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The Plantation House Restaurant

Maui's most beautiful restaurant introduces **Kama'aina Cuisine**. Kama'aina is the Hawaiian word that usually refers to one who was born here in the Islands. Kama'aina also means familiar and comfortable. And that's what we call our food - kama'aina cuisine - because we want you to feel like an old friend here at The Plantation House Restaurant. Welcome!

Located in The Plantation Course Clubhouse overlooking Kapalua, The Plantation House Restaurant is open daily.

• The Best Sunset View in West Maui •

Breakfast and Lunch is served from 8:00 a.m. to 3:00 p.m. Dinner hours from 5:30 p.m. to closing

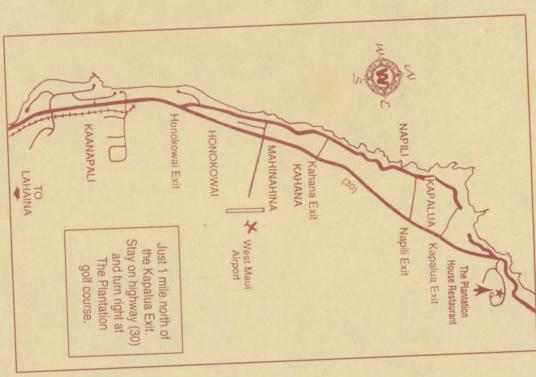
For parties of 8 or more, a 15% gratuity will be added.

The Plantation House Restaurant 2000 Plantation Club Drive Kapalua, Maui, Hawaii 96761

