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# WELCOME TO DK STEAK HOUSE

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# WELCOME TO DK STEAK HOUSE

HAWAII'S ONLY ON-PREMISE DRY AGED BEEF

## OUR MENU

### STARTERS



### SOUP & SALAD



#### D.K. HOUSE SALAD

*nalo farms spicy greens, kula monden farms tomatoes, roasted hamakua heritage farms ali'i mushrooms, maui onions, maui surfing goat cheese, crispy bacon, citrus emulsion*

#### KULA BABY ROMAINE CAESAR SALAD

*whole leaf kula farms baby romaine lettuce, house made caesar dressing  
Half/Full*

#### SWEET MAUI ONION SOUP

*caramelized maui onions, fresh herbs, emmenthaler swiss cheese*

#### LOCAL CHERRY TOMATO & MAUI

#### ONION SALAD

*locally grown ho farms sweet fiesta cherry tomatoes, sliced sweet maui onions, white balsamic vinaigrette, blue cheese, balsamic glaze*

#### "THE WEDGE" SALAD

*chilled iceberg lettuce, house made russian dressing, diced eggs, tomatoes*

#### SOUP DU JOUR

*Ask your server for our soup of the day*

### STEAKS



## FROM THE BUTCHER

NEW YORK STRIP (14 OZ)

BONE IN RIB EYE (22 OZ)

PETITE FILET (8 OZ)

T-BONE (16OZ)

FILET (10OZ)

BONE IN NEW YORK (20OZ)

PORTERHOUSE (24OZ)

## FOR THE STEAK CONNOISSEUR

Dry Aging is the form of hanging loins of beef in a temperature controlled environment of 30-35 degrees Fahrenheit for an extended period of time. As the meat is dry aging, moisture is lost and enzymes break down the connective muscle tissue, improving the tenderness of the beef. This produces a concentration of sweet and nutty flavors that are superb in taste and texture.

15 DAY DRY AGED BONE IN RIB EYE (22OZ)

30 DAY DRY AGED BONE IN RIB EYE (22OZ)

## STEAK ACCOMPANIMENTS

## BLUE CHEESE BUTTER

*cafe du paris*

## AU POIVRE

*creamy peppercorn demi glace*

## GOMADARE

*sweet miso sesame*

## BÉARNAISE SAUCE

*hollandaise with cayenne & red wine  
tarragon vinegar*

## PANILOLO STYLE

*house made "paniolo" dry rub, grilled  
sweet maui onions, creamed corn*

## CRAB OSCAR STYLE

*blue lump crab cake, fresh asparagus,  
bearnaise sauce*

## SANSEI DEMI

*shiitake mushroom demi glace*

## LOCALLY GROWN MEATS



Here at d.k Steakhouse, we feel that buying local not only allows us to serve fresher, more nutritious & better tasting food, but our local farmer's need our support and we need our local farms. Try some of these delicious dishes featuring local products. Support Local!!!

KAUAI RED DIRT RUBBED LOCAL  
GRASS FED BEEF\*  
*garlic-chive fondue, brussels sprout-  
small kine farms cremini mushroom  
ragout, red wine demi, tarragon butter*  
\*Check with your server for local farm

NALO FARMS HERB BRAISED NIIHAU  
RANCH LAMB SHANK  
*roasted garlic mashed potatoes, baby  
spinach, hamakua ali'i mushrooms,  
natural jus*

KIAWE SMOKED LOCAL\* PORK CHOP  
*pickled red cabbage, potato au gratin,  
steamed asparagus* \*Check with your  
server for local farm

