

# PUPUS

## LAVA FLOW ARTICHOKE CRAB DIP

Lump Crab, artichoke hearts, fresh herbs and spices in a creamy sauce topped with aged asiago cheese and panko.

Served with crostini. 11.95

## HUMONGOUS FUNGUS

A portobella mushroom marinated in white wine and fresh herbs, flame broiled and topped with caramelized Maui onions, roasted garlic, gorgonzola cheese and fried leeks.

Served with a marsala demi glace.

This one has won awards. 12.95

## TSUNAMI PRAWNS

Jumbo prawns tossed in a zesty tidal wave of island sauce. Mango-papaya-lilikoi coulis and our Thai chili sauce. 11.95

## ISLAND STYLE POKE

Delicate fresh Ahi cubed and marinated with island herbs and spices. 12.95

## CRAB & SCALLOP CHOWDER

CUP 6.95 BOWL 8.95

## SEARED PEPPERED AHI OR ISLAND SASHIMI

Fresh Caught Island Ahi prepared 2 ways, your choice.

Served with sake shoyu, pickled ginger, sea salad, pineapple-ginger-coconut wasabi sauce. **Market Price**

## KONA CRAB CAKES

Jumbo Lump Crab, tri-color peppers, fresh herbs and spices, panko bread crumbs. Served with roasted red bell pepper

mango tartar sauce. 18.95 (2) 10.95 (1)

## SAMPLER PLATTER

A combination of seafood delight. Includes Kona Crab Cake, Tsunami Prawns and Seared Peppered Ahi, served with roasted red bell pepper mango tartar sauce, Mango-papaya-lilikoi coulis and our Thai Chili sauce, and pineapple-ginger-coconut wasabi sauce. 19.95

## COCONUT PRAWNS

Coconut encrusted prawns served with our pineapple-mango tartar sauce. 11.95

## SOUP OF THE DAY

CUP 5.95 BOWL 6.95

# ENTREE SALADS

## SALAD TOPPERS

Available on all Salads

GRILLED CHICKEN \$6.95 - AHI \$8.95 - SHRIMP \$8.95 - CRAB CAKE \$8.95

## KONA SUNSET CAESAR SALAD

Our own Hawaiian twist to the traditional caesar with home made croutons. 10.95

## TIKI SALAD

Shredded lettuce, mandarin oranges, snow peas, toasted almonds, green onions and crispy noodle tossed with our special sesame seed dressing. 10.95

## KAHUNA DON'S ISLAND BREEZE SALAD

Mixed greens, fresh papaya, mango, pineapple, avocado and roasted pecans. Tossed with our mango citrus vinaigrette. 12.95

## DON'S ICEBERG WEDGE SALAD

Quarter Head Iceberg Lettuce with chopped Egg, Crispy Bacon Crumbles, Sliced Red Onion, Grape Tomatoes, Scallions, and chopped Roasted Pecans. Served with Blue Cheese Dressing. 9.95

## HOUSE SALAD

Mixed greens, cucumber and grape tomatoes served with your choice of dressing. \$8.75

- mango citrus vinaigrette, bleu cheese, thousand island, raspberry vinaigrette, papaya seed, Don's plum crazy vinaigrette-

# DON'S FAVORITES

## PANILO PRIME RIB OF BEEF

The Big Island's finest Prime Rib "NO KA OI" Hawaiian salt-herb and peppercorns to seal in natural flavors, slow roasted to enhance its tenderness.

Served with au jus, creamy horseradish. Accompanied with Don's Lyonnaise potatoes.

Auntie Karen 8oz. 25.95 Beachcomber 12 oz. 31.95 Big Kahuna 16 oz. 36.95

Don recommends Ridge, Lytton Springs, Zinfandel to pair with your Prime Rib. 65.00

Prices do not include gratuity & tax. Prices and menu items subject to change without notice. An 18% gratuity will be added to parties of 6 or more. Parties of 7 or 6 may ask to have this policy waived provided guest's request is prior to any service provided. Parties of 8 or more will not have this option.

# MAUKA

## THE HOKEY POKEY

Don put his Right Foot In and then put his Right Foot Out, to create this Surf and Turf Masterpiece. He started with a tender juicy cut of Filet Mignon and Shook it all about, added a 4oz Lobster Tail, called it the Hokey Pokey and That's what it's all about! 39.95 Don thinks the Ravenswood "Vintners Blend" goes just fine with the Top Sirloin and Lobster tail. 27.00

## SUN OF A BEACH FILET

Tender "USDA Choice" 8oz Filet Mignon broiled how you like it.. Served with a traditional Veal Demi Glace and caramelized onions, sprinkles of bleu cheese, served atop savory rosti potatoes with garlic butter. Don suggest sautéed Big Island mushrooms for the perfect sunset! 37.95

Try a little half bottle. Don says go with the Flora Springs Cabernet Sauvignon. Flavors of black cherry, cassis and cocoa go great with this Sun of a Beach. 24.00