For reservations, please call (808) 669-6299 • FAX 669-1222

Banquets and Special Events available

2000 Plantation Club Drive Kapalua, Maui, Hawaii 96761 669-6299



The Plantation House Restaurant



he Plantation House Restaurant



Aloha Awakea Good Day Served 8:00 a.m. - 3:00 p.m., seven days a week

Cobb Salad Press Pressport Presspo	STARTERS	50 a.m. 5.00	SALADS AND SOUP		
Feech Transpile Our Blacer's Authin of the Day Our Blacer's Authin of the Day Toolstol Rigid and Cerean Cheese Proposed State of the traditional state on a bad of pool and reveal on the proof of the p	Fresh Papaya	2.95	Cobb Salad	7.25	
served units of light enumers-more room source of the control of t		2.95		s	
Toolsed Baged and Cromm Cheese Seathins Have with a service in the fruitsbraid agine are bad of fruits of the property of the	served with a light cinnamon-sour cream sauce	2.05		7.25	
Seshim Havaitan Style prior du arrest in the ratificial right and bod of seshim Hot and Spicy Seshim Hot and Spicy For any arrest order and spicy warre CTAL Cakes. For any arrest order and a given being and pickly warre CTAL Cakes. For any arrest order and a given being and pickly warre CTAL Cakes. For any arrest order and spicy warrest and spicy warre		2.95	garnished with tomato and avocado and topped with spicy		
behavior and the furnishment argicum and band of substandary and mands of substandary policy and mands of substandary policy and mands of substandary policy and substandary of the substandary policy and substandary policy p				7.25	
Sashtmi Hot and spley promote magnetic and quality neard 795 (CTC) Colors (CTC) Col	fresh ahi served in the traditional style on a bed of	Daily Quote	bay shrimp, served on a bed of fresh local greens with		
Control with the area my preference magnessines 7.95 CONTROL EGG-CEPTIONAL SPECIALTIES Onion Rings On		Daily Ouote			
One REGG-CIPTONAL SPECIALTIES OUR ECG-CIPTONAL SPECIALTIES Serviced Submitted control a time a time a country among the control of the special special and special s	coated with our own spice blend and quickly seared		Plantation House Seafood Chowder	2.05	
Segs. Elegoch Tronous Deputs of an art Process Deputs of the process of agreement of the process of agreement before a real record on gree choice of process of agreement before a real record on green choice of process of agreement before a real record on green choice of the process of agreement before a real record of the process of agreement before a real record on green choice of the process of agreement before a real record of the process of agreement before a real record of the process of agreement before a real record of the process of agreement before a real record of the process of agreement before a real record of the process of agreement before a real record of the process of agreement before a real record of the process of a real record of the process		7.95			
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party motade of Camadan haven — a beat provide Strickeds Distance Benedical Strickeds Distance Benedical Strickeds Distance Benedical administ, no parallel ages and hallundates, aprintide util opens OUR EGC-CEPTIONAL DISTEN all served arth toust and your charce of staday rice or Plantation ogen or Egoteurs Plantation House Ornelette ages or Egoteurs Plantation House Ornelette Strickeds Distance and base of the stricked price of the stricked price of the stricked of the stri		6.95			
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all served with toast and spunr choice of states price or Huntation House Portinguesed Complette Filled with price, usely find bearing states and topped with Smoked Ham and Cheddar Cheese Complette Optimizers Complete Optimizers			Chicken Breast		
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Plantation House Omelette pilled with pine, usely fine deal segetables and topped with Smoked Ham and Cheddar Cheese Omelette 5.55 Hore regge and boast, two ecops rice or Plantation House breaking pinetes, grilled hum, become or Portuguese assessed Stock and Eggs Stock and Eggs Fine Part of the Cheese of Plantation House breaking pinetes, grilled hum, become or Portuguese assessed sand from pineting series of the control of the Cheese made from pineting series of the control of the Cheese made from pineting series of the control of the Cheese made from pineting series and hadre orients French Trous I Island Style Simus Models swederboat for immore and untils latter Samun French Trous I Island Style Simus Models swederboat for immore and untils latter Samun French Trous I Island Style Simus Models swederboat for immore and brecoil: a true local favorie Assorted Cereals with size of pineting Press of Count of Kona-Blend Coffee 150 Fresh Ground Kona-		m fresh	Deli Corned Beef	6.95	
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Rancher's Breakfast three eges and loss, two scopes rice or Plantation House three lands and loss, two scopes rice or Plantation House Steels and Eggs as & Row Few ork strips and two eges **MORE** Plantation House Potato Pancakes Plantation House Potato Pancakes The plantation House Potato Pancakes Plantation House Potato pancakes Alloha Makin minims, served and from freship grained postess and Makin minims, served she from freship grained pastess and Makin minims, served and from freship grained pastess and Makin minims, served she from freship grained pastess and Makin minims, served and from the minimum minimum served she fresh for the minimum and warilla but to 5.25 Lemans Molodia sevelbroad in cinnamon and warilla particular division divinition of the color of the color of the color of the			The Plantation House Club	7.25	
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Steek and Eggs an & See New York strip and law eggsMOKE Plantation House Potato Pancakes Inhabition Inhabi		100			
Pasta Salad Plantation House Potato Pancakes made from freeling grated potates and Main amisms, served three for no order with spirits assessed and sour cross Perhals and the property of th	Steak and Eggs		French Fries		
Plantation House Potato Parcakes make from feeling yrated potates and Mani onions, served three is on order with apple sauce and sour ceam from the interior of the probability of the p					
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Assorted Cereals with site of parts 2.95 BEVERAGES Soft Drinks Fresh Ground Kona-Blend Coffee 1.50 Milk 1.75 Chocolate	savory homemade broth brimming with noodles, shrimp ch		with chicken		
Soft Drinks Fresh Ground Kona-Blend Coffee Fresh Ground Kona-Blend Decaf 1.50 Fresh Ground Kona-Blend Decaf 1.50 Tea Leed Tea 1.25 Villa Collete Milk 1.75 Capucino Sepresso Aloha Ahiahi Served from 5:30 Espresso Daily Quote Siscled Ahi tima on a bed of calebage, pickled ginger rose, and het tossabi. Hot and Spicy Sashimi Erel Ahi tima on a bed of calebage, pickled ginger rose, and het tossabi. Hot and Spicy Sashimi Fresh Ahi tima on a bed of calebage, pickled ginger rose, and het tossabi. Hot and Spicy Sashimi Fresh Ahi tima on a bed of calebage, pickled ginger rose, and het tossabi. Hot and Spicy Sashimi Fresh Ahi tima ontal bed preparation and perpercorn magonianse. Fried Calamari Dusted in a special Cluf's blend of Asian spices. Fried Calamari Dusted in seasonal flour, fried and served with marinari-dablo or bonicinal tentra saue. Roo Thil crosted, quick sauteed skrimp in lemon wasabl bearer blanc, with Talkio cacina and blancked lemon zeta, with Talkio cacina and blancked lemon zeta, and broiled in a lehna honey guava glaze. SALADS SALADS SALADS SALADS SALADS SALADS SALADS SALADS Goa' Cheese Salad Mandellerranean herb encrusted goat cheese, served on mixed Kula light geres with Mani oinon, stircing the tomore, friese with Mani oinon strings in passion fruit timagrette dressing, Kula Spirach tossed with a warm bacro-pineapple cinangrette Roll of machine special consultation with timagrette dressing, Kula Spirach tossed with a warm bacro-pineapple cinangrette Roll of machine special consultation with strings and our serve and proper maintending the spiral		2.25			
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Fresh Ground Kona-Blend Decaf 1.50 Tea 1.25 Tomato 1.26 Tomato 1.2		150	grilled breast served with spicy Island salsa		
Fresh Ground Kona-Biend Decat 1.55	Fresh Ground Kona-Blend Coffee	1.50	Fresh Catch our local fish, willed or blackened	ly Quote	
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Chocolate Milk Hot Cocoa 1.75 Cappucino 3.50 Tomato 1.75 Cappucino 1.75 Cappucino 3.50 Tomato 1.75 Cappucino 1.	Iced Tea	1.25	Fresh Squeezed Orange		
Aloha Ahiahi Served from 5:30 Aloha Shimi Served from 5:30 APPETIZERS Hawaiian Style Sashimi Sliced Ahi tuna on a bed of cabbage, pickled ginger rose, and hot wasabi. Hot and Spicy Sashimi Daily Quote Fresh Ahi tuna rolled in a special Chef's blend of Asian spices, flash served, es served with pickled ginger rose, dakon, and hot wasabi. Plantation House Crab Cakes Program ungocome. Fried Calamari Dusted in sessoned flour, fried and served with marinara-diablo or homemade tartar sauce. Pacific Island Prawns Chill crusted, quick sauteed shrimp in lemon wasabi beurre blane, with Tabbia coulor and blanched lemon zest. Our Famous Honey-Guava Scallops Alantis es scallops warped in guava-smoked bacon and brottled in a lechua honey-guava glaze. SALADS SALADS Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Chill crusted, quick sauteed shrimp in lemon wasabi beurre blane, with Tabbia coulor and blanched lemon zest. Our Famous Honey-Guava Scallops Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Alantis es scallops warped in guava-smoked bacon and brottled in a lehua honey-guava glaze. SALADS Alantis es scallops warped in guava-smoked bacon and brottled with Mala onion, stical klula fondary per poperation shall be saled with sale malanchan had believed with Mala onion strings in passion fruit vinalgrette dressay, and brottled with firesh local tomatoes, and oyete sauce. Propical fruit sales. Asian-Pacific Style Charbroided with bathe mannan Ahi Steak. Rene Ahi stack seared with Kula herb crusting, sonsonal. segetables in pi					
