



DINNER MENU STARTERS

POISSON CRU

Fresh Local Fish, Coconut, Lime,
Taro Chips
29

AHI CRUDO

Freshly Caught Ahi, Micro Cilantro,
Mojo Verde
29

WOOD FIRED KAUA'I PRAWNS



Kiawe Plank, Olena Aioli, Gremolata
26

SEAFOOD STEW

Local Fresh Fish, Prawns & Clams
Rich Tomato Broth
60

SEARED TUNA

Farro, Chickpeas, Balsamic Bordelaise
50

RANCHER'S PAPPARDELLE

House Made Pappardelle, Ranch Beef and
Local Mushrooms
45

FRESH LOCAL CATCH

Chef's Preparation
MP

GARLIC CAESAR SALAD

Romaine Lettuce, Fresh Toast Croutons,
House Dressing
19

MANILA CLAMS

Spicy Local Sausage, Rustic Tomato Sauce,
Grilled Country Bread
29

MAINS

COQ AU VIN

All Natural Chicken Breast Braised in Maui
Wine's Mele Red Blend, Mushrooms,
Herbed Potatoes, Lardon
45

RACK OF LAMB

Garden Herb Crust, Star Anise, Tamarind,
Truffle Yukon Gold
65

FILET MIGNON

Confit, Fingerling Potatoes,
Torched Truffle Butter
65

LODGE SALAD

Mixed Greens, Cucumber, Tomato, Goat
Cheese, Pickled Onions, Preserved Kula
Lemon Vinaigrette
19

KULA ONION SOUP

Puff Pastry, Maui Onions, Gruyere
16

BURRATA

Local Tomato, Balsamic Pearls, Basil Oil
19

PANILO RIBEYE STEAK

Maui Coffee and Charcoal Dusted,
Chimichurri Compound Butter
65

ROASTED KABOCHA SQUASH



Ancient Grains, Salsa Verde, Olena Oil
40

MUSHROOM RISOTTO

Big Island Ali'i and Oyster Mushrooms,
Fresh Herbs
40

VEGETARIAN 

GLUTEN FREE 

Our kitchen is not certified gluten free, cross
contamination may occur

VEGAN 