



STEAK *and* SEAFOOD

3900 Wailea Alanui, Wailea, Maui • HI 96753 • (At Four Seasons Resort Maui)

Phone: (808) 874-8000 • Fax: (808) 874-2244

DIAL (800) 774-3663, Press 2 Then Enter Ext. 242 • Email This Menu At: www.YourRestaurantConnection.com



Menu Item and Prices Subject To Change Without Notice



appetizers

Oysters Rockefeller | *spinach, applewood bacon, béarnaise* 17

Seafood Tower | for Two 58
for Four 88

“Surfing Goat” Cheese Fritter
| *oven roasted ratatouille, baby beet emulsion* 15

Dungeness Crab Cakes | *papaya and Kula corn salsa, gazpacho shooter* 22

Hawaiian Tuna Sashimi | *shoyu, pickled ginger, wasabi* 22

Caramelized Maui Onion Soup | *three cheese crust* 12

Island Seafood Chowder | *garlic bread stick* 14

Duo Double Chop Salad | *endive, arugula, Point Reyes blue cheese, spicy pecans, pineapple, bacon bits, papaya seed dressing* 15

Caesar Salad | *white anchovies, garlic chips, black olives, parmesan crisp* 14

◆**Haiku Greens** | *vine ripened tomatoes, carrots, Fuji apple, toasted sunflower seeds, fig mustard vinaigrette* 13

◆**Vine Ripened Tomato Salad** | *sweet onion, Argan oil vinaigrette* 15

Kobe Beef Sashimi | *edamame aioli, crispy shiitake mushrooms, pickled root vegetables* 42

sea

Ahi “Big Eye” | 8 oz 46

Island Snapper | 8 oz 46

Mahi Mahi | 8 oz 36

Keahole Maine Lobster | 2 lbs. 65

Jumbo Tiger Prawns | 46

saucés

Orange-Butter • Pineapple-Papaya Salsa • Lemon-Caper Butter • Thai Red Coconut Curry • Hawaiian Teriyaki

land

◆**All Natural Grass-Fed NY** | 12 oz 54
8 oz. 49

Porterhouse | 20 oz 50

Filet Mignon | 10 oz 49
7 oz 42

Dry Aged Bone-in Rib Eye | 20 oz. 52

Boneless Rib Eye | 10 oz. 44

* *The above cuts are from carefully selected Midwestern corn-fed prime beef*

Japanese Kobe Beef Tenderloin | 6 oz 174
each additional ounce 29

Japanese Kobe Beef New York Steak | 4 oz. 108
each additional ounce 27

◆**Free Range Veal Chop** | 14 oz 42

◆**Crispy Roasted Half Chicken** | 32

“Snake River Farms” Berkshire Pork Chop | 14 oz 34
add Lobster, Scallops or Lump Crab Meat to any entrée 18

saucés

Béarnaise | Green Peppercorn | Merlot | Chef Noel’s Barbeque | ◆Horseradish Cream | Shallot Jus | Duo Herb-Garlic Butter

potatoes and other

favorites 7
Hand Cut Fries | Herb-Garlic Roasted Fingerling Potatoes | Cheese Truffled Potato “Spuddies” | Idaho Baked Potato | Onion Ring Stack | Point Reyes Blue Cheese Potato Purée | Dauphinoise Potato | Fried Rice | Sharp Cheddar Macaroni & Cheese



Vegetables 7
Herb Tossed Green Asparagus | Creamed Spinach | Sautéed Baby Spinach |
 ◆ *Bamboo Steamed Vegetables | Baby Bok Choy |* ◆ *Hamakua Garlic Mushrooms | Kula Sweet Corn “Off the Cob”*

◆ *All key ingredients used to prepare this dish are certified organic. 18% gratuity will be automatically added to all parties of 8 or more.*

sweet temptations

Soufflé
flavor of the day. 14

S’mores Duo Style
with homemade marshmallows 14

Pavlova
light baked meringue, tropical lilikoi-mango sauce, Tahitian vanilla whipped cream 14



Duo + One Crème Brûlée
coconut, banana, Kona Coffee 14

Cake and Chaser
molten chocolate cake, hot chocolate shot, caramel ice cream 14

Subzero Temptation
home-churned macadamia nut, rum-raisin and vanilla raspberry swirl ice cream, tropical coulis, macaroons 14

Crispy Layers
Marinated seasonal fruit, phyllo pastry, liquor infused pastry mousse, home-churned honey ice cream 14

dessert cocktails

Chocolate Covered Strawberry
Van Gogh Chocolate Vodka, muddled strawberries and dark chocolate 17