APPETIZERS Hawaiian Style Sashimi Sicred Alti tuna on a bed of cabbage, pickled ginger rose, and hot wasabi. Hot and Spicy Sashimi Presh Alt tuna rolled in a special Chef's blend of Asian spices, flash seared, & served tuith pickled ginger rose, daikon, and hot wasabi. Plantation House Crab Cakes Pan fried and served or rousted pepper-aioli and peppercorn mayonnaise. Fried Calamari Dusted in seasoned flour, fried and served with marinaria-diablo or homemade latter sauce. Pacific Island Prawns Altinguini-Plantation Style Tossed with fresh Maui basil, garlic and olive oil. Topped with Parmesan cheese. with Skrimp 20,00 We prepare the hearyset of our island waters in a variety of styles. Ask for the daily quote If you would like a different preparation, just ask, and if we have the ingredients we'll be hapyy to make if or you. FRESH ISLAND FISH AND SEAFOOD We prepare the hearyset of our island waters in a variety of styles. Ask for the daily quote If you would like a different preparation, just ask, and if we have the ingredients we'll be hapyy to make if or you. Freic Calamari Dusted in seasoned flour, fried and served with marinaria-diablo or homemade latter sauce. Pacific Island Prawns 8,00 Chill crusted, quick sauteed shrimp in lemon wasabi beurre blanc, with Tophed visible on a lemon deuter blanc. Saland Style Sweetly sauteed is mirrin and manadamin nuts with spicy tropical fruit salsa. SALADS SALADS SALADS SALADS SALADS SALADS SALADS Goat Cheese Salad Warm Medilerranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with a warm bacon-pincepple cinjurgette and goggonzola cheese. Tropped with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with warm bacon-pincepple cinjurgette and goggonzola cheese. Tropped with Maui onion strings in passion fruit uningrette. Plantation Caesar Crey Collidar romaine letture with herbed-garlic croutons and our earn spicy Caesar dense. Sala Gled green such and s					
APPETIZERS Hawaiian Style Sashimi Daily Quote Sliced Alti tuna on a bed of abbage, pickled ginger rose, and hot usashi. Hot and Spicy Sashimi Plantation House Crab Cakes Pan fried and served out in pickled ginger rose, dakon, and hot tousabi. Plantation House Crab Cakes Pan fried and served on rosated pepper-aioli and peppercorn magoninaise. Pried Calamari Dusted in seasoned flour, fried and served with marinara-diable or homemade turtar sauce. Pacific Island Pravins Citii crusted, quick sauteed shrimp in lemon wasabi beurre blane. Citii crusted, quick sauteed shrimp in lemon wasabi beurre blane. Citii crusted, quick sauteed shrimp in lemon wasabi beurre blane. Cour Farmous Honey-Guava Scallops Atlantic sea scallops wrapped in guava-smoked bacon and broiled in a lehna honey-guava glaze. SALADS Plantation Salad Plantation Salad Got Cheese Salad for with Mani onion strings. Got Cheese Salad greens with Mani onion strings. and our own spicy Caesar dressing, with Gorgonzola cheese Allo greens with Mani onion, sked Kala tomatoes, and rosted eggplant and tossed with passion fruit vinaigrette and georgonzola cheese. Tapped with Mani onion strings and our own spicy Caesar dressing, with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean herb encrusted goot cheese, served on mixed Kula field greens with Mani onion, skiring p 9.00 With Shrimp 9.00 With Gorgonzola cheese Roll Warm Mediterranean Salad Fresh Mani ball did not delamata of loves with a spine of bothy Kula greens. Served with twanter virgin oftwe of and balsamic vinegar Pacific Lamb Salad Served to in spical green with Mani onion, strings in passion fruit vinaigrette and georgonzola cheese. Tapped with Mani onion, strings in passion fruit vinaigrette with Gorgonzola cheese Roll Roll greens with Mani onion, strings in passion fruit vinaigrette and georgonzola cheese. Tapped with Mani onion strings Roll greens with Mani onion strings in passion fruit vinaigrette and georgonzola c			Tomato	1.70	
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Hawaiian Style Sashimi Sliced Ahi tunu on a bed of cabbage, pickled ginger rose, and hot wasabi. Hot and Spicy Sashimi Daity Quote Fresh Ahi tuna rolled in a special Chef's blend of Asian spices, flash seared, & served with pickled ginger rose, daikon, and hot wasabi. Plantation House Crab Cakes Pan fried and served on roasted pepper-aioli and peppercorn mayomaise. Fried Calamari Dusted in seasoned flour, fried and served with marinara-diablo or homemade tartar sauce. Pacific Island Prawins Chili crusted, quick sauteed shrimp in lemon wasabi beturre blanc, with Tabbic owirs marped in guana-anoked bacon and broiled in a lchua honey-guave glaze. SALADS Plantation Salad Mixed baby Kula lettuces (lola rosa, red oak, red and green romaines, frisee) with Maui oinn strings in passion fruit vinaigrette dressing, Goat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui oinnois sticked kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette gent cheese, served on witted Kula field greens with Maui oinnois sticked kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette counting and our own spicy Caesar dressing, with form of mounts lettuce with herbed-garlic croutons and our own spicy Caesar dressing, with form of any mount of the properties of the control of the control of the properties of the control of the control of the properties of the control of the contro		erved from 5:30			
Sliced Ahi tuna on a bed of cabbage, pickled ginger rose, and hot wasabi. Hot and Spicy Sashimi Fresh Ali tuna rolled in a special Chef's blend of Asian spices, flash seared, & served with pickled ginger rose, daikon, and hot wasabi. Plantation House Crab Cakes 6.00 Pan fried and served on maximal perpercorn mayomalase. Fried Calamari Dusted in seasoned flour, fried and served with marinara-diablo or homenade tartar sauce. Pacific Island Prawns 8.00 Chili crusted, quick saudeed shrimp in lemon wasabi beurre blanc, with Tabbac covin and blanched lemon zeat. Our Famous Honey-Guava Scallops 8.00 Atlantic sea scallops wrapped in guasa-moked bacon and broiled in a lehua honey-guava glaze. SALADS Plantation Salad Mixed baby Kula lettuces (lola rosa, red oak, red and green romaines, frisec) with Maui onion strings in passion fruit vinaigrette dressing. Kula Spinach Salad Baby kula spinach tossed with a warm bacon-pineapple vinaigrette and gorgonzola cheese. Topped with flavai honous, sliced kula tomatoes, and roasted eggplant and lossed with passion fruit vinaigrette. Plantation Caesar Crip Olinda romaine lettuce with herbed-garlic crouttors and our wan spicy Caesar dressing. Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balasmic vinegar Pacific Lamb Salad Served lo missing sin passed with maximan delited greens. Ultupalakaa		Daily Ouote		16.00	
Hot and Spicy Sashimi Fresh Ait tuna rolled in a special Chef's blend of Asian spices, flash seared, & served with pickled ginger rose, daikon, and hot washi. Plantation House Crab Cakee Pan fried and served or roasted pepper-aioli and peppercorn mayonnaise. Fried Calamari Dusted in seasoned flour, fried and served with marinara-diablo or homenade tarter sauce. Pacific Island Prawns Chili crusted, quick saudeed shrimp in lemon wasabi beurre blane, with Tabiko order and blanched lemon zest. Our Famous Honey-Guava Scallops Atlantic sea scallops wrapped in guava-smoked bacon and broiled in a lehua honey-guava glaze. SALADS Plantation Salad Mixed boby Kula lettuces (Iola rosa, red oak, red and green romaines, frisec) with Maui onion strings in passion fruit vinaigrette dressing. Kula Spinach tossed with a warm bacon-pineapple vinaigrette and gorgonizola cheese. Topped with Maui onion strings. Goat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion strings. Coat Cheese Salad with passion fruit vinaigrette gegglant and tossed with passion fruit vinaigrette gegglant and tossed with passion fruit vinaigrette gegglant and tossed with passion fruit vinaigrette or suith Shrimp 4.00 Warm Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balasmic vinegar Pacific Lamb Salad Seared long fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balasmic vinegar Pacific Lamb Salad Seared long fresh baby kula greens excel on mixed Kula field greens with extra virgin olive oil and balasmic vinegar Pacific Lamb Salad Seared long fresh bear and summer vegetables in a demon bearer bane. Social Average Maul onton strings in passion fruit vinaigrette dressing. Chili crusted, nuick did with stake mushrooms ginger, green onion, sake and oyster sauce. Sesame-Shichimi-Cruste	Sliced Ahi tuna on a bed of cabbage, pickled ginger rose,	oung Quote	Tossed with fresh Maui basil, garlic and olive oil.		
Fresh Ahi tuna rolled in a special Chef's blend of Asian spices, flash seared, & severed with pickled ginger rose, daikon, and hot wasabi. Plantation House Crab Cakes Pan fried and served on roasted pepper-aioli and peppercorn mayonate and served on roasted pepper-aioli and peppercorn mayonate. Fried Calamari Dusted in seasoned flour, fried and served with marinara-diablo or homemade turtar sauce. Pacific Island Prawns Chili crusted, quick sauted shrimp in lemon wasabi beurre blane, with Tabiko caviar and blanched lemon zest. Our Famous Honey-Guava Scallops Atlantic sea scallops wrapped in guava-smoked bacon and broiled in a lehua honey-guava glaze. SALADS Plantation Salad Mixed baby Kula lettuces (lola rosa, red oak, red and green romaines, frisec) with Maui onion strings in passion fruit vinaigrette