



DINNER MENU STARTERS

POISSON CRU

Fresh Local Fish, Young Coconut, Lime,
Taro Chips
27

AHI CRUDO

Freshly Caught Ahi, Ano Farms Micro Cilantro,
Mojo Verde
27

WOOD FIRED KAUA'I PRAWNS


Kiawe Plank, Olena Aioli, Gremolata
27

SEAFOOD STEW

Local Fresh Fish, Prawns & Clams
Rich Tomato Broth
59

SEARED TUNA

Farro, Chickpeas, Balsamic Bordelaise
49

RANCHER'S PAPPARDELLE

House Made Pappardelle, Kula Ranch Beef
and Maui Venison Ragù
43

FRESH LOCAL CATCH

Chef's Preparation
MP

GRILLED EGGPLANT

Goat Cheese, Extra Virgin Olive Oil,
Oven Dried Tomato
23

MANILA CLAMS

Spicy Local Sausage, Rustic Tomato Sauce,
Grilled Country Bread
26

MAINS

COQ AU VIN

All Natural Chicken Breast Braised in Maui
Wine's Mele Red Blend, Mushrooms, Herbed
Potatoes, Pearl Onions, Lardon
44

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
19

KULA ONION SOUP

Puff Pastry, Maui Onions, Gruyere
16

BURRATA

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

PANILO RIBEYE STEAK

Maui Coffee and Charcoal Dusted, Chimichurri
Compound Butter
64

ROASTED KABOCHA SQUASH


Ancient Grains, Salsa Verde, Olena Oil
39

MUSHROOM RISOTTO

Big Island Ali'i and Oyster Mushrooms,
Fresh Herbs
39

VEGETARIAN 

GLUTEN FREE 

VEGAN 

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS