

## APPETIZERS

### **FRESH AHI SASHIMI~\$12.95**

*Sushi Grade "A" Hawaiian Tuna,  
"The Other Red Meat" served with wasabi*

### **STEAKHOUSE CRAB CAKES~\$12.95**

Blue Crab, avocado butter,  
sweet chili vinaigrette

### **MONSTER SHRIMP COCKTAIL~\$12.95**

A REAL SHRIMP COCKTAIL

### **MONSTER SHRIMP SCAMPI~\$12.95**

Sautéed Jumbo Shrimp, garlic butter sauce

### **CRISPY CHICKEN WINGS~\$7.95**

Ranch Dressing or Teriyaki Style

### **BACON WRAPPED SCALLOPS~\$7.95**

lemon butter caper sauce & truffle oil

### **CLASSIC ESCARGOT~\$9.95**

White wine garlic herb butter &  
parmesan cheese

### **GARLIC CHEESE BREAD~\$5.95**

French Baguette, herb garlic butter,  
mozzarella & shaved parmesan cheese

## SOUPS & SALADS

### **D.K STEAK HOUSE SALAD~\$8.95**

Waimanalo Greens, Button Mushrooms, Bacon Bits, Bleu Cheese,  
Tomatoes, & Citrus Emulsion

### **THE "ULTIMATE" CAESAR SALAD~\$7.95**

Crisp Romaine lettuce, *house made* Caesar  
dressing, shaved parmesan-reggiano

### **VINE-RIPENED TOMATO & ONION SALAD~\$8.95**

Local Tomatoes & Maui Onions, balsamic  
vinaigrette, bleu cheese & nalo basil

### **"THE WEDGE"~\$6.95**

Chilled Iceberg lettuce, *house made* Russian  
dressing, diced eggs & tomatoes

### **SWEET MAUI ONION SOUP~\$7.95**

Caramelized Maui Onions, fresh herbs,  
Gruyere & Provolone cheese

## FROM THE DEEP BLUE SEA

### **FRESH CATCH OF THE DAY~\$24.95**

Always the freshest of fish  
and our chef's creativity

### **MONSTER SHRIMP SCAMPI ~\$28.50**

With Linguine, in our *house*  
Garlic Butter Sauce

### **CARRIBEAN LOBSTER TAIL~\$36.95**

Broiled Lobster tail, served with drawn butter

### **ALASKAN KING CRAB LEGS~\$35.00**

One pound, with Lemon & Drawn Butter

## SURF & TURF DINNERS

*\*Sorry, no discounts applicable\**

Accompanied with a choice of Soup du jour or Caesar Salad  
Vegetable du jour & a choice of Potato Souffle or Steamed White Rice

### **T-BONE (14 oz) AND LOBSTER TAIL~\$65**

With an 8 oz Caribbean Lobster Tail

### **T-BONE (14 oz) AND ALASKAN KING CRAB LEGS~\$55**

With ½ LB Steamed Alaskan King Crab Legs

### **T-BONE (14 oz) AND MONSTER SHRIMP SCAMPI~\$50**

With Sautéed Jumbo Shrimp, Garlic Butter Sauce

### **T-BONE (14 oz) AND FRESH CATCH OF THE DAY~\$45**

With our Macadamia Nut Crusted, Chili Lime Buerre Blanc

*A 17% PRE-DISCOUNT Gratuity will be added to all discounted checks*

*A 17% Gratuity will be added to parties of 6 or more*

## FROM THE BUTCHER

PLEASE ALLOW ADDITIONAL TIME FOR STEAK COOKED MEDIUM WELL OR WELL

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
Brown Seared Crust with a Cool Red Center	Brown Seared Crust with a Red Center	Outside Dark Brown, with a Hot Pink Center	Outside Dark Brown, with a Thin Pink Center	Outside Dark Brown, Center Cooked Through

### dk STEAKHOUSE BONE-IN STEAKS

#### **22 OZ. BONE-IN RIB-EYE~\$38.95**

The Rib Eye is known generally for its richness. This steak is the juiciest steak of all! This is our "Premier Steak" .... 30 DAY DRY-AGED

Add Bleu Cheese Butter "Café du Paris" ~\$1.50

#### **"PANILOLO" RIB EYE STEAK ~ \$39.95**

22 oz. 30-Day Dry Aged Rib Eye Steak on the bone House made "Paniolo Style" Dry Rub, With Grilled Local Onions, & Cream Corn

