

RESTAURANT WEEK

JANUARY 20-27

LUNCH - 2 COURSES \$20

CHOICE OF FIRST COURSE

WEDGE SALAD

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

SASHIMI*

fresh ahi, edamame & cucumber salad, wasabi, shoyu

CALAMARI

macadamia & panko crusted, guava mustard remoulade

MAUI ONION SOUP

gruyère, parmesan & garlic croutons

OR

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

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

FLOURLESS CHOCOLATE CAKE

caramelized chocolate sauce, praline crackling, white chocolate passion cream

KEY LIME PIE ©

graham cracker crust, fresh coconut whipped cream

CHOICE OF ENTRÉE

FISH TACOS ©

corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, chips

RIBS & CHICKEN PLATE LUNCH

compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw

MANGO BBQ CHICKEN SALAD

fried chicken, mango bbq sauce, romaine, black beans, pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing

ROASTED DUKE'S FISH

plate lunch style, basil lemon glaze, jasmine rice, macaroni salad, bok choy macadamia nut slaw

WINE SELECTIONS

	GLASS	13 OZ. CARAFE
TABLAS CREEK 'PATELIN DE TABLAS' rosé paso robles	13	26
SKYLARK pinot blanc mendocino	11	22
SEA PEARL sauvignon blanc marlborough, new zealand	10	20
RICKSHAW chardonnay california	11	22
BANSHEE pinot noir sonoma county	13	26
HAHN gsm central coast	12	24
SANTA JULIA malbec mendoza, argentina	10	20
BROADSIDE cabernet sauvignon paso robles	11	22

© 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.