

## Starters

<b>Calamari Fritte</b> 🍷	14
Crispy Calamari, Cocktail Sauce , Yuzu-Parmesan Aioli	
<b>Black &amp; Blue Ahi</b> 🍷	18
Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	
<b>Cheese Steak Pot Stickers</b> 🍷	14
Filet Mignon, Ali'i Mushrooms, Maui Onions, Peppers, Provolone, Veal Demi Beurre Rouge	
<b>Escargot</b>	15
Six French Escargot, White Wine, Garlic-Butter Sauce, Shaved Parmesan, Garlic Toast	
<b>Seafood Crab Cake</b> 🍷	18
Spiny Lobster, Blue Crab, Tiger Shrimp, Romesco Sauce, Fennel-Apple Slaw	
<b>Filet Mignon Carpaccio</b>	18
Mushrooms, Onions, & Arugula in Truffle Vinaigrette, Parmesan-Yuzu Aioli, Parmigiano-Reggiano	
<b>Tiger Shrimp Cocktail</b>	17
Horseradish-Wasabi Cocktail Sauce, Fresh Lemon	

## Salads

<b>Caesar</b> 🍷	14
Herb Crostini, Truffle Zabaglione on Parmesan Crisp, Roasted Garlic, Polenta-Crusted White Anchovy	
<b>Chopped</b>	15
Hana Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Watercress, Caper Vinaigrette	
<b>Caprese</b>	14
Kamuela Tomatoes, Mozzarella Cheese, Shaved Maui Onions, Kalamata Olive Caramel	
<b>The Wedge</b>	13
Iceberg Lettuce, Crispy Pork Belly, Avocado, Kamuela Vine Tomatoes, Creamy Gorgonzola Dressing	

Please notify your server if you have any food allergies or require special food preparations.

Consuming raw or uncooked foods may be hazardous to your health. For parties of 6 or more, a suggested gratuity of 20% will be added for your convenience ~ Maximum of two payments per table.

🍷 Contains Gluten



Proprietor  
*Aaron Placourakis*

Corporate Executive Chef/Partner  
*Geno Sarmiento*

Dining Room Manager  
*Angela Eades*

Managing Partner  
*Don Abernathy*

# Steaks & More...

*All steaks are hand-rubbed with Hawaiian salt & cracked pepper, finished with Maitre d'Hotel Butter*

<b>Filet Mignon</b>	47
8 Ounces	
<b>Prime New York Strip</b>	55
16 Ounces	
<b>Bone-In Rib Eye</b>	64
22 Ounces	
<b>Slow Braised Prime Short Ribs</b>	42
20 Ounces	
<b>New Zealand Rack of Lamb</b>	42
16 Ounces, Seasoned with Fresh Herbs, Extra Virgin Olive Oil, Garlic	
<b>Double Chicken Breast</b>	30
16 Ounces, Roasted in Greek Seasonings	
<b>Spiny Lobster Tail</b>	55
12 Ounces, Drawn Butter, Fresh Lemon	

## Sauces

Béarnaise, Brandy-Peppercorn, Chimichurri, Son'z Mauishire Steak Sauce or Meyer Lemon Beurre Blanc

## Chef Geno's Signature Entrees

<b>Nick's Fishmarket-Maui Island Catch of the Day</b>	39
Artichokes, Broccolini, Molokai Sweet Potato Hash Browns, Lemon Beurre Blanc & Capers, Tomato Puree	
<b>Sarento's on the Beach Spaghetti &amp; Filet Mignon Meatballs</b> 🍷	34
Pomodoro Sauce, Pecorino-Romano	
<b>Shrimp Scampi</b> 🍷	36
Baked Potato Ravioli, Baby Shiitake & Ali'i Mushrooms, Heirloom Cherry Tomatoes, Shellfish Bisque	
<b>Pappardelle Veneciana</b> 🍷	34
Sliced Filet Mignon, Ali'i Mushrooms, Maui Onions, Fennel, Cherry Tomatoes, Borolo Demi-Glaze	

## Sides

<b>Grilled Asparagus</b>	12	<b>Loaded Baked Potato</b>	10
<b>Creamed Spinach with Artichokes</b> 🍷	11	<b>Parmesan-Garlic Fries</b> 🍷	9
<b>Sautéed Mushrooms &amp; Maui Onions</b> 🍷	12	<b>Roasted Herb Potatoes</b>	9
<b>Green Beans Almandine</b>	12	<b>Roasted Garlic Mashed Potatoes</b>	10
<b>Three Cheese Gnocchi</b> 🍷	13	<b>Mac &amp; Cheese Carbonara</b> 🍷	13