



DINNER MENU

STARTERS

POISSON CRU

Fresh Local Fish, Young Coconut, Lime,
Taro Chips
26

AHI CRUDO

Freshly Caught Ahi, Ano Farms Micro Cilantro,
Mojo Verde
26

WOOD FIRED KAUA'I PRAWNS



Kiawe Plank, Olena Aioli, Gremolata
26

SEAFOOD STEW

Local Fresh Fish, Prawns & Clams
Rich Tomato Broth
58

SEARED TUNA

Farro, Chickpeas, Balsamic Bordelaise
49

RANCHER'S PAPPARDELLE

House Made Pappardelle, Kula Ranch Beef
and Maui Venison Ragu
42

FRESH LOCAL CATCH

Chef's Preparation
MP

GRILLED EGGPLANT

Goat Cheese, Extra Virgin Olive Oil,
Oven Dried Tomato
22

MANILA CLAMS

Spicy Local Sausage, Rustic Tomato Sauce,
Grilled Country Bread
25

MAINS

COQ AU VIN

All Natural Chicken Breast Braised in Maui
Wine's Mele Red Blend, Mushrooms, Herbed
Potatoes, Pearl Onions, Lardon
43

RACK OF LAMB

Garden Herb Crust, Star Anise, Tamarind,
Truffle Yukon Gold
64

HALEAKALA RANCH FILET MIGNON

Confit, Fingerling Potatoes, Torched Truffle
Butter
62

LODGE SALAD

Mixed Greens, Cucumber, Tomato, Goat
Cheese, Pickled Onions, Preserved Kula Lemon
Vinaigrette
18

KULA ONION SOUP

Puff Pastry, Maui Onions, Gruyere
16

BURRATA

Local Tomato, Balsamic Pearls, Baby Basil,
Basil Oil
19

PANIOLO RIBEYE STEAK

Maui Coffee and Charcoal Dusted, Chimichurri
Compound Butter
64

ROASTED KABOCHA SQUASH



Ancient Grains, Salsa Verde, Olena Oil
38

MUSHROOM RISOTTO

Big Island Ali'i and Oyster Mushrooms,
Fresh Herbs
38

VEGETARIAN 

GLUTEN FREE 

VEGAN 

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