

DUKE'S

KAUAI

In Hawaii we greet friends, loved ones and strangers with ALOHA, which means love. ALOHA is the key-word to the universal spirit of real hospitality, which makes Hawaii renowned as the world's center of understanding and fellowship.

Duke's creed and words we live by. ***Aloha to you!***

PUPUS

PANKO CRUSTED CALAMARI

Calamari strips, tropical cocktail sauce, lemon remoulade 11.95

THAI CHICKEN SPRING ROLLS

Peanut sauce 10.95

POKE ROLLS

Hawaii's favorite pupu! Raw Ahi*, Maui onions, sautéed in rice paper 13.95

CRISPY COCONUT SHRIMP

Spicy lilikoi sauce 12.95

SAUTE LOCAL MUSHROOMS

Lawai mushrooms, brown butter, tarragon, parmesan 9.95

AHI & HAMACHI SASHIMI*

Smoked soy sauce, shaved jalapeno, crispy garlic Market

MAUI ONION SOUP

Garlic crouton, gruyere cheese 6.95

DUKE'S FAMOUS SALAD BAR

A bountiful selection of fresh vegetables, garden salads
and fresh baked muffins & breads 17.95

ISLAND FAVORITES

Add the salad bar to your entrée for \$3

LEMONGRASS JIDORI CHICKEN BREAST

Summer squash risotto cake, local watercress, raddish salad 24.95

KUSHIYAKI

Citrus marinated chicken breast and teriyaki beef tenderloin* skewer 25.95

MANGO BBQ RIBS

Slow cooked, mango barbecue sauce glazed, grilled Big Island style 27.95

LAWAI MUSHROOM PARMESAN GNOCCHI

Fresh cucina della cucina, shaved parmesan, vineripe tomato, basil 22.95

DESSERTS

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge,
toasted mac nuts, whipped cream 9.95

Your server will offer more dessert specials.

EACH ENTREE INCLUDES:

Chef's selection of basmati rice or Yukon Gold mashed potatoes

Add Duke's Famous Salad Bar to your entree for \$3

FRESH FISH & SEAFOOD

27.95 - 31.95

Your server will explain which fresh Hawaiian fish are available with the following preparations:

"DUKE'S STYLE"

Baked in a garlic, lemon and sweet basil glaze

FIRECRACKER ROASTED

Avocado and black bean relish

SAUTÉED MAC NUT & HERB CRUSTED

Lemon and caper butter

SEARED SEVEN SPICE AHI

Medium rare*, papaya mustard sauce

SHRIMP SCAMPI

Sautéed in garlic butter, mushrooms, tomatoes and capers, on linguini 24.95

TRISTAN LOBSTER TAILS

Basil garlic roasted and served with drawn butter *Market*

STEAKHOUSE GRILL*

SLOW ROASTED PRIME RIB (while it lasts)

A cut of the finest DOUBLE R RANCH SIGNATURE® beef 31.95

GRILLED NEW YORK STEAK

Topped with Kauai Kunana Dairy herb goat cheese 33.95

FILET MIGNON

Sautéed local oyster mushrooms, charred kale, red wine demi glace 34.95

TAKE YOUR STEAK SURFING

Add one of these delicious options to your steak:

Half order shrimp scampi 9.00

Quarter pound Tristan lobster tail *Market*

Coconut shrimp with lilikoi dip 10.00

SIDES

5.95

PLANCHA GRILLED ASPARAGUS

**SUMMER SQUASH
RISOTTO CAKE**

STEAMED BROCCOLI

**SWEET POTATO GNOCCHI WITH
LEMON OIL TOASTED PARMESAN**

*An 18% gratuity is requested from all parties of eight or more
Consuming raw or undercooked foods may increase your risk of foodborne illness