Espressotini
Ketel One Vodka, Bailey’s Irish Cream, Kahlúa, Illy Espresso 16

dessert wine

Moscato d’Asti, Michele Chiarlo, “Nivole” (Piemonte, Italy) 13

Riesling, A. Christmann, Ruppertsberger Reiterpfad (Mosel, Germany) 21

Furmint, Royal Tokaji, Red Label, 5 Puttonyos (Tokaj-Hegyalja, Hungary) 14

Trebbiano, Vin Santo, Isole e Olena, (Tuscana, Italy) 10

Valpolicella Recioto, Rocolo Grassi, (Veneto, Italy) 14

Grenache, Les Clos de Paulilles, Banyuls (France) 18

Raspberry, Bonny Doon, Frambois (Santa Cruz) 13

Semillon, Far Niente, “Dolce” (Napa) 25

Semillon, Peter Lehman, Botrytis (Barossa, Australian) 9

Muscat, Bonny Doon, “Vin de Glaciere” (Santa Cruz) 16

Riesling, Inniskillin, “Icewine” (Ontario, Canada) 50

Gewürztraminer, Babcock, “Cuvee Sublime” (Santa Barbara) 14

port & sherry

Graham’s LBV 12

Graham’s 20 year Old Tawny 18

Dow’s 1985 25

Fonseca’s 1977 80

Taylor’s 1963 100

Cossart Gordon, Madeira, Bual 10-year 18

Harvey’s Bristol Cream 11

Tio Pepe, Palamino Fino 12

Alvear, Pedro Ximenez da Anada 15

Yalumba Antique Tawny 12

eaux de vie

Trimbach, Framboise (Alsace, France) 12

Trimbach, Kirsch (Alsace, France) 12

Trimbach, Mirabelle (Alsace, France) 12

Chateau du Breuil, Calvados (Normandy, France) 14

brandy

Cognac Leyrat, “Brut du Fut” 15

Courvoisier VSOP 14

Courvoisier XO 28

Hennessy VS 14

Hennessy VSOP 14

Hennessy XO 28

Hennessy Paradis 55

Remy Martin VSOP 14

Remy Martin XO 28

Remy Martin Louis XIII 175

Jean Danflou, Armagnac 20

Sempe VSOP, Armagnac 16

Larressingle XO, Armagnac 22

after dinner spirits

Limoncello, Nocello or Amaretto	11
Alexander, Grappa	11
Gaja, Castello di Barbaresco, Grappa di Sperss	12

cocktails

DUO Classic

Chopin Vodka, Dry Vermouth, blue cheese stuffed olives **16**

Mobil Travel Guide 50th Anniversary Five-Star Cocktail

White rum, Chambord, pineapple and lime juice, sparkling wine **16**

Sommelier's Martini

Sommelier selected wine, Budha's Hand Citron Vodka, pineapple juice **16**

Hana Meadow

Absolut "Ruby Red" Vodka, Tanqueray "Rangpur" Gin, fresh Hana grapefruit juice, upcountry basil **16**

Pacific Pear Martini

Grey Goose "La Poire" Vodka, dry sake, lychee puree **16**

Kula Cosmo

Hendricks Gin, fresh Kula cucumber juice, Cointreau **16**

Imua! Martini

Hacienda Reposado Tequila, cilantro, jalapeño, mango **16**

Club 43

Patron Tequila, Liquor 43, sweet and sour **16**

Hana Hou

Cruzan Coconut Rum, Hendricks Gin, coconut puree, fresh lavender **16**

Downtown Duo

Southern Comfort, Soho Lychee Liqueur, fresh lychee, mango **16**

beer

Draft

Widmer "Hefeweizen", Pilsner	
Urquell, Keoki "Sunset"	7.00

Imported

Amstel Light, Asahi Dry, Corona, Heineken, Bitburger, Beck's Dark	7.00
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Domestic

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra	6.00
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sparkling wines and champagne

Louis Roederer, Brut Premier (France)	24
Juve & Camps, D'anoja (Spain)	14
Nicolas Feuillatte Rose, (France)	25
Veuve Clicquot, "Yellow Label" (France)	27

white wines

Riesling, Selbach-Oster, Kabinett (Mosel-Saar-Ruwer)	14
Pinot Grigio, Masi, "Masianco" (Friuli, Italy)	13
Sauvignon Blanc, Sacred Hill (Marlborough, New Zealand)	14
Sauvignon Blanc, Hanna (Russian River Valley)	13
Sauvignon Blanc, Fiddlehead (Santa Ynez Valley)	16
Albarino, Licia (Rias Baixas, Spain)	12
Semillon, Peter Lehman (Barossa, Australia)	11
✿ Viognier, Domaine de Triennes, "St. Fleur" (Provence, France)	13
Chardonnay, Domaine Leflaive, Macon-Verze (Burgundy, France)	20

Chardonnay, Sanford (Santa Barbara)	15
Chardonnay, Far Niente (Napa)	29
Chardonnay, 14 Hands (Washington)	11
Chardonnay, Luca (Menodoza, Argentina)	19

red wines

Barbera D'Asti, Vietti, "Tre Vigne" (Piedmont, Italy)	12
Pinot Noir, Gloria Ferrer "Etesian" (Sonoma)	14
Pinot Noir, Domaine Carneros (Carneros)	22
✿ Tempranillo, Protocolo (Manchuela, Spain)	11
Merlot, Raymond, "Reserve" (Napa)	13
Merlot, Trefethen "Oak Knoll" (Napa)	15
✿ Garnacha, Alvaro Palacios, "Les Terrasses" (Priorat, Spain)	15
Shiraz, d'Arenberg, "The Love Grass" (McLaren Vale, Australia)	15
Cabernet Blend, Girard, "Artistry" (Napa)	19
Cabernet Sauvignon, Groth (Napa)	36
Cabernet Sauvignon, Montes Alpha (El Melon, Chile)	14
Cabernet Sauvignon, Whitehall Lane (Napa)	27
✿ Zinfandel, Storybook Mountain (Napa)	23
✿ Wine from organic and bio dynamic winery.	