

Dinner

TAKEOUT

Starters & Salads

Soup of the Day <i>Ask for daily selection</i>	9	Pork Belly Buns Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	12
Mixed Greens ^{GF} Waipoli mixed greens, radish, cucumber, cherry tomatoes, shaved carrots, coconut balsamic dressing	10	Adobo Chicken Wings 6 pieces, soy-vinegar glaze, garlic chili dipping sauce	14
Caesar Salad Kula baby romaine, parmesan, Basalt's charcoal croutons, Caesar dressing	15	Crispy Quinoa Shrimp ^{GF} Toasted quinoa, lemon caper aioli	15
Add Chicken	8	Scallop Dynamite Sriracha aioli, fried won ton chips, tobiko, mushrooms, red bell pepper, green onions	15

Entrées

Prime Rib ^{GF} 10oz Hawaiian salt and herb crusted prime rib, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus	36	Macadamia Nut Crusted Fish Fresh pier 38 catch of the day, macadamia nut panko crust, white rice, vegetable medley, tomato caper relish	34
Ribeye Steak ^{GF} 12oz grilled ribeye, Basalt steak rub, vegetable medley, pomme puree	45	Miso Black Cod Steamed white rice, sautéed local greens, dashi nage	43
Miso Pork Belly Carbonara Marinated pork belly, yuzu dashi carbonara sauce, shishito peppers, caramelized onions, roasted shimeji mushrooms, fettuccine, furikake, green onions	32	Crispy Fried Half Chicken Szechuan spiced fried chicken, soy chili oil dipping sauce, house pickles, Asian slaw, golden pork belly fried rice	30

Add-Ons:

Golden Pork Belly Fried Rice	10	Steamed Cold Water Lobster Tail	35
Garlic Mashed Potatoes	8	Sautéed Shrimp 5pcs	15

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



SIGNATURE DISH



GLUTEN FREE

MP MARKET PRICE

BASALT
AT DUKES LANE MARKET & EATERY