## SIZZLE ME MUSHROOMS

Grilled 10oz Prime Rib with assorted Big Island and Domestic Mushrooms, topped with choice of Sake Shoyu or Garlic Butter with Veal Demi Glaze and served Sizzlin' to your table on a cast iron skillet. Served with Don's Lyonnaise Potatoes. 34.95 Don says the Ben Marco Cab from Argentina stands up well to the hearty Beef & Mushrooms. 45.00

## THE SIZZLIN' BEACHCOMBER COMBO

10 oz. New York steak paired with smoked bacon wrapped shrimp. Served sizzlin' on a cast iron skillet topped with a broiled portobella mushroom. Accompanied with a duet of roasted shallot-port wine sauce and lilikoi beurre blanc. Served with onion rings and Don's Lyonnaise potatoes. 37.95 Don always says a big steak needs a big wine. The Franciscan "Oakville Estate" Cabernet Sauvignon is the way to go. 55.00

# MAKAI

## SURF AND SURF

Jumbo Sea Scallops pan seared in Don's achiote butter accompanied with three giant mandarin glazed shrimp skewered on sugar cane chopsticks with passion fruit and ginger butter sauce. Served with a garden lobster risotto. 36.95

Fume once, fume twice. Don says "Fume a third time with Ferrari Carano Fume Blanc" it pairs wonderfully. 33.00

## DON MACBEACH

"Don's Seafood Mac and Cheese"

Don's signature "Mac and Cheese" with Big Island Mushrooms, grilled Jumbo Shrimp, Scallops, and Fresh Catch with a White Truffle Essence. 34.95

Don says try the Krug Sauvignon Blanc with the Mac & Cheese. 29.00

## AHI FURIKAKE

Island fresh Ahi steak, cracked black pepper, sesame seeds and fresh herbs. Seared RARE and served atop coconut rice with pineapple-ginger-coconut-wasabi sauce, sea salad and lychee fruit.

Light and just right! Market Price

Don just loves the Stag's Leap Chardonnay with the Ahi. 45.00

## MISO HUNGRY FOR MAHI MAHI

Island Fresh caught Mahi Mahi glazed with a Miso-Ginger Aioli. Oven baked to a golden brown and topped with roasted macadamia nuts. Served atop flame broiled baby bok choy and truffle garlic fennel.

Market Price

You say you want an Evolution? Sokol Blosser "Evolution" blend matches up great with this dish. 33.00

## LIGUINE CON GAMBERETTI AGLIO

Ok, it is Garlic Shrimp & Pasta-Don was just being continental. Grilled Shrimp and sliced Green Asparagus with Linguine tossed in a Garlic, Olive Cream Sauce, topped with shredded Parmesan and Tomato Concasse. Served with Garlic Focaccia Bread. 28.95

Don likes the flavors of tropical fruits of Cambria Chard with this dish. 30.00

## DON'S LINE CAUGHT CATCH OF THE DAY

Every night Don prepares a selected fresh Hawaiian fish for your pleasure.

Please ask your server for tonight's featured fish and preparation. Market Price

Ca Montini Pinot Grigio is always a great choice. One of Don's favorites. 37.00

# LOCAL FAVORITES

## DON'S "ISLAND STYLE" ROTISSERIE CHICKEN

Tender half chicken marinated with lemons, limes, oranges, shoyu, and achiote seasoning then rotisserie roasted to perfection, and topped off with our guava glaze and white truffle honey glaze.

Served with Don's Lyonnaise potatoes. 25.95

Villa Maria Sauvignon Blanc is Don's choice here. 33.00

## DON'S "PULEHU PUA'A" BABY BACK RIBS

Pork ribs coated with our own house made rub. Flame broiled and baked with Don's own honey-rum-mango-pineapple BB-Q glaze. Served with french fries and pineapple coleslaw.

HALF RACK 19.95 FULL RACK 26.95

Don always orders a bottle of Dry Creek "Heritage" Zinfandel when he gets messy with ribs. 35.00

## THE ISLAND WOK-A-BOUT

A classic island favorite with snow peas, water chestnuts, mushrooms, bamboo shoots and more vegetables stir-fried and with steamed rice.

A bottle of Chateau Ste. Michelle Riesling is perfect, at least Don thinks so. 26.00

Vegetarian with tofu & chile sauce 19.95

Chicken breast & oyster sauce 22.95

## HAWAIIAN LUAU PLATE

A Hawaiian tradition at Don's Hale: A sampling of Hawaii's distinctive dishes including kalua pork, chicken luau cooked in coconut milk and fresh spinach, lomi lomi salmon, Hawaiian sweet potato, island poke and choice of poi or coconut rice. 24.95

Sometimes Don just wants a beer. Ride the Big Wave from Kona Brew. Nui \$6.75

## ACCOMPANIMENTS 5.95

Saute of fresh local vegetables / Side sauteed Big Island Mushrooms / Scallop Potatoes / Seasoned Rosti Potatoes / Grilled Asparagus Spears / Linguine Pasta with Garlic Butter

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