

DINNER MENU

Small Plates

Braised Brussel Sprouts 12

soy wasabi mayo | furikake NF, DF

Crispy Ahi Spring Rolls 20

sweet chili grain mustard yuzu sauce | upcountry greens
confetti slaw NF, DF

Grilled Olive Oil and Herb Artisan Bread 20

spinach artichoke olive and crab gratin | assorted crudité NF

Macadamia Crusted Brie En Croute 14

artisan sourdough | mac nut brown sugar and brown butter crust
poha berry compote

Seafood Cocktail 30

lobster tail | jumbo prawn | mussel | crab leg | grilled lemon | calypso sauce
sweet chili wasabi cocktail sauce | seasonal mignonette GF, NF, DF

Soups and Salads

Lobster and Butternut Squash Bisque 15

main lobster meat | candied bacon | Hawaiian sweet bread croutons | lemon basil oil
pumpkin seeds NF

Chicken Orzo Soup 12

braised chicken | onion | celery | carrots | orzo pasta | fresh herbs | hearty chicken broth
NF, DF

Kahala Heirloom Seafood Gazpacho 18

crab | shrimp | scallop | avocado | cucumber | crème fraiche GF, NF, EF

Pipikaula and Grilled Romaine 15

shaved pipikaula | romaine hearts | shaved local onions | sweet bread toast | shaved parmesan
lemon garlic dressing NF

Heirloom Tomato 15

burrata | basil oil | black salt GF, NF, EF

Wedge Salad 15

iceberg lettuce | pickled red onions | marinated tomatoes | candied bacon strip
smoked blue cheese | hawaiian chili pepper ranch dressing GF, NF

Beet and Warm Goat Cheese Salad 16

assorted roasted beets | macadamia nut crusted goat cheese | frisee | shaved fennel
candied walnuts | wasabi agave vinaigrette GF, EF

add to any salad – jumbo prawns 14 | chicken 6 | fresh catch 12
new york steak 39 | grilled tofu 5

*GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free
prices do not include applicable state tax and gratuity.*

Land

Herb Roasted "All Natural" Half Chicken, 28

aromatics | potato puree | creamed corn | pan jus
GF, EF, NF

Local Style "Smoke Meat" Pork Chop, Snake River Farms, Pacific Northwest 34

sweet onion relish | steamed rice | charred pineapple coleslaw
NF, DF

Our Local Moco Greater Omaha, Midwest 27

braised horseradish shortrib | natural jus | crunchy poached egg
crispy fried onions | braised mushroom medley | steamed white rice | white wine butter
NF

Rib Chop, Greater Omaha, Midwest MP

green peppercorn sauce with winter truffle essence | foraged vegetables
potato puree | white wine butter sauce
EF, NF

Sea

Baked Fish Island Style MP

local branded sausage | oyster sauce aioli | cilantro | green onions
shiitake mushroom | onion | tomato | steamed rice | farmers vegetable
NF, DF

Shrimp and Chicken Spaghetti Carbonara 30

jumbo prawn | chicken | bacon | broccoli | asparagus
mushrooms | onion | bell pepper | peas | parmesan cheese
NF

Norwegian Craft Raised Salmon, Fjords of Norway 26

miso glaze | sweet soy reduction | furikake | steamed rice | braised vegetables
EF, NF, DF

Composed Fresh Island Catch MP

Chef's preparation of selected fresh island fish

*denotes dish can be served without any allergens, please notify your server to clarify when ordering

Additions

Steamed Rice 4 GF, NF, DF, EF

Brown Rice 4 GF, NF, DF, EF

Wild Rice 6 GF, NF, DF, EF

Potato Puree 4 GF, NF, EF

Baked Potato 4 GF, NF, DF, EF

Seasonal Market Vegetable 6 GF, NF, DF, EF

Grilled or Steamed Asparagus 6 GF, NF, DF, EF

Sautéed or Steamed Broccoli 5 GF, NF, DF, EF

Sautéed Wild Mushrooms 10 GF, NF, DF, EF

service charge of 18% will be added to checks for parties of 6 guests or more.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.