

## **chilled seafood**

### **hk grand shellfish tower for two\***

lobster, king crab, gulf shrimp, oysters, clams, scallop-coconut ceviche 99

### **oysters on the half shell\***

chef's daily selection, hk mignonette, gin cocktail sauce

half dozen 21 – full dozen 39

### **shrimp cocktail\***

gin cocktail sauce 17

### **tuna tartare\***

soy chili vinaigrette, pickled fresno chilies, cilantro 19

## **appetizers**

### **wagyu meatballs\***

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 18

### **scampi prawn flambe\***

garlic white wine sauce, drawn butter 24

### **pan seared scallops\***

english pea puree, braised bacon lardons, pickled fennel 22

### **lobster risotto\***

butter poached lobster tail, saffron risotto, tomato confit 24

### **seared foie gras\***

pickled herry's berries, black pepper marcona almonds 25

## **salad / soup**

### **smoked golden beets**

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 21

### **caesar salad**

parmesan cheese frico, garlic croutons, lemon zest 16

w/grilled chicken 23

w/ chilled shrimp 25

### **red quinoa salad**

honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts,

honey vinaigrette 16

### **white asparagus soup**

shaved asparagus salad, phyllo-parmesan crisp 12

## entrees

### **beef wellington\***

potato puree, glazed root vegetables, red wine demi-glace 49

### **roasted rack of lamb\***

vadouvan carrots, bloomsdale spinach, harissa lamb jus 39

### **braised short rib**

creamy polenta, baby vegetables, beef jus 34

### **jidori chicken scallopini\***

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 29

### **crispy skin salmon\***

beluga lentils, shaved fennel salad, citrus herb beurre blanc 32

## from the grill

### **filet mignon\***

8 ounces, roasted tomatoes on the vine, bearnaise 47

### **prime dry aged ny strip\***

12 ounces, glazed wild mushrooms, shishito peppers,  
red wine demi-glace 49

### **dry aged tomahawk steak for two\***

32 ounces, bearnaise sauce 125

## sides 9 each

### **baked macaroni & cheese**

smoked gouda, crispy prosciutto

### **roasted cauliflower**

chili lime gremolata, mint

### **potato gratin**

fresh herbs, parmesan cheese

### **wild mushrooms**

shallot white wine glaze

### **sugar snap peas**

pickled fresno peppers, cilantro

### **potato puree**

creme fraiche, chives

# hk signature prix fixe menu 72

*with wine pairing 123*

## first course

(choice of)

### pan seared scallops\*

english pea puree, braised bacon lardons, pickled fennel

*marsanne, tahbilk, nagambie lakes central victoria, 2016*

or

### caesar salad

parmesan cheese frico, garlic croutons, lemon zest

*chardonnay, domaine vocoret et fils, chablis, 2015*

## main course

### beef wellington\*

potato puree, glazed root vegetables, red wine demi-glace

*cabernet sauvignon, jordan, alexander valley, 2013*

## dessert

### sticky toffee pudding

speculoos ice cream

*broadbent, malmsey, 10 year, madeira*

\*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

@CaesarsPalace  
#GRHellsKitchen