

# DAILY SPECIALS

## MIXED SEAFOOD GRILL

**\$35**

Kauai prawn, half lobster tail, fresh catch, Hokkaido scallop,  
tumeric rice pilaf, tomato-chile sauce

**PAIRING** Albarino | Bodegas Fefinanes, Riax Baixas, Spain  
**GLASS 15 BOTTLE 59**

## GRILLED AUSTRALIAN LAMB CHOPS

**\$40**

Achiote spice rub, roasted fingerling potatoes,  
torched carrots, watercress sauce

**PAIRING** Zinfandel | Hartford 'Old Vine' Russian River Valley, California  
**GLASS 18 BOTTLE 65**

## NEW YORK STEAK

**\$39**

12oz Sterling Silver Beef, Parisienne style gnocchi, baby arugula,  
fennel pollen, fried garlic

**PAIRING** Cabernet Sauvignon | Chappellet 'Signature', Napa Valley  
**GLASS 25 BOTTLE 119**

# STARTERS

**LOBSTER BISQUE** SHOT 3 BOWL 6  
Caramelized fennel, crème fraîche

**B** ▶ **SALT-N-PEPPER LOCAL PRAWNS** 15  
▶ 4 quick fried local prawns, garlic confit,  
▶ Szechuan salt-n-pepper, cilantro, negi

**CHARRED TAKO** 16  
Slow cooked octopus, eggplant, pico de gallo, arugula,  
and fried shallots

**AHI POKE** 13  
Shoyu, green onion, furikake, togarashi, lemon zest

**BASALT TIRADITO** 15  
Charred corn, micro lettuce, nori tuile, aji amarillo sauce

**SPICY KAMPACHI POKE** 13  
House-made sambal, avocado mash, ice lettuce,  
shrimp chips, sweet soy sauce

**OYSTERS ON THE HALF SHELL**  
**HALF-DOZEN (6)** 24  
**DOZEN (12)** 44  
Choice of sauce: Calamansi Cocktail Sauce or  
Hawaiian Chili Pepper Mignonette

**CHEESE PLATTER** 13  
Assortment of domestic and imported cheeses, candied  
nuts, fresh fruit, local honey, baguette

**CHARCUTERIE PLATTER** 14  
Duck liver pâté, salumi, cured meat, pickles, mustard,  
sliced baguette

**B** ▶ **ADOBO CHICKEN WINGS & CRACKERS** 13  
▶ Soy-vinegar glaze, garlic chili dipping sauce,  
▶ chicken skin crackling

**PORK BELLY BUNS** 12  
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce

**SWEET POTATO PIELE** 11  
Coconut milk, corn, heart of palm, Thai basil, kale,  
shiitake mushrooms

**ROTISSERIE DUCK EMPANADAS** 10  
Aged goat cheese, brandied cherry, pickled jalapeño,  
avocado lime crema

# SALADS

**MIXED GREENS** 9  
Waipoli lettuce, tomato, heart of palm, watermelon radish,  
soy-shallot vinaigrette dressing

**B** ▶ **HERB ROASTED BEETS SALAD** 13  
▶ Local goat cheese, arugula, crispy shallot,  
▶ Sherry vinaigrette dressing

**HEIRLOOM TOMATOES** 14  
Fresh Mozzarella, basil, sea salt, aged balsamic vinegar,  
extra virgin olive oil, balsamic caviar

**B** ▶ = SIGNATURE DISH

# MAIN COURSE

## PRIME RIB

12oz salt-herb crusted prime rib, Yukon Gold mashed potatoes, vegetable medley

## COULOTTE STEAK

Sweet potato-mushroom piele, pineapple chimichurri

## BEEF TENDERLOIN

Two 4oz medallions, creamed corn, potato puree, roasted garlic butter

## ROASTED HALF CHICKEN

Peruvian marinade, roasted fingerling potatoes, charred corn, cilantro sauce

## BRAISED TWO LADY FARMS

### PORK SHOULDER

Herb roasted potatoes, asparagus, I.P.A. mustard jus, sauce verte

## BASALT BURGER

8oz wagyu beef burger, Hawaiian Island dressing, lettuce, tomato, and onion on a brioche bun.

Served with French fries

### ADD AVOCADO OR BACON

### ADD GRILLED LOCAL MUSHROOMS

### ADD BLEU CHEESE

### ONION RINGS OR TOGA FRIES

29

26

45

29

25

19

+3

+3

+3

+3

## PAPPARDELLE & PORK RAGU

Hand cut fresh pasta, mushroom, braised pork shoulder, tomato-herb sauce, parmesan cheese

23

## VEGETABLE RISOTTO

Edamame, bok choy, baby carrots, parmesan crisp, fennel pollen

21

## LOCAL PRAWNS WITH HOUSE-MADE PASTA

**B**

local prawns, charcoal linguine, mushrooms, baby bok choy, lemon-chile cream

28

## SEARED HOKKAIDO SCALLOPS

Ikura, edamame, wasabi, and potato purée

27

## FRESH CATCH OF THE DAY

Macadamia nut panko crust, olena rice, nori tuile, calamansi caper butter

29

## KASU MARINATED ALASKAN BLACK COD

**B**

Onigiri (rice ball), sautéed local greens, chili oil, and soy-mirin glaze

37

## LOBSTER & STEAK DUO

Butter poached cold water lobster tail, beef tenderloin, black pepper-charred scallion sauce

39

## SIDES

<b>BRAISED LOCAL GREENS</b> _____	7
with lemon and sweet onions	
<b>SAUTÉED MUSHROOMS</b> _____	8
<b>CREAM OF CORN</b> _____	6

<b>WHITE / BROWN RICE</b> _____	4
<b>GARLIC RICE</b> _____	5
<b>YUKON GOLD MASHERS</b> _____	5

## BEVERAGES

<b>PLANTATION ICED TEA</b> _____	4
<b>ICED TEA</b> _____	5
Strawberry, Guava, or Passion Fruit	
<b>LEMONADE</b> _____	4
Regular, Guava, or Passion Fruit	

<b>JUICE</b> _____	4
Orange, Pineapple, Cranberry, POG	
<b>FOUNTAIN DRINKS</b> _____	4
Coke, Sprite, Diet Coke, Seagram's Ginger Ale, or Barq's Root Beer	

## LOCAL TEA & CUSTOM ROAST COFFEE

<b>HAWAIIAN PARADISE TEA</b> _____	4
Black Tea, Sencha, Jasmine, Chamomile, or Earl Grey	
<b>FRENCH PRESS CUSTOM HAWAIIAN BLEND COFFEE</b>	
Hawaiian Paradise Coffee, Hawaii	
<b>12oz</b> _____ <b>5</b> <b>32oz</b> _____ <b>9</b> <b>51oz</b> _____ <b>15</b>	
<b>CUSTOM HAWAIIAN BLEND COFFEE</b> _____	3.50
Hawaiian Paradise Coffee, Hawaii	

<b>ESPRESSO</b>	
<b>Single-Shot</b> _____ <b>3.50</b> <b>Double-Shot</b> _____ <b>4</b>	
<b>CAPPUCCINO</b> _____	4.50
<b>LATTE</b> _____	4.75
<b>MACCHIATO</b> _____	3.75