dressing. Goat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed kula field greens with Maui onion, sixed kula lomatoes, and orasted eggplant and tossed with passion fruit vinaigrette. And Mixed baby Kula spinach tossed with passion fruit vinaigrette dressing. Coat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed kula field greens with Maui onion, sixed kula lomatoes, and roasted eggplant and tossed with passion fruit vinaigrette. Tool Were prepare the harvest of our island waters in a warriety of styles. Ask for the daily quote. If you would like a different preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient preparation, just ask, and if we have the ingredient swe 'll be happy to make the ingredient preparation, just ask, and if we have the ingredient swe 'll be happy to make the ingredient		Daily Quote			
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Fried Calamari Ousted in seasoned flour, fried and served with marinara-diablo or homemade tartar sauce. Pacific Island Prawns Chili crusted, quick sauteed shrimp in lemon wasabi beurre blanc, with Tabiko caviar and blanched lemon zest. Our Famous Honey-Guava Scallops Atlantic sea scallops wrapped in guava-smoked bacon and broiled in a lehua honey-guava glaze. SALADS Plantation Salad Mixed baby Kula lettuces (lola rosa, red oak, red and green romaines, frisee) with Maui onion strings in passion fruit vinaigrette dressing. Kula Spinach Salad Baby kula spinach tossed with a warm bacon-pineapple vinaigrette and gorgonzola cheese. Topped with Maui onion strings. Goat Cheese Sala degglant and tossed with passion fruit vinaigrette. Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. With Gorgonzola cheese with Gorgonzola cheese with Shrimp 9,000 Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ullupalakua Hawaiian-Mediterranean Style Charbroiled or blackened on baby Kula greens with a warm kona crab vinaigrette Maui Style Sauteed with butter braised Maui onion, crimini mushrooms and summer vegetables in a lemon beurre blanc. Island Style Sauteed with butter braised Maui onion, crimini mushrooms and summer vegetables in a lemon beurre blanc. Island Style Sauteed with shitake mushrooms, ginger, green onion, sake and oyster sauce. Sesame-Shichimi-Crusted Rolled in shichimi spices, seared, sake glazed on somen kaiware sprout salad in a black bean sauce, tropical fruit. Hawaiian-Mediterranean Ah Steak Rare Ahi steak seared with Kula herb crusting, seasonal vegetables in a lemon beurre blanc. Sesame-Shichimi-Crusted Rolled in shichimi spices, seared, sake glazed on somen kaiware sprout salad in a black bean sauce, tropical fruit. Hawaiian-Mediterranean Ah Steak Bare Ahi steak		6.00		ask,	
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Kula Spinach Salad Sulas Spinach Salad Sulas Spinach Salad Sulas Spinach tossed with a warm bacon-pineapple vinaigrette and gorgonzola cheese. Topped with Maui onion strings. Goat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette. Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ullupalakua Rare Ahi steak seared with Kula herb crusting, seasonal vegetables in pinot noir sauce. Prawns Numi [Jumbo prawns, wok-fried with fresh local tomatoes, Maui onions, fresh cilantro, serrano peppers, and Moloka'i lime. GRILLE SPECIALITIES Chicken Mediterranean Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomatocaulis. Duck Under the Influence Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon Rare Ahi steak seared with Kula herb crusting, seasonal vegetables in pinot noir sauce. Prawns Numi [Jumbo prawns, wok-fried with fresh local tomatoes, Maui onions, fresh cilantro, serrano peppers, and Moloka'i lime. GRILLE SPECIALITIES Chicken Mediterranean Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon				ly Ouote	
Baby Kula spinach tossed with a warm bacon-pineapple vinaigrette and gorgonzola cheese. Topped with Maui onion strings. Goat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette. Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Prawns Nunui Jumbo prawns, wok-fried with fresh local tomatoes, Maui onions, fresh cilantro, serrano peppers, and Moloka'i lime. GRILLE SPECIALITIES Chicken Mediterranean 18.00 Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis. Duck Under the Influence 8 oneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon Frak nonative with fresh local tomatoes, Maui onions, fresh cilantro, serrano peppers, and Moloka'i lime. Schicken Mediterranean 18.00 Duck Under the Influence with a cabernet-citrus reduction. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon	frisee) with Maui onion strings in passion fruit vinaigrette	e dressing.	Rare Ahi steak seared with Kula herb crusting, seasonal		
