

BLACK ROCK STEAK + SEAFOOD

STARTERS

Shrimp Cocktail chilled shrimp with a papaya kaffir lime sauce	12	Crispy Coconut Shrimp battered and rolled in coconut with a spicy aioli sauce	12
Warm Artichoke & Crab Dip served with a warm flatbread chip	11	Crab Won Tons crab mousse won tons on a wasabi mash with spicy chili pepper jus	12
Grilled Black and Blue Ahi Japanese spiced on a chiso slaw or served the traditional way	Market	Grilled Black Rock Pizza flat bread pizza topped with plum tomato, calamata olives, macadamia nut pesto, goat cheese and mozzarella	14
Macadamia Nut Chicken Wrap spicy chicken and toasted macadamia nuts, wrapped in tender butter lettuce with cucumber and	11		

SOUPS AND SALADS

Maui Onion Soup topped with asiago and mozzarella cheese	8	Black Rock Greens fresh upcountry mixed greens	9
Yokohama Seafood Bisque cream based with scallops, fresh spinach, white wine reduction with shallots	8	Caesar Salad hearty romaine tossed with classic Caesar dressing	10
Classic Wilted Spinach Salad fresh spinach served with an apple bacon dijonaise raspberry balsamic vinaigrette dressing	11		

CHOICE OF DRESSINGS

Raspberry balsamic vinaigrette, creamy tarragon, blue cheese, Caesar, oriental, balsamic vinaigrette, papaya seed, ranch

Executive Sous Chef Conrad Aquino and our Chef de Cuisine Chris Ramos hand select each cut of beef for you. Selected from the finest cuts and aged to perfection our steaks are tender and cooked to your specification. Here is how we recommend you order your steaks:

<u>Rare</u>	<u>Medium Rare</u>	<u>Medium</u>	<u>Medium Well</u>	<u>Well</u>
Red, cool center	Red, warm center	Pink center	Slightly Pink	Cooked throughout. No pink.

To enhance your dining experience we have listed our recommended wine varietal to complete your meal. Please refer to page two and ask your server for our extensive wine list.

FROM THE GRILL

Hawaiian Salt Crusted Prime Rib au jus, creamy horseradish ~ <i>Cabernet Sauvignon</i>	
queen cut 10oz	34
king cut 16oz	37
Top Sirloin American baseball cut peppered add béarnaise sauce or teriyaki sauce ~ <i>Cabernet Sauvignon</i>	
12oz	29
Filet Mignon broiled to perfection ~ <i>Pinot Noir</i>	
petite cut 8oz	36
full cut 10oz	39

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **Notice:** Tax and gratuity not included. 17% service charge will be applied for parties of 7 or more. Vegetarian Entrees are available upon request. Split Plate Charge, \$20.00. Tax and gratuity not included. 17% service charge will be applied for parties of 7 or more.

New York Steak 10oz grilled to your perfection ~ *Syrah*
 Your choice of pepper crusted with béarnaise sauce or grilled with teriyaki sauce 38

Just Ribs molokai honey glazed st. louis ribs ~ *Zinfandel*
 half rack 28
 full rack 32

Stuffed Baked Chicken Breast panko crusted and stuffed with boursin cheese ~ *Chardonnay* 29

Black Rock Beef Filet Tips apple smoked bacon, Maui onions, wild mushrooms and a peppercorn jus ~ *Pinot Noir* 31

MIXED GRILL ~ *Pinot Noir or Chardonnay*

Select your favorite preparation for both

Top Sirloin with Mahi Mahi 32
Top Sirloin with Petite Lobster Tail 37
Filet with Mahi Mahi 39
Filet with Petite Lobster Tail 44

FROM THE KETTLE ~ *Sauvignon Blanc or Pinot Grigio*

Linguini with Shrimp Scampi sautéed with white wine, pernod, tomatoes, mushrooms 29
Fisherman’s Seafood shrimp, scallops, clams and crab in a saffron lobster broth on a bed of linguini 32

CRUSTACEANS ~ *Chardonnay*

Pacific Lobster Tail 6oz broiled and served with drawn butter 32
Double Tails Two 6oz Pacific Lobster Tails broiled and served with drawn butter 45

ISLAND FISH choice of one ~ *Chardonnay, Sauvignon Blanc or Pinot Grigio* Market

featuring three fresh Hawaiian fish with your choice of preparation

broiled splash of thyme lemongrass sauce
sautéed in a white wine caper butter reduction
grilled on a flat iron with soy sauce and mirin jus
gratinee pan fried and glazed with hollandaise
tempura style with a daikon dipping sauce

SIDES and More SIDES

Mac-n- Cheese	8	Broccoli Cheese Au Gratin	8
Baked Potato	7	Creamed Spinach	8
Wasabi-garlic Mashed Potato	7	Grilled Asparagus	8
Garlic Linguini	7	Sautéed Mushrooms	8
Steak Fries	7	Saffron Pine Nut Rice Pilaf	7
Onion Rings	7		

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Here are a few of our favorite varietals and what they offer.

SAUVIGNON BLANC

These wines have noticeable acidity and a grassy, herbaceous aroma and flavor. They are crisp, flavorful wines that should be drunk young. Also known as a Fume. Excellent with our Pacific Rim style of food.

PINOT GRIGIO

This style of wine from Northern Italy varies in taste from crisp, light to dry.

PINOT NOIR

Described as silky smooth to earthen spiced and robust they are the single most food versatile wine for today’s dining

CABERNET SAUVIGNON

If not the “king” this wine is certainly the most successful and popular of the red wine grapes. Its fruity flavors are described as cherry, black cherry, currant and raspberry.

SYRAH

Syrah also known as Shiraz in Australia is deep colored and spicy. It has characteristics of sweet blackberries, black currants and plums with a hint of smokiness

Zinfandel

Wines range from light, nouveau styles to hearty, robust reds with berrylike, spicy flavors. Plenty of tannins and alcohol.