

Gluten Free Menu

MAUI GARDEN SALAD

Hearts of Romaine Lettuce, Tomato, Carrots, Mushrooms, served with Papaya Seed Dressing. 9.99

ADD CHICKEN BREAST 4.29

TUNA TOFU SALAD

Hearts of Romaine topped with Tofu, Tuna, Tomato and Onions. 13.99

KALUA PORK PLATE

Traditional style Pork slowly cooked till tender with Hawaiian Salt and shredded from da bone. Served with Rice. Request Green Salad. 14.59

DA "LAU LAU" PLATE

Two freshly steamed Pork delicacies wrapped in Taro Leaves and served with Lomi Salmon. Served with Rice. Request Green Salad. 21.99

PAN SEARED MAHI

Mahi Mahi sautéed in a White Wine reduction Cream Sauce with Big Island Hamakua Mushrooms and locally Grown Baby Bok Choy. Served with White Rice and a House Salad. 23.49

AHI POKE BOWL

Fresh Ahi Tuna Poke on White Rice and Nori, Furikake, and Bubu Arare. Drizzled with Sriracha Aioli Sauce. 17.49

PORK BELLY BOWL

Crispy Pork Belly on a sheet of Nori, topped with white rice and Furikake, Bubu Arare, and drizzled with Sriracha Aioli Sauce. 16.99

HAWAIIAN NY STEAK

Our signature 10-12 ounce NY Steak prepared at a slow cook on a low flame with Hawaiian Salt and our signature light butter sauce; thinly sliced and served with rice and a house green salad. 26.99

BACKYARD RIBEYE

Well-marbled, juicy and savory 16-18 ounce Ribeye Steak seasoned in our special combination of flavors with Hawaiian salt and butter, and charbroiled to perfection on our fire hot grill. Served with rice and a green salad. 29.99

Dressing Choices: Caesar, Papaya Seed or Ranch