

Dinner Menu

Appetizers

Market Offering Soup

9

Kalua Pig and Sweet Onion Quesadilla

12

House-Made Kim Chee, Mango Chili Sauce

Hawaiian Ahi Poke* (GF)

19

Crushed Avocado, Ogo, Maui Onion, Molokai Sweet Potato Chips

Warm Crusted Big Island Goat Cheese Chevre

14

Rincon Farm Strawberries, Local Sweet Onion, Hirabara Farms Earth Grown Lettuce, Cassis Vinaigrette

Bulgogi Spiced Kauai Prawns* (GF)

17

Honopua Organic Spinach and Local Cabbage Slaw

Hand Made Ricotta Cheese Cavatelli Pasta

16

Waimea Asparagus, Hamakua Mushroom, Basil – Macadamia Nut pesto

Salads

No Aquaponics, All Earth Grown for the True Hawaii Terroir

Peter's Original Caesar

15

Hirabara Farms Baby Romaine, Green Tomato Croutons

Hirabara Farm Earth Grown Lettuce* (GF, V)

12

Fennel, Cucumber, Radish, Sweet Onion, Waimea Tomato, Fresh Squeezed Lime & Extra Virgin Olive Oil. Add

Big Island Goat Chevre - 15

Big Island Tomato* (GF)

14

Baby Fennel, Arugula, Maytag Blue Cheese, Crispy Capers, Basil-Lemon Vinaigrette

Hirabara Farms Kale and Butter Lettuce* (GF)

14

Roasted Farm Beets, Compressed Pineapple, Big Island Goat Chevre Miso-Citrus Vinaigrette

Side Plates For the table

8 each

- *Honopua Farms Spinach with Garlic & Olive Oil*
- *Pan Roasted Hamakua Mushrooms*
- *Hawaiian Homes Misoyaki Broccolini*
- *Grilled Local Grown Asparagus*
- *Yukon Gold Jalapeño Whipped Potatoes*

Merriman's Classics

Merriman's Original Wok Charred Ahi* (GF)

39 / 34

Blackened On the Outside-Sashimi On The Inside Local Cabbage Slaw, Shoyu-Citrus Sauce

Sautèed Day Boat Ono* (GF)

39 / 34

Cucumber-Cilantro Namasu, Jalapeño Whipped Potatoes Toasted Sesame-Shoyu Butter Reduction
Kahua Ranch Lamb, Butcher's Cut* (GF)

45 / 40

Rainbow Chard, Jalapeño Whipped Potatoes Maui Onion-Mint Chimichurri
16oz Prime Bone-In New York Steak* (GF)

58

The Finest Kansas Corn-Fed Beef, Grilled, Szechuan Peppercorn Rub Mashed Yukon Gold Potatoes, Waimea Churned Herb Butter

Seasonal Hawaii Regional Cuisine

Macadamia Nut Crusted Mahi Mahi

41 / 36

Hawaiian Homes Garlic broccolini Roasted Hamakua Mushrooms and Miso-Sake Reduction
Waipio Taro Enchiladas* (GF)

28 / 23

Spiced Enchilada Sauce, Herb Grilled Asparagus, Aged Cheddar, Garden Cilantro
Fresh Big Island "Day Boat" Special Catch

49 / 44

Nightly Presentation, Seasonal Local Ingredients
Hawaiian Butcher's Cut Grass Fed Beef* (GF)

46 / 41

Jalapeño Whipped Potatoes, Grilled Waimea Asparagus, Waimea Churned Herb Butter

For parties of 6 or more, a suggested service charge of 20% will be added for your convenience. Pricing and availability subject to change. Gluten Free (GF) Vegetarian (V) *Consuming raw or undercooked foods may increase your risk of foodborne illness.

Shared Dinner "It's Nice To Share" for 4 or more people | priced per person |
served family style entire table must participate | no modifications for tasting menu
\$75

Tiny Taster

Waimea Fresh Farm Cucumber & Lobster
Get Started

Peter's Original Caesar Salad / Kauai Shrimp Korean Style, with Spicy Ginger Soy / Ahi Ginger Poke / Hand Made Ricotta Cheese Cavatelli Pasta / Avocado & Vine Ripened Tomato
Main Course

Wok Charred Ahi / Macadamia Nut Crusted Mahi Mahi / Grilled USDA Prime Filet – House-Made Chimichurri (Waipio Taro & Fresh Lone Palm Chickpea Falafels, available for substitute) / Yukon Gold Jalapeno Whipped Potatoes / Misoyaki Broccolini

Desserts

Chocolate Oblivion Torte / Pineapple Bread Pudding with Toasted Macadamia Nuts