

# RESTAURANT WEEK

SEPTEMBER 24<sup>TH</sup> - OCTOBER 1<sup>ST</sup>

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, whipped cream

## CHOICE OF ENTRÉE

### FISH TACOS

corn tortillas from el nopalito, tomatillo sauce, cabbage, pico de gallo, queso fresco, chipotle salsa, tortilla 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, gochujang 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
<b>MONT GRAVET</b> rosè of cinsault   france	11	22
<b>MOHUA</b> sauvignon blanc   marlborough, new zealand	12	24
<b>TIAMO 'ORGANIC'</b> pinot grigio   veneto, italy	12	24
<b>CHAMISAL</b> chardonnay   san luis obispo coast	12	24
<b>ROBERT HALL</b> merlot   paso robles	13	26
<b>THE BARREL</b> red blend   napa valley	15	30
<b>SANTA JULIA</b> malbec   mendoza, argentina	11	22
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> 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.