

Dinner



Welcome to Deck.

COLD APPETIZER

CHILLED AINA GREEN GAZPACHO 14
Avocado, edamame, cucumber, broccoli, celery

 CEVICHE MINI TACOS* (4PCS) 14
Marinated King Salmon, daikon radish, avocado, cilantro, tomato, jalapeno

LOCO GARDEN SALAD 14
Local fresh greens with kombu dressing

ORGANIC QUINOA SALAD 14
Organic white quinoa, broccoli, edamame, summer squash, avocado, green beans

CAESAR SALAD WITH GRILLED BACON 14
Romaine lettuce, grilled thick sliced bacon, anchovy flavored panko, parmesan cheese


ONO AHI POKE* 16
Tuna, avocado (half), soft egg, cilantro, tomato, seaweed, edamame, crispy noodles

WAGYU CARPACCIO* 18
Wagyu beef, arugula, mushroom, parmesan cheese, fresh lemon oil

ENTRÉE

TOMATO & SMOKED BACON PASTA 18
Bacon marinara sauce, smoked bacon, Maui onion, linguine pasta

SAUTÉED KING SALMON AND CHERRY TOMATO BROWN BUTTER SAUCE 26
King Salmon, mashed potato, green beans, capers

 OVEN BAKED WHOLE BRANZINO WRAPPED IN HAWAIIAN TI LEAF 35
Whole Branzino, herbs, Hawaiian Ti leaf [Limited availability daily]

BUTTER SAUTÉED SCALLOP WITH BASIL OIL 28
Scallop, butter, corn, diced tomato, jalapeno, cumin, onion, basil oil

OVEN BAKED WHOLE LOBSTER WITH UNI MISO MAYO SAUCE 38
Lobster, sea asparagus, uni, miso paste, mayo, panko

BAR SNACK

HOT DOG ON DECK. 13
Wagyu beef sausage, sauerkraut, horseradish mustard, house made ketchup, classic bun, pickle

KOBE SLIDERS 12
Snake River Farms beef, house made ketchup, mustard, mayo

GUACAMOLE 9
Tortilla chips (v, g)

HOT APPETIZER

GRILLED ASPARAGUS MILANESE 13
Grilled asparagus, soft egg, brown butter, mushroom, parmesan cheese

GRILLED CALAMARI AND CITRUS SALAD 16
Calamari, celery, beets, ruby grapefruit, sprinkle of bottarga, fresh lemon oil

LOLO'S FISH TACOS (2PCS) 15
Local beer battered mahi-mahi, red cabbage slaw, shaved radish, chipotle mayo, salsa verde + \$7 for each additional taco

 MEDITERRANEAN STYLE GRILLED OCTOPUS 15
Herb marinated octopus, arugula, mashed potato

JUMBO CHICKEN WINGS 12
Spiced black vinegar glaze, cashew

FLATBREADS

TODAY'S FLATBREAD
[Please ask your server]

DECK. SIGNATURE KOBE BEEF CHEESE BURGER 19
House made Snake River Farm Kobe beef patty, smoked gouda sauce, jalapeno, mustard, relish, on Deck. branded buns + \$3 for each additional topping - guacamole, grilled pineapple, sunny side up

CRISP ROASTED CHICKEN & MAUI SWEET ONION 24
Chicken, Maui sweet onion, garlic

 GRILLED MARINATED SPICY BERKSHIRE PORK RIBS 25
Pork ribs, chili BBQ sauce, corn rice, seasonal vegetable

GRILLED SNAKE RIVER FARM ANGUS RIBEYE STEAK [16oz] 42
Snake River Farm certified Angus ribeye steak, served with Japanese BBQ sauce, scallion sauce and Hawaiian salt.



DECK. SIGNATURE PRIX FIXE MENU 40

CHOICE OF APPETIZER

CAESAR SALAD WITH GRILLED BACON
or
CEVICHE MINI TACOS

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CHOICE OF ENTREE

GRILLED KING SALMON AND CHERRY TOMATO BROWN BUTTER SAUCE
or

GRILLED MARINATED SPICY BERKSHINE PORK RIBS

or

GRILLED SNAKE RIVER FARM ANGUS RIBEYE STEAK [16oz]
+\$10 Supplement

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TODAY'S DESSERT

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WINE PAIRING OF A GLASS OF WHITE AND RED WINE
+\$15

SIDES

TRUFFLE MASHED POTATO 9.50
Mashed potato, butter, truffle oil

SAUTÉED GREEN BEANS 9
Green beans, butter, salt

CARAMELIZED BRUSSEL SPROUTS 9
Brussel sprouts, spicy teriyaki sauce

SLOW ROASTED VEGETABLE IN COCOTTE 15
Varieties of seasonal vegetables

FRENCH FRIES 6
Thick hand cut fries

BROWN RICE 3.5

We use local eggs from Ka Lei Eggs. 

Please inform your server of any food allergies or dietary restrictions.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase risk of foodborne illness. Price does not include tax and tip, parties of 6 or more 18% service charge apply.

 DECK. Signature
(v) vegetarian, (g) gluten free

