

STARTERS & SMALL PLATES

OKADA CRAB CAKES 16
*Seasoned King Crabmeat,
 Braised Cabbage, Granny Smith
 Apples & Red Miso Aioli*

CLASSIC SHRIMP
 COCKTAIL 17
*A Classic Shrimp Cocktail Served
 with a Bloody Mary Cocktail Sauce*

BLACKENED AHI TATAKI MP
*Cucumber Namasu Salad, Ponzu
 Vinaigrette, Wasabi Aioli
 & Pickled Red Ginger*

BLUE NOTE MP
 PIZZA DU JOUR
*Chef Special Daily
 Vegetarian Option Upon Request

LOCAL CHEESE 28
 PLATTER
*Double Cream Brie, Manchego,
 Aged White Cheddar,
 Stilton Blue, Parmesan Reggiano,
 Warm Baguette*

DINNER SOUPS

FRENCH ONION SOUP
*Caramelized Onions, Savory Beef Broth,
 Four Cheese Gratin*

14

BISTRO SOUP DU JOUR
Soup of the Day. Priced Daily

DINNER SALADS

FARM GREENS SALAD 12
*Local Mix Green Blend, Big Island
 Tomatoes, Wonton Crisp,
 Choice of Roasted Shallot
 or Balsamic Vinaigrette*

CAESAR SALAD 13
*Traditional Presentation of Romaine
 Hearts, Parmesan & Croutons*

SPICY GREEN 14
 PAPAYA SALAD
*Mauui Onion, Tomato, Local Long
 Beans, Local Macadamia Nuts with
 a Spicy Sweet Chili Vinaigrette*

CAPRESE SALAD 18
*Layers of Fresh Mozzarella and
 Tomatoes, Lemon Basil Sorbet
 & Balsamic Vinegar*

HO FARMS 16
 BABY SPINACH
*Wilted Spinach Leaf Salad with
 Warm Bacon Dressing, Grated Egg
 & Parmesan Cheese*

ADDITIONAL ITEMS Chicken....9 Seared Salmon....10 Shrimp.....11

 = Chef Rod's Favorites

SANDWICHES

🎵 BLUE NOTE BURGER

*Melted Cheese, Farm Tomato, Caramelized Maui Onion,
Sausage Gravy on a Hawaiian Sweetbread Bun, French Fries*
25

HAWAIIAN DIP

*Keoni's Backyard Kalua Smoked Pork, Naked Cow Smoked Gouda Melt &
Hawaiian BBQ Sauce, served with French Fries*
26

🎵 THE CRAB "REUBEN"

*Maryland Crab Salad, Sweet Maui Onions,
Tarragon Aioli, Toasted Focaccia, Nalo Green Salad*
28

DINNER ENTRÉES

Signature Dish

BRAISED HARRIS RANCH BEEF SHORT RIBS
Natural Jus, Collard Greens, Kahuku Corn Polenta Cake
38

GINGER SOY GLAZED ROTISSERIE CHICKEN
*Roasted Garlic Tomato Reduction, Farm Roasted Vegetables with
Local Style Fried Rice*
32

UNAGI GLAZED SALMON
Napa Cabbage Slaw, White Rice
33

CAJUN SHRIMP SKEWERS
Cajun Spiced Shrimp over Local Style Fried Rice & Farm Greens
30

MIXED VEGETABLE RATATOUILLE
Served Over Chef's House Made Polenta Cake
28

DESSERTS

CLASSIC CRÈME BRULÉE 11
*Chilled Custard under Caramelized Sugar,
Mac Nut Shortbread Cookies*

🎵 FIRE GODDESS VOLCANO CAKE 14
Raspberry Lava Sauce, Vanilla Bean Gelato

GELATO & SORBET 10
*Ask Your Server for Our
Flavors of the Day*

🎵 ANDAGI BREAD PUDDING 11
*Alii Poi Batter Andagi, Coconut Haupia
Custard, Kona Chocolate Sauce*

BANANA LUMPIA 11
*Banana Fosters Butterscotch Sauce,
Alaea Salted Vanilla Bean Gelato*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions*