



SUNDAY - THURSDAY 4:00PM - 8:30PM
FRIDAY & SATURDAY 4:00PM - 9:00PM
dine-in or take-out

DINNER - 3 COURSES \$45

tax and gratuity not included

CHOICE OF STARTER

POKE TACOS*

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

PANKO CRUSTED CALAMARI

guava cocktail sauce, meyer lemon remoulade

CRISPY COCONUT SHRIMP

lilikoï chili water, pickled cucumbers

ROCKET SALAD

arugula, maui onion, bacon, roasted beets, goat cheese*, white balsamic vinaigrette

CAESAR

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

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream
specially sized for the Dine LA menu

KEY LIME PIE

graham cracker coconut crust, fresh whipped cream

CHOICE OF ENTRÉE

USDA PRIME TERIYAKI SIRLOIN*

brandt farms all-natural usda prime sirloin, soy-brown sugar marinade, mashed yukon gold potatoes, seasonal vegetable, pineapple gremolata

BAKED DUKE'S FISH

garlic, lemon & sweet basil glaze, herbed jasmine farro rice, local vegetables

RIBS & CHICKEN PLATE

a local favorite from the streets of waikiki.

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

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushroom, black bean charred bok choy, coconut jasmine lychee rice, cucumber namasu

SMOKED CANNELLINI & MAUI ONION RAVIOLI

vegan ravioli, coconut broth, shiitake mushrooms, corn, wilted greens, thai basil, sesame & macadamia nut pesto, blistered tomatoes

 **Gluten conscious** - our kitchen prepares items with gluten-free ingredients; however, our facility is not gluten-free and also prepares menu items that contain wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. Please inform your server of any allergies.

**Consuming raw or undercooked foods may increase your risk of foodborne illness*

DUKE'S
MALIBU