

Dinner

5 - 10 PM DAILY

Starters

Lobster Bisque Caramelized fennel, crème fraîche	SHOT 4 BOWL 9	Cheese Platter Assortment of domestic and imported cheeses, candied nuts, fresh fruit, honey	13
Salt-N-Pepper Local Prawns ^{GF} 5 quick fried local prawns, garlic confit, cilantro, Szechuan salt-n-pepper, negi	17	Charcuterie Platter Duck liver pâté, salumi, cured meat, pickles, mustard	14
Ahi Poke Shoyu, green onion, furikake, togarashi, lemon zest	13	Adobo Chicken Wings & Crackers Soy-vinegar glaze, garlic chili dipping sauce, chicken skin crackling	13
B Spicy Kampachi Poke House-made sambal, avocado mash, ice lettuce, black sesame rice chips, sweet soy sauce	15	B Rotisserie Duck Empanadas Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	12
Pork Belly Buns Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	12		

Salads

Mixed Greens 11 Waipoli lettuce, tomato, hearts of palm, watermelon radish, soy-shallot vinaigrette	B Herb Roasted Beets 14 Local goat cheese, arugula, crispy shallot, sherry vinaigrette	Heirloom Tomatoes ^{GF} 15 Burrata cheese, basil, sea salt, aged balsamic vinegar, extra virgin olive oil
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Main Course

B New York Steak 39 10oz Sterling Silver Beef, Parisienne style gnocchi, baby arugula, fennel pollen, fried garlic	B Uni & Crab Risotto 49 Ikura, tatsoi, micro shiso
Prime Rib ^{GF} 33 12oz salt-herb crusted prime rib, Yukon Gold mashed potatoes, vegetable medley	Kauai Prawns Charcoal Linguine 30 Shiitake mushroom, cherry tomato, baby bok choy, lemon-chile cream
Steak Frites 27 Grilled flat iron steak, fries, Basalt steak sauce	Mixed Seafood Grill 39 Kauai prawn, half lobster tail, fresh catch, Hokkaido scallop, turmeric rice pilaf, tomato-chile sauce
Rib Eye Steak 51 Truffle-parmesan fingerling potatoes, choice of B1 Basalt steak sauce or brandy-peppercorn sauce	Seared Hokkaido Scallops ^{GF} 32 Ikura, potato purée, truffle oil, lemon butter sauce, micro greens
Braised Pork Shoulder 27 Herb roasted potatoes, asparagus, I.P.A. mustard jus, sauce verte	Fresh Catch Of The Day 30 Macadamia nut panko crust, olena rice, nori tuile, calamansi caper butter
Roasted Half Chicken 29 Peruvian marinade, roasted fingerling potatoes, charred corn, cilantro sauce	B Miso Marinated Black Cod 37 Bok choy, shiitake mushroom, dashi nage, charred scallion, micro shiso
Pork Ragu Pappardelle 25 Mushroom, braised pork shoulder, tomato-herb sauce, parmesan cheese	Vegetable Risotto ^{GF} 23 Edamame, bok choy, baby carrots, parmesan crisp, fennel pollen

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 - 5 pm

SUNSET SPECIAL 5 - 6 pm