

Appetizers

French Onion Soup
Caramelized Sweet Onion,
Gruyere, Parmesan - 14

King Crab Cakes
Arugula, Mango Dressing,
Wasabi Aioli - 24

Escargot a la Hy's
Signature Escargot Butter,
Toast - 24

Fresh Maine Scallops
Prosciutto Wrapped Asparagus,
Citrus Beurre Blanc - 24

Pan Seared Shrimp
Saffron Parmesan Arancini, Roasted
Peppers, Tomatoes, Kalamata Olives- 26

Oysters Rockefeller
Double Smoked Bacon,
Caramelized Sweet Onion - 26

Oysters on the Half Shell
Cocktail Sauce,
Mignonette – 26

Ahi Sashimi
Shio Wasabi, Kizami Shoga – Market
Price

Shrimp Cocktail
Horseradish, Cocktail Sauce, Lemon -
26

Seafood Tower

King Crab, Shrimp, Lobster, Hawaiian Ahi, Oysters, Red Remoulade, Shoyu, Wasabi, Mignonette
Serves Two to Three - 110

Specialty Salads

Waldorf Salad
Mixed Greens, Fuji Apples,
Candied Walnuts - 16

Arugula Salad
Prosciutto, Parmesan Cheese,
White Wine Vinaigrette - 18

Caesar Salad
Prepared Table Side
2 or More - 18 Per

Warm Spinach Salad
Prepared Table Side
2 or More - 18 Per

Kiawe-Broiled USDA Prime Beef

All entrees are accompanied by Pesto Vegetables and your choice of Baked Potato, French Fries, Mashed Potatoes, Steamed White Rice or Brown Rice.

Ribeye
16oz. - 65
Bone-In Ribeye
28oz. - 92

Porterhouse
24oz. - 95

Filet Mignon
8oz. - 62
New York Strip
12oz. - 66

Enhancements Lobster Tail - 40 | Foie Gras - 20 | King Crab Legs - 37
At Your Request Béarnaise | Au Poivre | Wafu | Truffle Demi-Glace

Classics

Garlic Steak
Filet Mignon, Ali'i Mushroom, Garlic
Demi-Glace - 65

Alae Salt Roasted Prime Rib
Garden Picked Herbs
10oz. - 57 | 16oz. - 67

Steak Oscar
Filet Mignon, Topped with King Crab,
Asparagus, Hollandaise - 77

Beef Entrecôte au Poivre
New York Strip,
Creamy Peppercorn Sauce,
Tri-Peppercorn Crust - 69

Rack of Lamb
Half Rack – 57 | Full Rack - 92

Surf and Turf
Filet Mignon, Lobster Tail,
Herb Butter - 102

Beef Wellington
Mushroom Duxelle, Puff Pastry,
Prosciutto, Dijon Mustard,
Truffle Demi-Glace - 67

Fish & Seafood

Seafood Risotto
Shrimp, Lobster, Crab, Scallops, Ali'i
Mushrooms - 55

King Crab Legs
Drawn Butter,
Lemon - 110

Chilean Sea Bass Wellington
3oz Tristan Lobster Tail, Phyllo Dough,
Mushroom Duxelles – 56

Accompaniments

Sautéed Mushrooms - 16 | Truffle Fries - 16 | Grilled Asparagus with Hollandaise - 16
Creamed Spinach - 16 | Grilled Broccolini - 16 | Truffled King Crab Mac-N-Cheese - 24

Wines by The Glass

Sparkling

	Glass	Bottle
Prosecco Bisol, "Crede", Valdobbiadene Prosecco Superiore, Veneto 2017 <i>Bouquet of citrus zest, granny smith-apple and pear backed by soft white flowers.</i>	16	64
Sparkling Rosé Simonnet-Febvre, Crémant de Bourgogne Rosé, Chablis NV <i>A delightful sparkling rosé made from Pinot Noir. Fresh aromas of raspberry, red currants followed by a toasty finish.</i>	16	64
Champagne Charles Heidsieck, "Brut Réserve", Reims NV <i>Fresh and toasty with citrus notes at first but with time it opens up to show a rich, tropical character.</i>	25	100