Goat Cheese Salad Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette. Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Seared loin of spring lamb with mixed Kula field greens. Ulupalakua 6.00 fresh cilantro, serrano peppers, and Moloka'i lime. GRILLE SPECIALITIES Chicken Mediterranean Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis. Duck Under the Influence Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 fresh cilantro, serrano peppers, and Moloka'i lime. GRILLE SPECIALITIES Chicken Mediterranean Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon				21.00	
Warm Mediterranean herb encrusted goat cheese, served on mixed Kula field greens with Maui onion, sliced Kula tomatoes, and roasted eggplant and tossed with passion fruit vinaigrette. Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Seared loin of spring lamb with mixed Kula field greens. Ulupalakua GRILLE SPECIALITIES Chicken Mediterranean Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis. Duck Under the Influence Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon GRILLE SPECIALITIES Chicken Mediterranean 18.00 Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis. Duck Under the Influence 21.00 Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon	and gorgonzola cheese. Topped with Maui onion strings.		Jumbo prawns, wok-fried with fresh local tomatoes, Maui onio	ns,	
eggplant and tossed with passion fruit vinaigrette. Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Chicken Mediterranean Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis. Duck Under the Influence Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Chicken Mediterranean Boneless breast of chicken stuffed with Feta cheese and fresh herbs on roasted tomato caulis. Duck Under the Influence with a cabernet-citrus reduction. Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Seared loin of spring lamb with mixed Kula field greens. Ulupalakua					
Plantation Caesar Crisp Olinda romaine lettuce with herbed-garlic croutons and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Seared loin of spring lamb with mixed Kula field greens. Ulupalakua And fresh herbs on roasted tomato caulis. Duck Under the Influence and fresh herbs on roasted tomato caulis. Duck Under the Influence with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Seared loin of spring lamb with mixed Kula field greens. Ulupalakua	Kula field greens with Maui onion, sliced Kula tomatoes, a			18.00	
and our own spicy Caesar dressing. with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Duck Under the Influence Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops 121.00 Broiled with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Signal and our own spicy Caesar dressing. Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Broiled with vild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Filet Mignon Signal and Calamata Mediterranean Style, stuffed with Gorgonzola cheese, Signal and Calamata Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Signal and Calamata Pepper crusted and finished tableside with a green peppercorn sauce. Signal and Calamata Signal and	Plantation Caesar	7.00	Boneless breast of chicken stuffed with Feta cheese	1	
with Gorgonzola cheese with Shrimp 9.00 Hawaiian-Mediterranean Salad 7.00 Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad 8.00 Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Boneless Muscovy duck breast, pan seared medium rare with a cabernet-citrus reduction. Double-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak 22.00 Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon 23.00				21.00	
Hawaiian-Mediterranean Salad 7.00 Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Pouble-Cut Lamb Chops Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, Filet Mignon 23.00	with Gorgonzola cheese		Boneless Muscovy duck breast, pan seared medium rare		
Fresh baby mozzarella, Kula tomatoes, Maui basil and calamata olives with a splash of baby Kula greens. Served with extra virgin olive oil and balsamic vinegar Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Broiled with wild rosemary-shallot bordelaise. New York Strip Steak Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Filet Mignon			Double-Cut Lamb Chops	21.00	
olive oil and balsamic vinegar Pepper crusted and finished tableside with a green peppercorn sauce. Pacific Lamb Salad Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Pepper crusted and finished tableside with a green peppercorn sauce. Mediterranean Style, stuffed with Gorgonzola cheese, 22.00 Filet Mignon 23.00	Fresh baby mozzarella, Kula tomatoes, Maui basil and cala	mata	Broiled with wild rosemary-shallot bordelaise.	22.00	
Seared loin of spring lamb with mixed Kula field greens. Ulupalakua Filet Mignon 23.00			Pepper crusted and finished tableside with a green peppercorn	sauce.	
	Pacific Lamb Salad Seared Join of spring Jamb with mixed Kula field grows 11	8.00	Mediterranean Style, stuffed with Gorgonzola cheese, Filet Mignon		
			Tenderloin of beef with Kula bearnaise and mushroom sauce.		