

Dinner

5 - 10 PM DAILY

Starters

Lobster Bisque	SHOT 4 BOWL 8	Cheese Platter	13
Caramelized fennel, crème fraîche		Assortment of domestic and imported cheeses, candied nuts, fresh fruit, honey, baguette	
B Salt-N-Pepper Local Prawns ^{GF}	15	Charcuterie Platter	14
4 quick fried local prawns, garlic confit, cilantro, Szechuan salt-n-pepper, negi		Duck liver pâté, salumi, cured meat, pickles, mustard, sliced baguette	
Ahi Poke	13	B Adobo Chicken Wings & Crackers	13
Shoyu, green onion, furikake, togarashi, lemon zest		Soy-vinegar glaze, garlic chili dipping sauce, chicken skin crackling	
Spicy Kampachi Poke	13	Rotisserie Duck Empanadas	10
House-made sambal, avocado mash, ice lettuce, black sesame rice chips, sweet soy sauce		Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	
Pork Belly Buns	12		
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce			

Salads

Mixed Greens 9	B Herb Roasted Beets 13	Heirloom Tomatoes ^{GF} 14
Waipoli lettuce, tomato, hearts of palm, watermelon radish, soy-shallot vinaigrette	Local goat cheese, arugula, crispy shallot, sherry vinaigrette	Burrata cheese, basil, sea salt, aged balsamic vinegar, extra virgin olive oil

Main Course

B New York Steak	39	Pork Ragu Pappardelle	25
10oz Sterling Silver Beef, Parisienne style gnocchi, baby arugula, fennel pollen, fried garlic		Mushroom, braised pork shoulder, tomato-herb sauce, parmesan cheese	
Prime Rib ^{GF}	31	Vegetable Risotto ^{GF}	23
12oz salt-herb crusted prime rib, Yukon Gold mashed potatoes, vegetable medley		Edamame, bok choy, baby carrots, parmesan crisp, fennel pollen	
Grilled Australian Lamb Chops ^{GF}	40	B Kauai Prawns Charcoal Linguine	30
Achiote spice rub, roasted fingerling potatoes, torched carrots, watercress sauce		Shiitake mushroom, cherry tomato, baby bok choy, lemon-chile cream	
Braised Pork Shoulder	27	Mixed Seafood Grill	37
Herb roasted potatoes, asparagus, I.P.A. mustard jus, sauce verte		Kauai prawn, half lobster tail, fresh catch, Hokkaido scallop, turmeric rice pilaf, tomato-chile sauce	
Basalt Burger	19	Seared Hokkaido Scallops ^{GF}	29
8oz wagyu beef burger, Hawaiian Island dressing, lettuce, tomato, and onion on a brioche bun. Served with fries		Ikura, edamame, truffle oil, tobiko caviar butter, potato purée	
Add Avocado, Bacon, Bleu Cheese, and/or Grilled Local Mushrooms	+3/ea.	Fresh Catch Of The Day	30
Upgrade to Onion Rings or Toga Fries	+3	Macadamia nut panko crust, olena rice, nori tuile, calamansi caper butter	
Roasted Half Chicken	29	B Kasu Marinated Alaskan Black Cod	37
Peruvian marinade, roasted fingerling potatoes, charred corn, cilantro sauce		Onigiri (rice ball), sautéed local greens, chili oil, soy-mirin glaze	

Sides

White / Brown Rice	4	Sautéed Mushrooms	8
Yukon Gold Mashed Potatoes	5	Charred Corn	6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

B SIGNATURE DISH

GF GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

BREAKFAST 7 am – 2:30 pm

LUNCH 11:00 am – 2:30 pm

HAPPY HOUR 3 – 6 pm

SUNSET SPECIAL 5 – 6 pm