

DUKE'S

WAIKIKI

OVERMAN HAWAII DINNER

BOUNTIFUL SALAD BAR

Fresh locally grown vegetables, ancient grains, pasta, garden salads, fresh fruit and warm breads (unlimited return trips).

ENTRÉE (Choose One)

HULI HULI CHICKEN

all natural semi-boneless 1/2 chicken, garlic, ginger, & shoyu marinade, roasted pineapple gremolata

KABOCHA SQUASH & MASCARPONE RAVIOLI

coconut ginger broth, roasted sweet potatoes, locally sourced vegetables

FILET MIGNON*

dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, basmati wheatberry rice

TERIYAKI SIRLOIN*

double r ranch prime beef, soy-brown sugar marinade, mashed yukon gold potatoes, pineapple gremolata

BABY BACK PORK RIBS

all natural duroc pork, mango bbq sauce

SLOW ROASTED PRIME RIB* (WHILE IT LASTS)

a cut of the finest double r ranch signature® beef

SAUTÉED MAC NUT & HERB FRESH FISH

panko and parmesan crust, basmati wheatberry rice, lemon caper butter

DESSERT

Enjoy One Hula Pie Per Couple (To Share)

Iced Tea ~or~ Hot Tea ~or~ Coffee

(Alcoholic Beverages are Not Included - But May be Purchased Separately by Client)

Tax and Gratuity Are Included

Menu Subject to Variations