

**“LOCALLY GROWN” -- from FARM-2-TABLE**

We embrace Hawaii’s farmers and our island agriculture, striving to use as many locally grown products as possible. Our Executive Chef, Albert Balbas, has made the most of this bounty.

Try some of these menu items which highlight many local ingredients. Support our local farmers!



 **FARM-2-TABLE ITEM**

**d.k Steak House “Must Try”**

 **WAGYU BRESAOLA CARPACCIO (\*GF) 14.50**

thinly sliced cured wagyu beef, baby arugula, asparagus, cherry tomatoes, thai basil, house made basil pesto, local red jalapenos, mrs. parks hawaiian chili pepper water, balsamic glaze

**STARTERS**

<b>“THE WEDGE” SALAD</b> chilled iceberg lettuce, house made russian dressing, diced eggs, tomatoes	<b>8.50</b>	 <b>LOCAL CHERRY TOMATO &amp; MAUI ONION SALAD</b> locally grown cherry tomatoes, sliced sweet maui onions, white balsamic vinaigrette, blue cheese, balsamic glaze	<b>12.50</b>
<b>GRILLED STRIP STEAK LETTUCE WRAPS (*GF)</b> kula baby romaine, basil aioli, cherry tomato relish	<b>Demi 19.50 Full 33.50</b>	 <b>d.k HOUSE SALAD</b> mari’s garden spring mix, locally grown tomatoes, roasted hamakua farms ali’i mushrooms, maui onions, maui surfing goat cheese, crispy bacon, citrus emulsion	<b>10.50</b>
<b>SHRIMP SCAMPI (*GF)</b> house garlic cream sauce	<b>15.00</b>		

**ENTREES -- FROM THE BUTCHER**

**22 OZ. “PRIME” DRY-AGED BONE-IN RIB-EYE**

this is our “Premier Steak”... accompanied with plugra butter

<b>DRY AGED FOR 15 DAYS</b>	<b>72</b>	<b>DRY AGED FOR 30 DAYS</b>	<b>79</b>
<b>“PRIME” BONE IN RIB EYE (22 oz.)</b>	<b>62</b>	<b>PETITE FILET MIGNON (8 oz.)</b>	<b>41</b>
<b>14 OZ. NEW YORK STRIP</b>	<b>44</b>	<b>FILET MIGNON (10 oz.)</b>	<b>46</b>

**LAMB & CHICKEN**

<b>MARY’S ORGANIC CHICKEN(*GF)</b> certified organic free range 1/2 chicken, thigh confit, roasted breast, mashed potatoes, steamed asparagus, lemon caper butter	<b>33</b>	<b>ROSEMARY &amp; GARLIC MARINATED LAMB CHOPS(*GF)</b> mango & mint relish and red wine reduction	<b>42</b>
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**IMPORTANT NOTE:**

We have prepared this suggested list of menu options based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items. While we have done our best to avoid cross contamination, we are unable to guarantee that any suggested menu item can be completely free of allergies.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## ENTREES -- SEAFOOD

<b>MACADAMIA NUT CRUSTED FRESH CATCH OF THE DAY (*GF)</b> pan sauteed local vegetables, caper butter sauce	<b>30</b>	<b>DOUBLE "COLD WATER" MAINE LOBSTER TAIL</b> (2) 6 oz. sweet & succulent broiled lobster tails, drawn butter	<b>MP</b>
<b>MONSTER SHRIMP SCAMPI (*GF)</b> house garlic cream sauce, rice	<b>34</b>	<b>ALASKAN KING CRAB LEGS</b> one pound, lemon, drawn butter	<b>MP</b>

## **SURF & TURF COMPLETE DINNERS**

*(Sorry, no discounts applied)*

Accompanied with a d.k House Salad, Vegetable du jour & a choice of Mashed Potatoes or Steamed White Rice

<b>8 OZ. FILET MIGNON &amp; LOBSTER TAIL</b> (2) 6 oz. cold water maine lobster tails	<b>MP</b>	<b>8 OZ. FILET MIGNON &amp; ALASKAN KING CRAB LEGS</b> ½ lb. steamed alaskan king crab legs	<b>MP</b>
<b>8 OZ. FILET MIGNON &amp; MONSTER SHRIMP SCAMPI (*GF)</b> sauteed jumbo shrimp, garlic butter	<b>66</b>	<b>8 OZ. FILET MIGNON &amp; FRESH CATCH OF THE DAY (*GF)</b> macadamia nut crusted, caper butter sauce	<b>66</b>

## SIDES

### **d.k Steak House "Must Try"**

 **ASPARAGUS MILANESE (\*GF)** 14.75  
grilled asparagus, over easy local farm fresh egg, truffle oil

 <b>SMALL KINE FARMS CREMINI MUSHROOMS</b> garlic and butter	<b>10.75</b>	 <b>CHEF'S FARM VEGETABLE DU JOUR</b> ask your server for our daily selections	<b>8.75</b>
<b>BAKED POTATO</b> one pound, fully loaded with the works!	<b>8.25</b>	<b>POTATO AU GRATIN</b> scallop potatoes, maui onions, thyme, parmesan cheese, mozzarella cheese	<b>9.75</b>
<b>STEAMED RICE</b>	<b>7.75</b>	<b>MASHED POTATOES</b> russet potatoes, cream, roasted garlic	<b>8.75</b>

## DESSERT

### **CRÈME BRULEE ~ 9.50**

rich vanilla bean crème brulee topped with caramelized sugar

### **CHOCOLATE DECADENCE CAKE ~ 9.50**

chocolate glazed & haagan daaz vanilla ice cream

### **ASSORTED ICE CREAMS & SORBETS ~ 7.50**

ask your server for our flavors of the week

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