

RESTAURANT WEEK

SEPTEMBER 25TH - OCTOBER 2ND

LUNCH - 2 COURSES \$30

CHOICE OF FIRST COURSE

CAESAR

romaine, parmesan, garlic focaccia crumble, lemon-anchovy dressing

POKE TACOS*

fresh raw ahi, shoyu maui onions, avocado, wasabi aioli

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, spicy gochujang glaze, fresh herbs, lime

OR

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

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

DUKE'S CLASSIC BURGER*

1/2 lb angus chuck & brisket blend, white cheddar, maui island dressing, tomato, onion, pickles, brioche bun, fries

HURRICANE CHICKEN

crispy fried all natural chicken breast, kochujang aioli, soy-mirin drizzle, sesame furikake sprinkle

SAUTÉED MACNUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine rice, macaroni salad, bok choy macadamia nut slaw

WINE SELECTIONS

	GLASS	13 OZ. CARAFE
TRIENNES rose of cinsault provence, france	11	22
MOHUA sauvignon blanc marlborough, new zealand	11	22
TIAMO 'ORGANIC' pinot grigio veneto, italy	12	24
RICKSHAW chardonnay california	11	22
BANSHEE pinot noir sonoma county	13	26
THE BARREL red blend napa valley	15	30
SANTA JULIA malbec mendoza, argentina	11	22
STOLPMAN 'LOVE YOU BUNCHES' carbonic sangiovese sb county	13	26

© GF - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

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