

Gluten Free Menu Items

Big Island Breakfast

- Omelets* (a la carte)
- Buffet (omelets*, rice, gluten free muffins upon request, gluten free pancakes upon request, gluten free bread upon request, bacon*, sausage*, eggs*, salad, yogurt, fruit, miso soup and fish*.)
- Vegetable Frittata (NO potatoes, substitute with rice or gluten free bread)
- Seasonal Fruit
- Eggs Your Way* (NO breakfast potatoes and toast, substitute gluten free bread)
- Savory Bread Pudding Eggs Bennie* (NO bread pudding, substitute with gluten free bread)
- Keiki Breakfast Slam* (NO pancake, substitute gluten free pancake or gluten free bread)
- Chilaquiles* (sautéed corn tortillas)

Orchid Marketplace

- Toss Green Salad
- Grilled Chicken Caesar Salad (NO croutons)
- Greek Salad
- Chef's Salad
- Pizzas (with gluten free pizza crust)

Lagoon Grill

- Chilled Fresh Vegetarian Summer Rolls (NO Thai peanut sauce)
- Seared Togarashi Spiced Ahi Sashimi* (with Tamari soy sauce)
- Seared Ahi Salad* (NO won ton strips, NO soy wasabi vinaigrette)
- The Big Salad (NO won ton strips)
- Asian Chicken Salad (NO won ton strips, NO dressing)
- Tropical Fruit Platter (NO banana bread, substitute with gluten free bread)
- Steak House Burger* (NO brioche bun, substitute with gluten free bread)
- American Kobe Burger* (NO brioche bun, substitute with gluten free bread)
- Loco Moco Burger* (NO brioche bun, substitute with gluten free bread, NO gravy)
- Grilled Catch of the Day* (NO brioche bun, substitute with gluten free bread)
- Grilled Portobello Mushroom (NO brioche bun, substitute with gluten free bread)
- Teriyaki Chicken Sandwich (NO brioche bun, substitute with gluten free bread, NO teriyaki sauce)
- Smoked Bacon & Avocado Burger* (NO brioche bun, substitute with gluten free bread)
- Mushroom, Bacon, Swiss Burger* (NO brioche bun, substitute with gluten free bread)
- Pub Burger* (NO brioche bun, substitute with gluten free bread)
- Turkey Burger (NO brioche bun, substitute with gluten free bread)

Boat Landing Cantina

- Crispy Corn Chips with Salsa Fresca (chips fried in separate pot of fresh oil)
- Tableside Guacamole (chips fried in separate pot of fresh oil)
- BLC Taco Salad (NO flour tortilla)
- Fish Tacos* (corn tortilla heated in separate sauté pan)
- Kalua Pig Tacos (corn tortilla heated in separate sauté pan)
- Steak Tacos* (corn tortilla heated in separate sauté pan)
- Braised Shredded Chicken Tacos (corn tortilla heated in separate sauté pan)
- Hamakua Mushroom Tacos (corn tortilla heated in separate sauté pan)
- Shrimp Tacos* (corn tortillas heated in separate sauté pan)
- Black Beans
- Mexican Rice
- Sour Cream
- Guacamole
- Salsa

Kona Tap Room

- Edamame (NO local Korean style glaze)
- Kona Poke* (NO white soy sauce)
- Chef's Cutting Board (NO house made walnut bread, sub gluten free bread)
- Ali'i Mushroom & Spinach Flat Bread (Substitute Udi's GF Pizza Crust)
- Caesar Salad (NO Focaccia Crouton)
- Pork Belly Sliders (NO chips, Substitute with Taro Chips and Udi's GF Bread)
- Pulled Short Rib Sliders (NO chips, Substitute with Taro Chips and Udi's GF Bread)
- GF Chocolate Cake (upon request through Pastry Shop)

