

Campo

“FROM THE LAND”

WAGYU BEEF

Consistently marbled, low-cholesterol beef, recognized as the world's finest,	6 oz 42
unmatched for flavor, tenderness and overall eating quality	8 oz 58
	10 oz 70

BEEF TENDERLOIN

Aged Harris Ranch Tenderloin marinated fresh herbs, olive oil	32
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RIBEYE

Harris Ranch Ribeye marinated fresh herbs, olive oil	28
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BRAISED WAGYU SHORT RIB

Beef Short Rib Braised, Red Wine, Creamy Polenta	28
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PORK CHOP

Kurobuta Pork broiled, Smoked Mozzarella	28
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LAMB RACK

Whole Grain Mustard Crusted Rack of Lamb marinated fresh herbs, olive oil	32
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VEAL SALTIMBOCCA

Veal Loin Aged Parma Ham, Baby arugula, Molokai sage	29
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ROAST CHICKEN

One Half Boneless Chicken herb marinated, rosemary thyme jus	24
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Mar

“FROM THE SEA”

FRESH CATCH OF THE DAY

Day Boat Caught Fish prepared daily, freshest Island ingredients	32
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OPAKAPAKA PAPILLOTE

Fresh Island Snapper Fennel, Hamakua tomatoes, celery root	32
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SHRIMP SCAMPI

Sauteed shrimp, creamy polenta, corn shoots & pea sprouts	28
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FETTUCCHINI PASTA

Fettuccini Shrimp, Calamari, Clams, Spicy tomato basil sauce	22
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PACIFIC LOBSTER TAIL

Grilled Spiny Lobster tail, garlic caper herb butter	68
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SIDES

SAUTEED OF SEASONAL MUSHROOMS	6
CREAMY YUKON MASHED POTATOES	5
GRILLED ASPARAGUS	5
SAUTEED SPINACH	5
SAUTEED BROCCOLINI	5

SAUCES

PORT WINE
PEPPERCORN
BERNAISE
MUSHROOM RAGOUT