



BREAKFAST SERVED DAILY 7 – 10:30AM M-F AND 7 – 11:30AM SAT AND SUN

HARVEST VEGETABLE FRITATTA

with asparagus, roasted red peppers, Maui onions, Hau'ula tomatoes, and smoked mozzarella

6.95

DIAMOND HEAD BREAKFAST

Two eggs any style with bacon, chicken apple or Portuguese sausage and a choice of white rice, home-fries or toast

8.50

STEAK AND EGGS

Two eggs, any style, with a Kamuela beef tenderloin, Yukon gold hash browns, grilled tomato and asparagus

12.95

SHIRRED EGGS AND CHORIZO SAUSAGE

Two eggs baked with Yukon gold potatoes, baby spinach, Maui onions and Monterey jack cheese

8.95

CLASSIC EGGS BENEDICT

*with country ham, sourdough English muffins and hollandaise sauce
half order of the classic*

11.95

7.95

HALEAKALA GRANOLA BOWL

Homemade granola with fresh fruit and your choice of yogurt

6.95

BELGIAN WAFFLES

*with freshly whipped butter and Vermont maple syrup
with Macadamia Nuts and poha berry butter*

7.95

8.95

MAPLE FRENCH TOAST

*with freshly whipped butter and Vermont maple syrup
with Meyer lemon butter, pure Vermont maple syrup and blueberry compote*

7.95

9.95

BUTTERMILK PANCAKES

with freshly whipped butter and Vermont maple syrup

7.95

GRILLED BANANA AND SOUR CREAM PANCAKES

with coconut syrup or Vermont maple syrup

8.95

TOASTED BAGEL AND LOX

Scottish smoked salmon with capers, Maui onion and Kahua ranch tomato and cream cheese on a toasted egg bagel

11.95

FRIED RICE

*with smoked bacon, fresh peas, green onion and carrots
with two fried eggs*

6.95

8.95

CREATE YOUR OWN OMELETTE - Choose two (2) items

8.95

Each additional item

1.50

Maui Onion
Monterey Jack Cheese
Smoked Salmon

Kunia Tomato
Smoked Mozzarella
Avocado

Mushroom
Baby Spinach
Bell Peppers

For the dietary restricted, Please ask your server about special preparations.
We request one check for parties of 7 or more. Take out is also available. 03.08.00



DIAMOND HEAD SUNRISE

Diamond Head Grill private blend coffee or Tazo tea
 Orange juice or milk
 Basket of assorted housemade pastries and tropical breads with housemade jams, jellies and flavored butters

8.95

THE (HEART HEALTHY) KAPIOLANI

Diamond Head Grill private blend coffee or Tazo tea
 Orange juice or skim milk
 Basket of assorted housemade pastries, tropical breads and 7 grain bread, housemade jams, jellies and flavored butters
 with a choice of:
 housemade granola with fresh fruit or egg-white omelette

12.95

SIDES

Chicken Apple Sausage	2.95
Portuguese Sausage	2.95
Yukon Gold Home-fries	2.95
Toasted Bagel with cream cheese	4.50
Toast with housemade jam	
<i>wheat, white, 7 grain</i>	2.50
Farm Fresh Egg (each)	2.00
Fresh Fruit Platter	5.95

Basket of Assorted Breakfast Pastries	4.50
Cereal (Assorted Flavors) with milk	3.50
Fresh Seasonal Berries	5.95
Fresh Fruit with Cottage Cheese	4.95
Oatmeal	3.50
Papaya Half	3.50


COLD BEVERAGES

Fresh Squeezed Fruit Juice	4.00
<i>Ask your server about today's selections</i>	
Fruit Punch	2.75
Iced Tea	2.50
Plantation iced Tea	3.50
Iced Tea Lemonade	3.50
Lemonade	2.75
Raspberry Lemonade	3.50
Evian Water, 1/2 ltr.	3.00
San Pellegrino Sparkling Water, 1/2 ltr.	3.00

HOT BEVERAGES

Diamond Head Grill Private Blend Coffee	2.00
A Selection of Tazo Teas	2.00
Espresso	Single 2.50 Double 4.00
Cappuccino	Single 2.50 Double 4.00
Latte	Single 2.50 Double 4.00
Café Mocha	3.50

