



## SMALL PLATES

### **d.k. STEAKHOUSE ESCARGOT** **\$13.95**

Garlic herb butter, topped with mozzarella and parmesan, served with house bread

### **BLUE CRAB DIP \$16.95**

Blue crab, fresh spinach, garlic & shallots, parmesan cheese, baked and served with house bread

### **A REAL MONSTER SHRIMP** **COCKTAIL \$16.95**

With house made cocktail sauce

### **CRISPY BRUSSELS SPROUTS \$14**

Pickled jalapeno, konbu aioli & pistachios

### **MONSTER SHRIMP SCAMPI \$19.95**

Sautéed jumbo shrimp in a garlic butter sauce

### **CRISPY CAULIFLOWER \$14**

Cumin aioli, pickled red cabbage & zaatar brown butter

## SOUP and SALADS

### **d.k. STEAKHOUSE HOUSE SALAD \$12**

Mesculin greens and cabbage mix, vine ripened tomatoes, roasted Ali'i mushrooms, shaved Maui onions, sherry vinaigrette

### **CAESAR SALAD † \$12**

Crisp romaine, house-made Caesar dressing, crispy croutons & parmesan cheese

### **THE WEDGE SALAD \$12**

Chilled iceberg lettuce, egg crumbles, bacon, diced tomatoes, served with 1000 island dressing

### **SOUP DU JOUR \$8.50**

Please ask your server for Chef's selection of the day

## ● **SANSEI'S CONTEMPORARY SASHIMI †**

### **CAJUN SEARED WALU (white tuna)** **SASHIMI WITH YUKKE SAUCE †**

**\$16.95**

shaved sweet Maui onions, jalapenos, cilantro in a yukke sauce

### **HAMACHI CARPACCIO † \$22.95**

yuzu kosho, masago, shiso, jalapenos & truffle ponzu

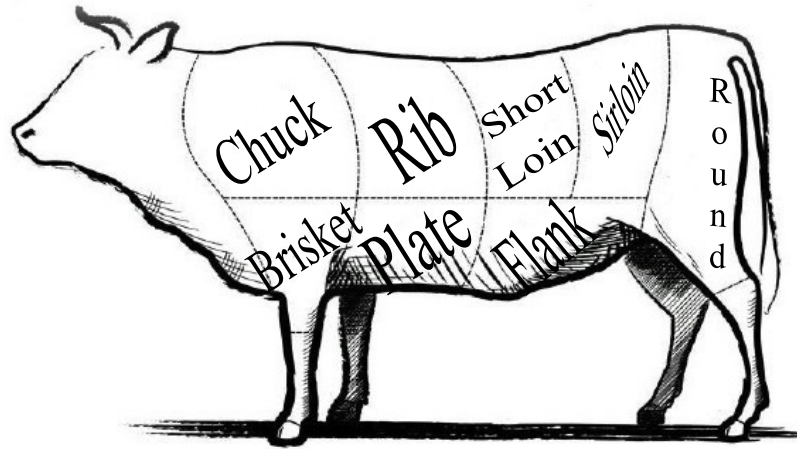
### **SASHIMI TRIO – ahi tuna, hamachi (yellowtail) & salmon † \$31**



# FROM THE BUTCHER

We proudly feature Nature's Natural Beef.

NO Growth Hormones, NO Antibiotics or Steroids,  
100% USA Source Certified, ALL Vegetarian/Corn-Fed Diet



## STEAK TEMPERATURES

RARE-very red, cool center MEDIUM RARE-red warm center  
MEDIUM-pink center MEDIUM WELL-slightly pink hot center  
WELL-no pink, cooked through

Please allow additional time for steaks cooked medium well or well.

For Filet Mignon and New York Strip Steaks cooked Medium Well or Well Done, you will receive two medallions for an even temperature throughout the steak and timely service.

**All steaks are accompanied with our house made jus**

*PRIME NEW YORK STRIP (14 oz.)	65	*PRIME BONE IN RIB EYE (22 oz.)	78
*PETITE FILET (8 oz.)	53	*FILET (10 oz.)	61

## FOR THE STEAK CONNOISSEUR

\*"PRIME" DRY-AGED BONE IN RIB EYE (22 oz.)

