



Naupaka Terrace

small bites

Hawaiian Ahi \$13

Fresh Sashimi and Ocean Salad

Coconut Shrimp \$12

Crispy Fried Jumbo Shrimp with Apricot Dipping Sauce

Spicy Chicken Lettuce Wraps \$10

Create your own Thai Lettuce Rolls with our Seasoned Ground Chicken, Papaya Salad and Watercress with Sweet Red Chili and Peanut Sauces

Piadina \$10

Warm Flat Bread topped with Parma Ham, Rocket Salad, Truffle Oil, Shaved Parmesan and sun Dried Tomato Aioli

Panko Crusted Ahi Fry \$16

Avocado Tobiko Salad with Miso Vinaigrette

Buffalo Wings \$10

Jumbo Wings with house made hot sauce served with Celery, Carrots and Blue Cheese Dressing

Soup of the Day \$6

Made fresh daily

salads

Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons \$9

With Grilled Chicken \$14

Grilled Shrimp \$16

Cobb Salad \$13

Chopped Greens, Chicken, Avocado, gorgonzola cheese, bacon, tomato and eggs tossed in vinaigrette dressing

Farmers Market Salad \$15

Organic Greens from the Ma'ō Farms, Tomatoes, Kahuku Corn with Gorgonzola Cheese, Sourdough Bread Crisps and Shiitake Tomato Vinaigrette

sandwiches

Sandwiches come with Maui Chips. Add fries or fruit \$2

All Sandwiches accompanied with Hawaiian Basil Tomato Salad and house made sweet and sour Pickles.

Chicken and Avocado Sandwich \$13

Marinated Chicken Breast, Grilled and topped with Avocado, Roasted Peppers and Monterey Jack Cheese

Bacon Cheeseburger \$13

A Half Pound Ground Angus Burger topped with Bacon, Cheddar Cheese, Lettuce, Tomato and Shaved Maui Onions with our Special Sauce

Grilled Island Fish Sandwich \$13

Seasoned Market Fish on Toasted Hijiki Roll with Lemon Cilantro Aioli and Vine Ripe Tomato Relish

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– These items have been selected to meet the diverse dietary needs of our guests.

Your server will be happy to answer any questions you may have.

Hawaii state food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness.



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Ihilani House Salad \$8

Mixed Greens, Fresh Island Ogo and Asparagus tossed in Tomato – Basil Dressing

Shrimp Summer Roll \$12

Avocado, Cucumber, Kaiware Sprouts, Carrots, Basil and Somen Noodle with two Dipping Sauces

Organic Rigatoni Pasta \$21

Roma Tomatoes, Broccolini, Hamakua Mushrooms and shaved Romano Cheese tossed in Olive Oil, Garlic and Basil

big bites

soup of the day \$3

tossed House salad \$4

Broiled Opah \$32

Tomato Poke on Macadamia Nut Mashed Potatoes and Lime Buerre Blanc

Sautéed Hawaiian Snapper \$35

Crisp Vegetables and Sea Asparagus with Garlic Shoyu Glaze

Seared Kona Kampachi \$32

Jasmine and Scallion Rice, Braised Island Greens, Hamakua Mushrooms and Coconut – Curry Sauce

Catch of the Day \$29

Chefs fresh Day Boat Special Island Catch

Island Chicken Breast “Huli – Huli Style” \$23

Jasmine Garlic Furikake Rice and Oyster Flavored Choi Sum

6 oz Filet & Prawns \$39

Grilled 6oz Filet and 3 Tiger Prawns on roasted Sweet Potato Hash with Grilled Baby Bak Choi and Hamakua Mushrooms

Volcano Salt Rubbed 12 oz New York Steak \$31

With Garlic Herb Butter, French Fries and Roasted Artichoke and Tomato Ragout

Five Spiced Marinated and House Smoked Rack of Lamb \$35

Hapa Mashed Potato, Sautéed Island Greens and Hoisin Demi Glaze

Seafood Pasta \$24

Sautéed Shrimp and Sea Scallops tossed with Penne Pasta in a Rich Lobster Sauce



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