The above items are also available decaffeinated



Entrees

FIRE-ROASTED ROTISSERIE CHICKEN <i>With sautéed fingerling potatoes, Maui onions and grilled corn, warm ginger vinaigrette and Nalo greens</i>	eleven
SMOKED CHICKEN AND HEARTS OF PALM RAVIOLI <i>With ricotta and Parmesan cheese, roasted garlic jus and 24-hour tomatoes</i>	thirteen
ISLAND SEAFOOD CAPPELLINI <i>With shrimp, clams, scallops, white wine, garlic and herbs in a tomato lobster broth</i>	thirteen - fifty
GRILLED PACIFIC SALMON <i>With roasted Yukon gold potatoes, leeks, artichokes, crème fraîche horseradish cream and micro greens</i>	twelve ninety - five
DIAMOND HEAD GRILL BURGER <i>Prime ground sirloin served on a toasted Maui onion roll with your choice of Jack, Swiss or cheddar cheese</i>	ten ninety - five
BARBECUE AMA EBI CLUB SANDWICH <i>Served on olive bread with arugula, apple-smoked bacon, tomato and Okinawan sweet potato fries</i>	thirteen ninety - five
AHI SALAD SANDWICH <i>Grilled yellowfin tuna mixed with capers and Maui onion on crispy French bread</i>	thirteen ninety - five
JAY'S FRESH ISLAND FISH WRAP <i>Crispy island catch in a warm flour tortilla with stir-fired vegetables, chile lime cream and Asian guacamole</i>	thirteen ninety - five

From Our Stone Oven

GRILLED VEGETABLE FLAT BREAD PIZZA <i>With spinach, roasted garlic and shiitake mushrooms</i>	eight - fifty
ROTISSERIE PORK PANINI <i>With smoked mozzarella, sun-dried tomato aioli and arugula on a rustic flat bread</i>	nine ninety - five
PEPPERED AMA EBI SHRIMP FLAT BREAD PIZZA <i>With leeks, oven-dried tomatoes, fontina cheese and sweet basil</i>	eleven
ROTISSERIE CHICKEN FLAT BREAD PIZZA <i>With caramelized onions, sweet corn and goat cheese</i>	ten ninety - five



Appetizers - Cold and hot

OVEN-ROASTED PUNA GOAT CHEESE <i>On brick oven flat bread with Maui onions</i>	seven - fifty
AHI SASHIMI <i>The finest quality yellowfin tuna served with daikon sprouts and lemon infused oil</i>	ten - fifty
DIAMOND HEAD GRILL CHILLED HAWAIIAN SEAFOOD PLATTER <i>An assortment of iced seafood prepared a variety of ways with hot lava mignonette sauce and wasabi cocktail sauce (serves two people minimum)</i>	nine per person
KALUA PORK LUMPIA <i>With mango guacamole and spicy mustard sauce</i>	seven - fifty
MARINATED GRILLED PORTOBELLO MUSHROOM <i>With grilled asparagus, gorgonzola, polenta and white balsamic syrup</i>	seven - fifty
AMA EBI SPRING ROLL <i>Over a cucumber, ogo and red onion salad with sweet-sour dipping sauce</i>	eight - fifty

Salads

BABY OKINAWAN SPINACH SALAD <i>With tangerine basil vinaigrette, pancetta, crispy Maui onions, warm Puna goat cheese and volcanic cashews</i>	six
DIAMOND HEAD GRILL CHOPPED HOUSE SALAD <i>Local baby field greens tossed with Hau'ula tomato, Japanese cucumber, shaved Maui onions, green beans, Nalo basil and cured lemon vinaigrette</i>	six
ASIAN CHICKEN SALAD <i>Local baby field greens topped with crispy won ton pi, ripe mango, avocado and spicy plum vinaigrette</i>	six
CAESAR SALAD <i>Baby hearts of red and green Honaunau romaine leaves with white anchovy and garlic dressing and herb croutons</i> With peppered shrimp With rotisserie chicken	six - fifty fourteen thirteen
COBB SALAD <i>With baby field greens tossed in balsamic vinaigrette served with chicken, avocado, red and yellow tomatoes, gorgonzola cheese and pancetta</i>	eleven ninety - five
AHI NICOISE SALAD <i>Baby greens with seared ahi, fingerling potatoes, calamata olives, oven-roasted tomatoes, green beans and herb vinaigrette</i>	twelve ninety - five

Entrees

FIRE ROASTED OPAKAPAKA

*With Kahuku corn ragoût, creamy basil potatoes and truffled
Manila clam nage*

market price

SPICY PEANUT CRUSTED OPAH

*With crisp wok and Jonah crab slaw, coconut and roasted red pepper coulis and
gingered jasmine rice*

twenty six

SWEET KAHUKU CORN AND CARROT RISOTTO

With sun-dried tomatoes, natural corn sauce and crisp leeks

ten (half portion)
eighteen

PAN ROASTED DUCK BREAST

*With duck confit potato cake, poha berry sauce, Szechwan green
bean and tomato salad, sweet potato ribbons*

thirty two

ISLAND SEAFOOD LINGUINE

*With shrimp, clams, scallops, island fish, white wine, garlic and herbs in a
tomato lobster broth*

