

# RESTAURANT WEEK

JANUARY 15-22

LUNCH - 2 COURSES \$20

## CHOICE OF FIRST COURSE

### WEDGE SALAD

baby iceberg, smoked blue cheese, balsamic tomatoes, chicharrones, duroc bacon

### BLACKENED SASHIMI

spicy seared tuna, edamame & cucumber salad, yuzu ponzu

### CALAMARI

mac nut panko crusted, guava mustard remoulade

### MAUI ONION SOUP

gruyere croutons

OR

## CHOICE OF DESSERT

### KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

### CHOCOLATE CAKE

caramelized chocolate sauce, praline crackling, white chocolate passion cream

### MALASADAS

hawaii's favorite portuguese pastry, cinnamon sugared, guava jam

## CHOICE OF ENTRÉE

### FISH TACOS

corn tortillas from el nopalito, salsa verde, cabbage, radish sprouts, rajas, chips

### DUKE'S PLATE LUNCH

a local favorite from the streets of waikiki. compart family farms duroc pork ribs, mango bbq sauce, grilled huli chicken, steamed jasmine rice, macaroni salad

### SHRIMP & CRAB SALAD

local greens, yuzu 1000 dressing, poached egg, tomatoes, citrus, avocado

### ROASTED DUKE'S FISH

basil lemon glaze, coconut bamboo rice, roasted carrots, pomegranate vinaigrette

## WINE SELECTIONS

	GLASS	CARAFE
<b>DANCING COYOTE</b> pinot grigio   california	10	20
<b>TEIRA</b> sauvignon blanc   sonoma county	9	18
<b>CLOS LACHANCE ESTATE</b> chardonnay   monterey county	10	20
<b>BANSHEE</b> pinot noir   sonoma county	12	24
<b>BLISS</b> cabernet sauvignon   mendocino	10	20
<b>THE COUNSELOR</b> cabernet sauvignon   alexander valley	18	36

 GF - item is prepared gluten conscious, for your safety please inform your server of any allergies

\*Consuming raw or undercooked foods may increase your risk of food borne illness.