15 DAYS 89

30 DAYS 93

## RED WINE BRAISED NATURES NATURAL SHORT RIBS \$35

mashed potatoes, Dijon-truffle aioli & bay leaf chimichurri

## STEAK ACCOMPANIMENTS

<b>BLEU CHEESE BUTTER</b>	4	<b>BEARNAISE SAUCE</b>	5
Classic "Café du Paris" butter		Hollandaise with cayenne & red wine tarragon vinegar	
<b>AU POIVE</b>	4	<b>PANILOLO STYLE</b>	8
Creamy peppercorn demi-glace		House made "paniolo" dry rub, sauteed onions, creamed corn.	
<b>GOMADARE</b>	4	<b>CRAB OSCAR STYLE</b>	13
Sweet miso, sesame seed		Blue lump crab cake, fresh asparagus, béarnaise sauce	
<b>SANSEI DEMI</b>	4		
Shiitake mushroom demi-glace			

\*20% Gratuity will be added for parties of 6 or more\* Maximum 4 split checks per party\*

A 4% Kitchen service fee will be added to food and drink items which is distributed to all our hard working kitchen staff and Kitchen Managers

## Make It A Complete Meal!

For \$15 add the following choices to any entrée:

- Half Caesar Salad
- or
- Half DK House Salad
  
- Vegetable Du Jour
  
- Garlic Mashed Potatoes
- or
- Steamed White Rice

## SEAFOOD

**ADD ANY OF OUR SEAFOOD SELECTIONS TO ANY STEAK TO CREATE YOUR OWN SURF & TURF**

**SINGLE OR DOUBLE “COLD WATER” MAINE LOBSTER TAIL \$37**

6 oz. sweet and succulent broiled lobster tails with drawn butter.

**Add Single Lobster Tail to any STEAK \$32**

**Add Double Lobster Tail to any STEAK \$64**

**SHRIMP SCAMPI \$37**

jumbo prawns, in a garlic cream sauce with linguine pasta

**Add Half Portion of Shrimp Scampi to any steak entree \$15**

**“CHINESE STYLE” FRESH CATCH  
OF THE DAY \$37**

Sautéed shiitake mushrooms, sweet Maui onions,  
peanut oil, with a shoyu-nori vinaigrette

**Add Half Portion of “Chinese Style”  
Fresh Catch of the Day  
to any steak entree  
\$18**

**MACADAMIA NUT CRUSTED  
FRESH CATCH OF THE DAY \$37**

Pan sautéed local vegetables with a Thai chili  
butter sauce

**Add Half Portion of Macadamia Nut  
Crusted Fresh Catch of the Day  
to any steak entrée  
\$18**

## **SIDE DISHES**

### **LOBSTER & SHRIMP MASHED POTATOES \$29**

Sautéed cold water lobster tail & succulent shrimp in a tarragon cream sauce on mashed potatoes  
**Chefs Bert's recommended pairing!**

### **BACON & MUSHROOM TRUFFLE "MAC & CHEESE" \$11**

"Home style" macaroni & cheese, bacon, cremini mushrooms, with white truffle oil

### **ASPARAGUS MILANESE \$14**

Roasted asparagus, breadcrumbs, sunny side up egg, truffle oil drizzle

### **SAUTEED OF CREMINI MUSHROOMS \$12**

shallots, garlic & butter

### **BAKED POTATO \$10**

One pound potato fully loaded with the works!

### **GARLIC MASHED POTATOES \$10**

Russet Potatoes, cream, and roasted garlic

### **FRENCH FRIES \$9**

### **STEAMED WHITE RICE \$7**

## **DESSERTS**

### **WARM GRANNY SMITH APPLE TART \$11**

Vanilla ice cream and house made caramel sauce

### **CHEF CHERIE'S CHOCOLATE BOMB \$11**

Chocolate "Lava" cake with "molten chocolate" center, served with fresh berries and ice cream

### **Lappert's Ice Cream Selections \$7**

Please ask server for selections

### **Seasonal Sorbetto \$7**

Please ask server for selections

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A 40% Kitchen service fee will be added to food and drink items which is distributed to all our hard working kitchen staff and Kitchen Managers