

# Starters

*served daily*  
**Lunch & Dinner**

## APPETIZERS

### CRISPY CALAMARI | 16

sweet peppers, jalapeno, onions,  
hot sauce aioli

### COCONUT SHRIMP | 16

mesclun greens, citrus-chili sauce,  
toasted coconut flakes

### AHI POKE | MARKET PRICE

sesame-soy sauce, maui onion, scallion,  
island ogo or spicy-chili aioli, tobiko,  
scallion, chili threads

### SASHIMI | MARKET PRICE \*GF

sesame coated ahi seared rare,  
wasabi aioli, pickled ginger

### HAPA WINGS | 13.75 \*GF

half pound of crispy bone-in wings and  
drumettes w/ celery. choice of naked w/  
ranch dressing or spicy buffalo  
w/ blue cheese dressing

### LANAI'S DECONSTRUCTED FISH TACO | 16

fresh catch of the day, pineapple  
slaw, mesclun greens, avocado  
crema, flour tortilla

### KALUA PORK QUESADILLA | 14.95

imu-style pork, roasted corn salsa,  
lime sour cream, cilantro, charred  
lime

## SOUP

SOUP OF THE DAY: 4 | 6

## SALADS

\*add grilled or blackened chicken | 4

\*add grilled or blackened shrimp | 6

\*add grilled portobello mushrooms | 4

\*add grilled or blackened fresh catch of the day | 6

### SEARED AHI SALAD | MARKET PRICE

ahi tuna sashimi seared rare, sesame  
seeds, mesclun greens, asian slaw,  
miso vinaigrette, avocado, crispy  
wonton

### SPRINGS GREENS | 9.25

mandarin orange, sweet peppers,  
crispy wonton, ginger-lime vinaigrette,  
candied nuts

### CAESAR SALAD | 11.5

romaine, shaved parmesan, croutons.  
served with house-made caesar  
dressing on the side

### MACADAMIA NUT-PESTO CAPRESE | 13.95 \*GF

macadamia nut pesto, balsamic-honey  
reduction, fresh mozzarella, local  
tomato, fresh basil, micro greens

### PANIOLO SALAD | 13.95 \*GF

romaine, roasted ewa corn salsa, black  
beans, grape tomato, avocado,  
pepperjack cheese, chipotle-ranch  
dressing

### PACIFIC SALAD | 13.95

romaine, mesclun greens, avocado,  
parmesan cheese, grape tomatoes, hearts  
of palm, candied macadamia nuts, mango  
vinaigrette