White

Chardonnay Failla, Sonoma Coast 2018 <i>Failla is a family-operated, boutique winery located in St. Helena. Bright aromas of baked fruit and hints of toasty oak with by a vibrant finish.</i>	16	64
Sauvignon Blanc Roger Neveu, "Côtes des Embouffants", Sancerre, Loire Valley 2018 <i>A family history in Sancerre that dates back to the 12th century. Zesty citrus with a light, refreshing finish.</i>	16	64
Pinot Grigio Tommasi, "Le Rosse", Veneto, Italy 2018 <i>Classic aromas of orchard and tropical fruit. Round and soft with a crisp finish.</i>	15	60
Réserve Chardonnay Kistler Vineyards, "Les Noisetiers", Sonoma Coast 2018 <i>One of the absolute benchmarks of great Sonoma Chardonnay. Balanced aromatics of white flowers and baked fruit leading to a full bodied, juicy core.</i>	23 (4oz)	135

Rosé

Rosé Blend Domaine Triennes, Provence 2018 <i>Its nose is dominated by notes of ripe red cherries and raspberries given an additional complexity by hints of violets and spices.</i>	14	56
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Red

Pinot Noir Failla, Willamette Valley 2018 <i>Elegant and aromatic, filled with mouthwatering natural acidity bound together with bright cherries and ripe strawberries.</i>	19	75
Nebbiolo A. & G. Fantino, "Rosso dei Dardi", Piedmont 2018 <i>Nebbiolo: the grape variety famously known to produce Barolo and Barbaresco. The "Rosso dei Dardi" is playful, fruit-driven, fresh, and aromatic.</i>	19	75
Zinfandel Turley Wine Cellars, "Juvenile", California 2018 <i>The 2018 Juvenile is scented with cinnamon toast and licorice with warm red currants, cranberries, and cherries with blue fruits and spice.</i>	18	70
Merlot Duckhorn Vineyards, Napa Valley 2017 <i>Crafted with red berries, plums and hints of dark chocolate on the nose and palate. Medium body, soft tannins and a savory, long finish.</i>	20	80
Cabernet Sauvignon Frank Family Vineyards, Napa Valley 2017 <i>A family-owned and operated winery located in Calistoga. Aromas of black cherry and cocoa. The palate offers hazelnut and coffee.</i>	24	96
Réserve Cabernet Sauvignon The Mascot (produced by Will Harlan of Harlan Estate), Napa Valley 2013 <i>Made from the younger vines of Harlan, BOND, and Promontory. The 2013 Mascot is dense, deep, and complex.</i>	43 (4oz)	258

Wine List



View our full wine list by scanning the QR Code here.

Open up the camera app and position your phone so the QR code appears in the digital viewfinder.

An automatic window will prompt you to launch the code.

Please note that older generations of mobile devices do not have QR code compatibility.

Cocktails

Kiawe-Aged Manhattan

Bulleit Rye Whiskey, Angostura Bitters,
Carpano Antica Formula Vermouth - 20

Far East Martini

Yamahai Junmai Sake,
St-Germain Elderflower - 18

Barrel-Aged Solerno Negroni

Nolet's Silver Dry Gin, Campari,
Solerno Blood Orange - 20

Reposado Symphony

Maestro Dobel Reposado Tequila, Chambord,
Cream, Lime, Nutmeg - 15

Sangria

Chardonnay, Nolet's Silver Dry Gin, Aperol,
Grapefruit, Strawberry, Soda Water - 22

Not Your Father's Old Fashioned

Old Forester Bourbon, Orange, Pineapple,
Luxardo Cherries - 22

Classic Cocktails

Mai Tai - 15

Lemon Drop - 15

Mojito - 13

Kir Royale - 20

Old Fashioned - 14

Beer

Miller High Life,
Miller Lite, Coors Lite
6

Heineken,
Heineken Light
7

Guinness,
Sam Adams
8

Torpedo IPA
10

Kawaba
Snow Weizen
11

Asahi
14

Local Highlights

Longboard - 9 | Lanikai Brewing Co. Route 70, 22 oz. - 35