Takeout Menu

Open: Thursday thru Monday 12:00 Noon ~ 8:00 PM
*7:30 PM last call for takeout
Closed on Tuesday & Wednesday
until further notice

(808) 923 6552
Leahi Meal

$100 – generous for 2 people
increase portion, per person + $50

WILD MUSHROOM CHOWDER
a touch of cream, a splash of sherry wine

COBB SALAD SALAD
red wine & buttermilk dressings, iceberg & romaine lettuce,
blue cheese, tomato, avocado, local egg, bacon bits

CHICKEN “CORDON BLEU”
stuffed with ham, sweet basil & gruyere cheese;
breaded & pan fried golden; marsala wine sauce;
roasted garlic mashed potatoes; grilled asparagus

ITALIAN TIRAMISU
italian lady fingers, mascarpone cheese,
hawaiian coffee, coco & oranges

★Ka’au Meal

$120 – generous for 2 people
increase portion, per person + $60

BEEF CONSOMMÉ MILLE FANTI
A rich, savory double reduction; egg; parmesan cheese

MICHEL’S CAESAR SALAD
hirabara farm’s baby romaine, hearts of palm & croutons
folded in our traditional creamy dressing

BEEF TOURNEDOS*
topped with a fresh island mango fig chutney; wild mushroom sauce;
roasted garlic mashed potatoes & gnocchi; grilled vegetables

CHOCOLATE DECADENCE CAKE
fresh strawberries

Kai’mana Meal

$180 – generous for 2 people
increase portion, per person + $90

LOBSTER BISQUE À LA MICHEL’S
served since 1962 at michel’s;
garnished with fresh maine lobster flamed in cognac

KAMUELA TOMATO & BUFFALO MOZZARELLA SALAD
Sweet basil, balsamic vinaigrette

ESCARGOT EN CROUTON
helix escargots, herb butter; cradled in crisp croutons

BEEF WELLINGTON*
a golden baked puff pastry wrapped around
hawaii raised tenderloin & foie gras mousse;
sauce cumberland, truffle madeira & sauce bearnaise; asparagus

FRESH STRAWBERRIES
dipped in belgium chocolate

* Two hours prior notice preorder is required for Family Meals takeout.
**Takeout à la carte Menu**

<table>
<thead>
<tr>
<th>CLASSIC COBB SALAD $8</th>
<th>CAESAR SALAD* $8</th>
</tr>
</thead>
<tbody>
<tr>
<td>classic cobb dressing, iceberg &amp; butter lettuce, blue cheese, tomato, avocado, local egg, bacon bits</td>
<td>michel’s caesar dressing, local baby romaine, reggiano cheese, croutons</td>
</tr>
</tbody>
</table>

**WILD MUSHROOM CHOWDER $6**
splash of sherry wine

**★CHEF HARDY CHEESEBURGER* $16**
local beef, applewood smoke bacon, cheddar cheese, caramelized sweet onions, lettuce, tomato, steak fries

**18 OZ BONE-IN DRY AGED NEW YORK STEAK* $39**
truffle blue cheese butter, roasted garlic mash potato, cabernet sauce, crisp fried onions, vegetables

**PESTO BRUSHED ISLAND MAHI MAHI $28**
lemon caper butter sauce, sun dried tomato mushroom vinaigrette, angel hair pasta, spinach, asparagus

**HOISIN BBQ ROASTED RACK OF LAMB* $38**
minted demi glâcé sauce, potato au gratin, roasted garlic green beans, baked tomato

**★GUEST CHEF “KAZU” SPECIAL CHILLED SEAFOOD PASTA * $22**
angel hair pasta, mussels, clams, smoked salmon, shrimp, tomato, prosciutto, japanese yuzu pepper

**SIDE STIR FRY VEGETABLES $7**
**SIDE WHITE RICE $4**
**LAVASH BREAD $7**

**KID'S CRISPY CHICKEN FINGERS $9**
fries

**KID'S PASTA BOLOGNESE $8**
vegetables

**FRESH SEASONAL FRUIT $9**
variety based upon availability

**Dessert**

**ITALIAN TIRAMISU $9**
italian lady fingers, mascarpone cheese, hawaiian coffee, coco & oranges

**CHOCOLATE DECADENCE CAKE $9**
tahitian vanilla gelato, chocolate sauce, raspberries

**PINT OF IL GELATO HAWAII $12**
dark gianduia hazelnut chocolate gelato
tahitian vanilla gelato
mango sorbet

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

**Beer & Wine**

**BOTTLES OF WINE**

**RED**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alit, Pinot Noir, Willamette Valley, Or, 2015</td>
<td>$36</td>
<td></td>
</tr>
<tr>
<td>Freemark Abbey, Cabernet Sauvignon, Napa, Ca, 2016</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>ZD, Cabernet Sauvignon, Napa, Ca, 2016</td>
<td>$65</td>
<td></td>
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**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Niner, Sauvignon Blanc, Edna Valley, Ca, 2018</td>
<td>$32</td>
<td></td>
</tr>
<tr>
<td>Sonoma-Cutrer, Chardonnay, Sonoma Coast, Ca, 2017</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>Cakebread Cellars, Chardonnay, Napa, Ca, 2017</td>
<td>$55</td>
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**BOTTLES OF BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Asahi</td>
<td>$3</td>
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<tr>
<td>Heineken</td>
<td>$3</td>
</tr>
<tr>
<td>Kona Longboard</td>
<td>$3</td>
</tr>
<tr>
<td>New Belgium Dark Ale</td>
<td>$3</td>
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*Our full wine list is available upon request*