



## GLUTEN-FREE SELECTIONS

AVAILABLE 6—9 PM

<b>Seafood Bisque</b> Fish. Scallions.	<b>9.5</b>	<b>The Catch*</b> Fresh Fish Prepared Gluten Free	<b>MP</b>
<b>Kailani Caprese</b> Cherry Tomato. Kailani Arugula. Red Onion. Fresh Mozzarella. Mac Nut Basil Vinaigrette.	<b>13</b>	<b>8oz. Filet Mignon*</b> Yukon Mash. Sauteed Kale. Peppercorn Cream Sauce. Balsamic Reduction.	<b>46</b>
<b>Local Green Salad</b> Mixed Kailani Greens. Local vegetables. Roasted Tomato Vinaigrette.	<b>12</b>	<b>Ribeye Steak*</b> Roasted Herb Potatoes. Asparagus. Maderia Demi Glace. Bacon Onion Jam.	<b>44</b>
<b>Honshimeji Risotto</b> Hamakua Funghi. Kale. Parmesan Cheese. Truffle Oil.	<b>16</b>	<b>Kauai Coffee Crème Brulee</b> Classic Custard. Berries. Whipped cream.	<b>10</b>
<b>Grilled Salmon *</b> Grilled Salmon. White Rice. Bok Choy. Sweet Chili Butter Sauce. Pineapple Relish.	<b>MP</b>	<b>Lappert's Sorbet</b> Seasonal Sorbet and Berries.	<b>10</b>

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



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restaurant and bar