## SURF & TURF

8 OZ FILET MIGNON & LOBSTER TAIL  
*(2) 6 oz. cold water main lobster tails*

8 OZ FILET MIGNON & MONSTER  
SHRIMP SCAMPI  
*sauteed jumbo shrimp, garlic butter  
sauce*

8 OZ FILET MIGNON & ALASKAN  
KING CRAB LEGS  
*1/2 lb steamed alaskan king crab legs*

8 OZ FILET MIGNON & FRESH CATCH  
OF THE DAY  
*macadamia nut crusted, sweet thai chili  
butter*

## LAMB & CHICKEN

ROSEMARY & GARLIC MARINATED  
LAMB CHOPS

MARY'S ORGANIC CHICKEN  
*certified organic free range 1/2 chicken,*

*mango & mint relish, garlic demi & red*

*wine reduction*

*thigh confit, roasted breast, garlic*

*mashed potatoes, steamed asparagus,*

*dijon mustard demi glace*

## SIDES



## LOCALLY GROWN SIDES

SMALL KINE FARMS CREMINI

MUSHROOMS FLAMBE

*brandy, shallots, garlic, thyme*

CHEF'S FARM VEGETABLE DU JOUR

*ask your server for our daily selections*

SAUTEED MAUI ONIONS

*mom kodama's famous recipe*

## SIDES

CREAMED SPINACH

*fresh spinach, bechamel, parmesan  
cheese*

TRUFFLE POTATO CROQUETTES

*mashed potatoes, white truffle oil,  
panko, flash fried crispy*

BAKED POTATO

*one pound, fully loaded with the works*

GARLIC MASHED POTATOES

*russet potatoes, cream, roasted garlic*

STEAMED ASPARAGUS

*steamed to perfection*

CRISPY ONION RINGS

SAUTEED FRESH SPINACH

*with lots of garlic*

STEAMED BROCCOLI

POTATO AU GRATIN

*scallop potatoes, maui onions, nalo  
thyme, parmesan cheese*

TRUFFLE "MAC &amp; CHEESE"

*"home style" macaroni & cheese, bacon,  
white truffle oil*

ASPARAGUS MILANESE

*grilled asparagus, over easy cackle fresh  
farm egg, italian bread crumbs, truffle  
oil*

FRENCH FRIES

*crispy, large colossal onion rings dusted*      *crispy thin cut fries*

*with panko and herbs*

## KEIKI MENU

STEAMED WHITE RICE  
MINI STEAK HOUSE BURGER

*french fries, ketchup*

WAFFLE FRIS  
CHICKEN STRIPS  
*waffle cut seasoned fries*  
*french fries, ranch dressing*

SEARED FRESH CATCH OF THE DAY

*french fries, tartar sauce*

LOCAL STYLE FRIED RICE  
TOP SIRLOIN BITES  
*onion, carrots, green onions, bacon*  
*morsels of steak, french fries*

LINGUINE ALFREDO  
*cream sauce, cheese bread*

## DESSERTS

"DELMONICO" MUDD PIE  
*22 oz. house made mudd pie with kona*  
*coffee ice cream, vanilla ice cream oreo*  
*cookie crust macadamia nuts & hot*  
*fudge*

MACADAMIA NUT CHEESE CAKE  
*orange-lilikoi gelee, guava coulis, fresh*  
*mint*

ASSORTED ICE CREAMS AND  
SORBETS  
*Ask your server for our flavors of the*  
*week!*

BANANA LUMPIA  
*caramel sauce, candied mac nuts,*  
*Haagen Dazs vanilla cream*

CREME BRULEE  
*rich vanilla bean creme brulee topped*  
*with caramelized sugar*

ITALIAN GELATOS  
*made by maurice from "la gelateria" Ask*  
*your server for our flavors of the week!*

DUTCH APPLE BREAD PUDDING  
*streusel crumble, caramel sauce,*  
*anglaise, vanilla ice cream*



SET MENU ONE - HOKU **First Course***Choice of:*

KAHUKU SWEET FRESH CORN POLENTA &amp; JUMBO PRAWN RAVIOLI

house cured bacon brown butter, ho farms fiest tomato compote

OR

CLASSIC ESCARGOT

white wine, garlic herb butter, parmesan cheese

**Second Course***Choice of:*

SOUP DU JOUR

ask your server for our soup of the say

OR

KULA BABY ROMAINE CAESAR SALAD

Sliced kula farms baby romain lettuce, house made caesar dressing

**Entree Course***Choice of:*

NEW YORK STRIP (14 oz)

OR

PETITE FILET MIGNON (8oz)

OR

FISH SPECIAL OF THE DAY

**Dessert**

Panna Cotta

**Coffee or Tea**

SET MENU TWO - MAHINA



**First Course**

*d.k. Steak House Mini Sampler*

CRAB CAKE

blue lump crab, avocado butter, sweet chili vinaigrette

SHRIMP COCKTAIL

House made cocktail sauce

BRESAOLA CARPACCIO

Wagyu beef, nalo farms arugula and basil, twin bridged farms waiialua asparagus,  
ho farms cherrgy tomatoes, house nalo farms basil pesto, local jalapenis, mrs.  
parks hawaiian chili pepper water, balsamic glaze