twenty four

LEMON GRASS AND ASIAN PESTO SCENTED ROTISSERIE CHICKEN

With ginger chicken jus and grilled vegetable couscous

twenty two - fifty

SMOKED CHICKEN AND HEARTS OF PALM RAVIOLI

*Stuffed with ricotta and Parmesan cheeses, roasted garlic jus and
24-hour oven-roasted Hau'ula tomatoes*

eighteen

GUAVA AND MUSTARD CRUSTED RACK OF LAMB

*With goat cheese and roasted garlic gratin, braised red cabbage
and guava scented lamb jus*

thirty two

FUJI APPLE CRUSTED AHI AND FOIE GRAS

*With Kalua duck mashed potatoes, braised red cabbage
and a caramelized apple jus*

thirty four

From our Seasoned Grill

GRILLED NEW YORK STEAK

*With smoked bacon and baked potato onion strudel, horseradish
and cabernet reduction*

twenty six

HERB PORK RACK

With fingerling potato and chorizo sausage hash, black fig chutney and tangerine pork jus

twenty five

MAHI MAHI

With toasted nori butter, Waimea tomato ginger relish and roasted rainbow sweet potatoes

twenty five

SHIITAKE GLAZED SALMON

With won bok - rock shrimp stir-fry and Maui onion jus

twenty four

PEPPERED ANGUS TENDERLOIN

With caramelized onions, Yukon Gold potatoes, roasted shallots and cabernet sauce

twenty nine

CHEF'S NIGHTLY GRILLED SEASONAL FISH

Ask your server for tonight's fresh selection

market price

***Let us plan your next event! From our private and intimate Chef's Table to our roomy and stylish
Diamond Head Room, we can help to make your next occasion one to remember!***

Appetizers - Cold and hot

RED AND WHITE SASHIMI

The finest quality yellowfin tuna and cold-smoked ono served with daikon spouts, hearts of palm salad and lemon infused oil

ten

CARPACCIO OF PEPPER SEARED KAMUELA BEEF TENDERLOIN

Served with arugula and shaved fennel salad, pommerey mustard vinaigrette and a toasted crostini

eleven

DHG CHILLED HAWAIIAN SEAFOOD PLATTER

An assortment of iced seafood prepared a variety of ways with hot lava mignonette, sake lime sauce and wasabi cocktail sauce (serves two people minimum)

twelve per person

LEMON GINGER CRABCAKE

Pan-fried with red pepper wasabi cream, mango guacamole and Asian greens

thirteen

BLACK BEAN AND KALUA PIG NACHOS

On crisp corn tortillas with rainbow pico de gallo and Ka'u lime chile cream

eight

HOUSE CURED PACIFIC SALMON

With crisp Maui onion and potato cake, basil crème fraîche and salmon ikura

nine

GINGER GLAZED MACADAMIA NUT OYSTERS

Filled with baby spinach and cilantro macadamia nut pesto, ginger glacage

ten

KONA CRAB AND SHIITAKE STUFFED PRAWNS

Served with warm tomato fondue, caramelized shiitake mushrooms, shallot beurre blanc and spinach puree

fourteen

Sample our 5-course Chef's Tasting Menu

\$55.00 per person

**GINGER GLAZED MACADAMIA NUT OYSTERS, BABY OKINAWAN SPINACH SALAD,
FIRE ROASTED OPAKAPAKA, GUAVA AND MUSTARD CRUSTED RACK OF LAMB AND
MALTED CHOCOLATE LAYER CAKE**

FULL TABLE ORDERS ONLY
NO SUBSTITUTIONS

Soups and Salads

CURRY COCONUT SEAFOOD CHOWDER

With shiitake mushrooms, Pohole fern shoots, chiffonade of baby bok choy and crisp nori cracker

seven

CREAM OF ROASTED MAUI ONION SOUP

Drizzled with sherry wine syrup, Maui onion and Gruyère cheese flan

six

BABY HEARTS OF RED AND GREEN HONAUNAU ROMAINE CAESAR SALAD

With white anchovy and garlic dressing, prosciutto and smoked mozzarella turnover

seven - fifty

BABY OKINAWAN SPINACH SALAD

With tangerine basil vinaigrette, crisp Maui onions, pancetta, pan-fried Puna goat cheese and volcanic cashews

eight

CHOPPED HOUSE SALAD

Nalo greens tossed with Hau'ula tomatoes, Japanese cucumber, shaved Maui onions, green beans, poached quail eggs, Nalo basil and cured lemon vinaigrette

six

WARM SALAD OF GRILLED ASPARAGUS AND PORTOBELLO MUSHROOMS

With sun-dried tomato and Puna goat cheese grits, Nalo greens, white balsamic syrup and extra virgin olive oil

seven

HOUSEMADE BUFFALO MOZZARELLA AND HAU'ULA TOMATO SALAD

With micro arugula, shaved Maui onion, truffle infused vinegar and extra virgin olive oil

nine - seventy five