#### **"24" PORTERHOUSE STEAK~\$45.00**

24 oz. 30-Day Dry-Aged New York & Filet on the Bone

#### **FILET MIGNON 8 OZ~\$31.95**

Petite Filet for the smaller appetite

#### **FILET MIGNON 10 OZ~\$36.95**

Aged for a short period for a sweet & flavorful taste

#### **"KOBE STYLE" FILET MIGNON 8 OZ~\$79.95**

A hybrid of Japanese Wagyu and American Black Angus. This Filet is well marbled, rich and tender. *(Sorry, no discounts applied)*

#### **SANSEI FILET MIGNON~\$33.95**

Tender Filet of Beef, Shiitake Mushroom demi glace

#### **FILET MIGNON & CRAB OSCAR~\$37.95**

Blue Crab Cake, Waialua asparagus, house made Béarnaise sauce

#### **NEW YORK STRIP 14 OZ~\$35.95**

This is a very popular steak due to its hearty and robust flavor

#### **GOMADARE NEW YORK STRIP 14 OZ~\$36.50**

Sweet miso sesame sauce

#### **AU POIVRE NEW YORK STRIP 14 OZ~\$36.50**

Creamy peppercorn demi

#### **BROILED HERB CHICKEN~\$19.95**

20 oz half chicken, roasted garlic & olive oil

### **RIB EYE STEAK DINNER FOR TWO- "FAMILY STYLE"**

*(Sorry, No discounts applied)*

Choice of: Caesar Salad or Soup du Jour

**40 oz. Rib Eye Steak on the bone (Aged 30 days) for two**

Our Chef recommends a temperature of Med. Rare for our Premier Steak!

For temperatures of Medium to Well done, please allow 40 minutes

**Fully loaded 1 lb. Baked Potato & Vegetable Du Jour for two**

**Chocolate Chip Bread Pudding "Ala Mode" for two**

**\$50 per person**

**40 oz. Rib Eye Steak on the Bone Ala Carte ~\$62**

*(Sorry, no discounts applied)*

## COMPLETE MEAL

**Add \$8.95 to Any Ala Carte Entree --**

Complete your entrée with a choice of the Soup of the Day or Caesar Salad  
Chef's Vegetable du jour and a choice of Potato Soufflé or Steamed White Rice

## SIDE ORDERS:

**Truffle Potato Croquettes \$6.95**

Mashed Potatoes with Fresh Truffles rolled in Panko and Flashed Fried Crispy. **A MUST TRY!**

**Asparagus Milanese \$8.95**

Farm fresh egg, truffle oil, herbs

**Garlic Cream Corn \$5.95**

**Garlic Mushrooms \$7.95**

**Crispy Onion Rings \$5.95**

**Sautéed Maui Onions \$5.95**

Mom Kodama's famous recipe!

**Steamed Broccoli \$5.95**

**Steamed Asparagus \$5.95**

**Baked Potato \$6.95**

One pound, & fully loaded

**Potato Au Gratin \$7.95**

**Creamed Spinach \$7.95**

**French Fries \$5.95**

**Cajun Steak Fries \$5.95**

Spicy and Crispy!

**Vegetable Du Jour \$4.95**

## LOCAL FAVORITES *(Sorry, no discounts applied)*

**MOM KODAMA'S "PRIME" MEAT LOAF ~\$17.95**

Homemade Brown Gravy, Garlic Mashed Potatoes  
& Vegetable du Jour

**"HOME STYLE" PORK CHOPS ~\$19.95**

Pan Fried in Garlic Spice, Crispy Onion Rings  
Mashed Potatoes & Mushroom Cream Sauce

**PRIME D.K STEAK HOUSE BURGER & FRIES ~\$17.95**

<sup>3</sup>/<sub>4</sub> lb. Prime Hamburger, Crisp Romaine Lettuce,  
Vine Ripened Tomatoes on an Onion Bun with Fries

**Add Provolone Cheese ~ \$0.75**

**"THE MARRIOTT SPECIAL" ~\$23.95**

Slices of Top Sirloin Steak, Mashed Potatoes  
& Vegetable du Jour

**For an Additional \$1.50, make it a**

**"Café du Paris" and top it with Blue Cheese Butter**

## KEIKI COMPLETE DINNERS \$12.95

All Keiki Dinners include an unlimited soft drink  
or one serving of Fruit Juice and a choice of Ice Cream for dessert

**(For Children 12 years and under please)**

**MINI STEAKHOUSE BURGER**

With French Fries and Ketchup

**MINI CHICKEN WINGS**

With French Fries and Ranch Dressing

**TOP SIRLOIN BITES**

Morsels of Steak with French Fries

**LINGUINE ALFREDO**

In a cream sauce with Cheese Bread

**SEARED FRESH CATCH OF THE DAY**

With French Fries and Tartar Sauce

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