**Second Course**

*Choice of:*

SOUP DU JOUR

ask your server for our soup of the day

OR

KULA BABY ROMAINE CAESAR SALAD

sliced kula farms baby romaine letter, house made caesar dressing

**Third Course**

KAHUKU SWEET FRESH CORN POLENTA & KAUA'I PRAWN RAVIOLI

house cured bacon brown butter, ho farms fiesta tomato compote

**Entree Course**

**Choice of:**

NEW YORK STRIP (14 oz)

or

CLASSICALLY AGED BONE IN RIB EYE (22 oz)

or

FISH OF THE DAY

ask you server about our daily special

**Dessert**

CHOCOLATE BOMB

bittersweet chocolate cake, semisweet ganache, haagen-dasz mint chocolate  
chip ice cream

**Coffee or Tea****JAPANESE, GLUTEN FREE AND VEGETARIAN**

If you have special dietary needs, please let your server know.

[Japanese Menu](#)[Gluten Free](#)[Vegetarian](#)**CONNECT WITH US**

## RESERVATIONS

[Reserve Now](#)

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## LOCATION

Waikiki Beach Marriott

2552 Kalakaua Avenue

Honolulu, HI

808-931-6280

## HOURS

Dinner Nightly

5:30PM to 10:00 PM

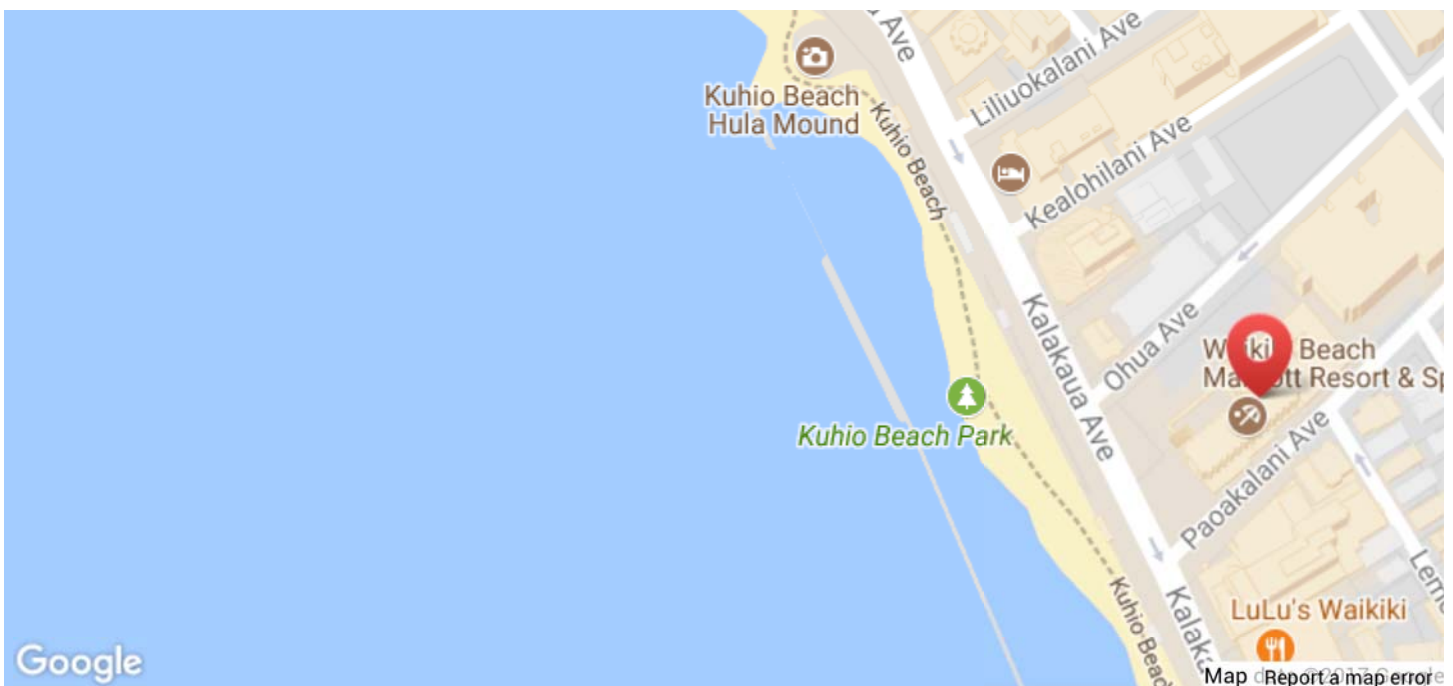
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