Dona & Toni's Pizza

- Classic Caprese Salad
- Toni's Caesar (NO house made croutons)
- Hawaiian Garden Greens
- Linguine con Sugo di Mare* (NO linguine, substitute with gluten free pasta)
- Penne Primavera (NO penne, substitute with gluten free pasta)
- Linguine with Fresh Clams* (NO linguine, substitute with gluten free pasta)
- Pesce del Giorno*
- Toni's Classic Cheese (with gluten free pizza crust)
- Dona's Classic Pepperoni (with gluten free pizza crust)
- Margherita (with gluten free pizza crust)
- Island Mushroom (with gluten free pizza crust)
- Suprema (with gluten free pizza crust)
- Flourless Chocolate Cake (upon request from pastry shop)

KPC – Kamuela Provision Company

- KPC Limu Poke* (NO sweet soy and taro lavosh)
- Lemongrass Poached Jumbo Shrimp Cocktail*
- Pacific Oysters* (NO soy lime caviar)
- Chilled Ocean Sampler* (NO sweet soy, taro lavosh and soy lime caviar)
- Sesame –Togorashi Ahi Tataki* (NO bubu arare)
- Tender Grilled Pork Belly (sautéed pork belly)
- Lilikoi & Chardonnay Infused Pear Salad (NO brioche toast)
- Hudson Farm Kumato Tomato Salad (NO basil soil)
- Keala’ola Farm Organic Caesar (NO crispy taro)
- Keala’ola Farm Organic Local Greens
- Potato Rosti
- Hamakua Mushrooms
- Grilled Asparagus
- Sautéed Baby Bok Choy
- Mauka Makai*
- Ginger Infused Steamed Monchong* (NO kabayaki, substitute with tamari soy sauce)
- Grilled Mahi Mahi*
- Kauai Prawn Pasta* (substitute with GF Pasta, NO crispy capers and fried basil)
- Two Pound Keahole Lobster *
- Kona Coffee Crusted Paniolo “Cowboy” Rib Eye* (NO Maui onion rings)
- New York Frites* (NO horseradish-balsamic demi)
- Center Cut Beef Tenderloin* (NO port wine demi)
- Herb Crusted Lamb Chops* (NO herb crust and roasted garlic jus)
- Flourless Chocolate Cake (upon request from pastry shop)

Legend of Hawaii Luau

- Molokai Sweet Potato Salad with Macadamia Nuts and Coconut Flakes
- Island Greens with Papaya Seed Dressing and Lilikoi
- Fresh Assorted Island Fruits
- Lomi Lomi Salmon*
- Poi
- Kalua Pig with Honey Mustard (NO plum sauce)
- Shichimi Blackened Seared Island Catch* with Lomi Tomato Confit and Sweet Ginger Lime Butter
- Stir Fry Vegetables
- Steamed White Rice
- Paniolo Roasted Garlic Mashed Potato
- Flourless Chocolate Cake (upon request from pastry shop)

Shaka Cones

- All flavors EXCEPT oreo cookie and banana storm

In Room Dining

- Loco Moco* (NO gravy)
- Vegetable Frittata (NO potatoes)
- Continental Plate (NO toast or muffin, substitute with gluten free bread)
- Seasonal Fruit
- Eggs Your Way* (NO breakfast potatoes and toast, substitute with gluten free bread)
- Chilaquiles* (sautéed corn tortillas)
- Savory Bread Pudding Eggs Bennie* (NO bread pudding, substitute with gluten free bread)
- Keiki Breakfast Slam* (NO pancake, substitute gluten free pancake or gluten free bread)
- Waikoloa Cobb Salad
- Caesar Salad (No croutons)
- Caprese Salad
- Pan Seared Mahi*
- Steakhouse Burger * (NO brioche bun, substitute with gluten free bread, NO fries)
- Island Turkey Club (NO focaccia bread, substitute with gluten free bread, NO fries)
- Ancho Honey Roasted Chicken
- Assorted Tropical Dreams Ice Cream
- Flourless Chocolate Cake (upon request from pastry shop)

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

* Item may be raw or undercooked.