

Traditional Plantation House Starters

CRISPY CALAMARI | 16

smoked chili cocktail sauce | tartar sauce | lemon

AHI POKE TACOS | 16

fried won ton | avocado | Sriracha mayo | wasabi tobiko

KOREAN PORK BELLY | 17

roasted brussel sprouts | gochujang | pickled radish | toasted sesame

HAWAIIAN BLOODY MARY SHRIMP | 16

herb garlic shrimp | avocado | ogo | Ocean vodka mist

CLASSIC CAESAR | 13

crisp romaine | red onion | anchovies | Pecorino-Romano

UPCOUNTRY BUTTER LETTUCE | 14

bacon | tomato | bleu cheese | shaved onion | herb buttermilk

KEALOHA FARMS TOMATO CAPRESE | 16

mozzarella | radish | balsamic syrup | basil pesto

PEA SOUP | 9

apple wood smoked bacon | lime crème | cumin crumbs | Napili-Flo farms pea shoot

PLANTATION CHOP – CHOP SALAD | 16

romaine lettuce | salami | tomato | mozzarella | black olives | organic green beans | cucumber | red onion
red wine vinaigrette

Traditional Plantation House Entrees

MAC NUT CRUSTED HAWAIIAN FISH | 38

“arroz caldo” Jasmine rice porridge | garlic glazed organic beans | scallions

MONCHONG | 36

bok-choy | Napili-Flo Farms watercress | tomato | tamarind-coriander broth

DUCK CONFIT L’ ORANGE | 36

madras lentils | arugula

BRAISED BEEF SHORT RIB | 38

tomato – rosemary ragout | braised kale | creamy polenta

ROASTED PAPRIKA CHICKEN BREAST | 29

fingerling potatoes | Swiss chard | lemon-garlic essence

AHI | 39

Ali’i mushrooms | organic Swiss chard | kaffir lime vin blanc

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

The Plantation Chop House

Steaks + Chops

Pupus

Adobo Glazed Bone Marrow, red onion, pickled mustard seeds, parsley, toasted wheat bread	\$15
½ dozen Goose Point Oysters on the Half Shell, Maui onion mignonette, lemon, Adobo loco	\$25
4oz Hand Cut Prime Steak Tartare, capers, red onion, parsley, cornichons, miso egg yolk aioli, crostini	\$18
Grilled Kampachi Kama, pickled cucumber, ponzu	\$16
5 piece Longganisa Corn Dogs, Filipino sweet pork sausage, tamarind – soy dipping sauce	\$13

Wines By The Glass, Handpicked for your Chop House Experience
(8oz Pours)

Chardonnay, Melville, <i>'Estate'</i> , Santa Rita Hills, CA 2011	\$25
Chardonnay, Peter Michael, <i>'La Carriere'</i> , Knights Valley, CA 2012	\$70
Chardonnay, Mer Soleil, <i>'Reserve'</i> , Santa Lucia Highlands, CA 2014	\$21
Cabernet Sauvignon, Neyer's, <i>'Neyer's Ranch-Conn Valley'</i> , Napa, CA 2011	\$39
Sangiovese, Castello di Volpaia, Chianti, ITA 2010	\$32
Merlot, Frog's Leap, Rutherford, Napa, CA 2013	\$29
Bordeaux Blend (Left Bank), Château Beau-Site, St.-Estephe, France 2005	\$35

Rare - Red, cool center

Medium Rare - Red, warm center

Medium - Pink, hot center

Medium Well - Dull, pink center Well - Dull grey

Steaks + Chops

Chop House Add - On's Surf it, Smother it

Filet Mignon, 8 oz	\$43	Hokkaido Scallops, 3 pc	\$30
Duroc Pork Tomahawk, 22 oz	\$45	Kauai Shrimp, peel + eat, 3 pc	\$12
Australian Lamb Rack, 14 oz	\$42	4 oz Miso – Scallion Oscar - Crab meat	\$10
Prime Top Sirloin, 12 oz	\$35	2 oz Hudson Valley Foie Gras	\$14
Prime Bone In Ribeye, 26 oz	\$80		
Wagyu, Flat Iron, 8 oz	\$40		
Wagyu, Porterhouse, 24 oz	\$85		

...Or Cover It

Au Poivre - Black peppercorn, brandy, cream

Madeira Demi - Portuguese wine

Bordelaise - Red wine and port reduction

Bearnaise - Tarragon hollandaise

Gorgonzola cheese

\$5

Local Harvest Vegetables + Sides \$9

Brussels Sprout Fricasse

Grilled Asparagus Almondine

Garlic Glazed Organic Beans

Coconut-Ginger Braised Kale

Roasted Kumu Farms Beets

Furikake Steamed Rice

Garlic Fried Rice with Sweet Peas

Roasted Garlic Potato Puree

Herb Truffle Fries

Sweet Corn and Tomato Risotto

