**SMALL PLATES**

**d.k. STEAKHOUSE ESCARGOT** $13.95
Garlic herb butter, topped with mozzarella and parmesan, served with house bread

**A REAL MONSTER SHRIMP COCKTAIL** $16.95
With house made cocktail sauce

**MONSTER SHRIMP SCAMPI** $19.95
Sautéed jumbo shrimp in a garlic butter sauce

**BLUE CRAB DIP** $16.95
Blue crab, fresh spinach, garlic & shallots, parmesan cheese, baked and served with house bread

**CRISPY BRUSSELS SPROUTS** $14
Pickled jalapeno, konbu aioli & pistachios

**CRISPY CAULIFLOWER** $14
Cumin aioli, pickled red cabbage & zaatar brown butter

**SOUP and SALADS**

**d.k. STEAKHOUSE HOUSE SALAD** $12
Mesclun green 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

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*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 sushi items which is distributed to all our hard-working kitchen staff and Kitchen Managers
**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

<table>
<thead>
<tr>
<th></th>
<th>Prime New York Strip (14 oz.)</th>
<th>Prime Bone in Rib Eye (22 oz.)</th>
<th>Petite Filet (8 oz.)</th>
<th>Filet (10 oz.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature</td>
<td>65</td>
<td>78</td>
<td>53</td>
<td>61</td>
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</table>

**FOR THE STEAK CONNOISSEUR**

*“Prime” Dry-Aged Bone in Rib Eye (22 oz.)*

<table>
<thead>
<tr>
<th>Days</th>
<th>Temperature</th>
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<tr>
<td>15</td>
<td>89</td>
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<tr>
<td>30</td>
<td>93</td>
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**RED WINE BRAISED NATURES NATURAL SHORT RIBS $35**
mashed potatoes, Dijon-truffle aioli & bay leaf chimichurri

**STEAK ACCOMPANIMENTS**

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<tbody>
<tr>
<td>Bleu Cheese Butter</td>
<td>4</td>
</tr>
<tr>
<td>Classic“Café du Paris” butter</td>
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</tr>
<tr>
<td>Au Poive</td>
<td>4</td>
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<tr>
<td>Creamy pepper corn demi-glace</td>
<td></td>
</tr>
<tr>
<td>Gomadare</td>
<td>4</td>
</tr>
<tr>
<td>Sweet miso, sesame seed</td>
<td></td>
</tr>
<tr>
<td>Sansei Demi</td>
<td>4</td>
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<tr>
<td>Shiitake mushroom demi-glace</td>
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</tbody>
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**Bearnaise Sauce**
Hollandaise with cayenne & red wine tarragon vinegar

**Paniolo Style**
House made “paniolo” dry rub, sauteed onions, creamed corn.

**Crab Oscar Style**
Blue lump crab cake, fresh asparagus, béarnaise sauce

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

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*Image of a cow with labels for different cuts of meat.*

*Image of a menu section with various steak options and accompanying items.*
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

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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

SAUTÉE 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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