

Artisan Cheese & Cured Meat 19/38/52
Nightly house selection of charcuterie with accoutrement

Burráta & Heirloom Salad 14
House-made mozzarella, baby arugula, smoked balsamic gastric, basil

Prosciutto Bruschetta 16
A selection of our house-cured divina tomatoes, basil, prosciutto, garlic confit, goat cheese whip, glass points

Diver Sea Scallops 21
trumpet mushrooms, citrus gastric, micro greens

Miso-Glazed Brussels 15
garlic, champagne vinegar, kosher salt

Filet Mignon Trio 19/38
Prime cut filet mignon sliced atop bolilo baguettes, trio of our house béarnaise, cognac peppercorn, and bleu cheese-butter sauces

GASLAMP USDA PRIME **steak & chops**

Center Cut Prime Ribeye 49
Local Maui Cattle beef

Japanese Wagyu Tomahawk MP
Only the primest of cuts! Dry-Aged.. Limited availability

Filet Mignon 49
An 8oz center cut of prime tenderloin, house béarnaise

Porterhouse for Two 109/159
28oz.USDA Prime beef *or* Dry-Aged Japanese Wagyu

Off Shore Surf & Turf 69
From the most remote island in the world, “Tristan da Cunha” Spiny Lobster Tail, 6oz Prime Filet Mignon

Bearnaise, Cognac Peppercorn, Bleu Cheese Butter Sauce Trio 6

White Truffle Butter Steak Soak 6

GASLAMP **accompaniments**

Garlic Truffle Fries 9

Maui Pono Twice Baked Mash Potatoes 12

Grilled Asparagus & Bearnaise 10

Hamakua Mushroom & Onions 10

Panko Crusted Mac & Cheese 13

Tableside Roasted Branzino MP
Seabass grilled and roasted with olive oil, mango, bell peppers, garlic, lemon zest, seasonal vegetables

Jumbo Lobster Risotto 42
Caribbean lobster, sea asparagus, marscapone, hamakua mushrooms, roasted cherry tomatoes

Pan Seared Alaskan Halibut 46
pinot gris, garlic, honey lemon butter sauce, seasonal vegetables

Imperial Russian Osetra Caviar MP
Buckwheat lavosh, creme fraîche, accoutrement

The Yacht *Ask for Availability* 105/140
A seafood tower, selections may include Alaskan King Crab, Oysters, Kauai Prawns, Spiny Lobster Tails, and Tiger Shrimp

Oysters on the Half Shell 36
Ask your server for nightly oyster selection

House Daily Dessert 12

Who are we? Great question. Glad you asked, we are a few open-minded individuals who are in pursuit of one goal: progressing the social environment of our small town of Kailua. This elevated ambiance was created to be a contributor of value and creativity, to uplift communication, and cultivate memorable experiences.

We represent a shared philosophy that real conversation and connection are the lungs of any decent society with one primary focus: quality driven products delivered with a solid surrounding environment that ultimately enhances and encourages the flow of ideas.

To us, detail is important. We are passionate about the things we sell. The items we do not offer (ranch, televisions, pharmaceuticals) do not represent arrogance, but a conscious decision to create a more responsive dialogue, a more flavorful cocktail, a greater connection between patron and place. We hope you enjoy our company as much as we do yours. Thank you for joining us. Cheers