

chilled seafood

hk grand shellfish tower*

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

pan seared scallops*

english pea puree, braised bacon lardons, pickled fennel 22

lobster risotto*

butter poached lobster tail, saffron risotto, tomato confit 24

avocado toast

multigrain bread, heirloom radishes, toasted sunflower seeds 14

hk hot wings

hell fire hot sauce, blue cheese, celery 16

wagyu meatballs

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

soups & salads

golden beet salad

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

red quinoa salad

honeycrisp apples, dried apricots, goat cheese,
toasted hazelnuts, honey vinaigrette 16

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 16
w/grilled chicken 23
w/shrimp 25

white asparagus soup

shaved asparagus salad, phyllo-parmesan crisp 12

sandwiches & pizza

standard burger*

lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries 19

hell's kitchen burger*

bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries 22

short rib grilled cheese

sourdough bread, caramelized onion, white cheddar cheese, fingerling potato chips 19

grilled chicken sandwich

avocado, oven roasted tomatoes, bloomsdale spinach, herb aioli, seasoned fries 19

wild mushroom pizza

truffle gouda, grilled onions, bloomsdale spinach 19

charcuterie pizza

tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella 20

margherita pizza

oven roasted tomato, fresh mozzarella, basil 18

entrees

braised short rib

creamy polenta, baby vegetables, beef jus 34

crispy skin salmon*

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

jidori chicken scallopini*

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

prime dry aged ny strip steak*

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

filet mignon*

8 ounces, roasted tomatoes on the vine, bearnaise 47

all day breakfast

eggs in purgatory*

spicy tomato sauce, valbreso feta cheese, sourdough toast 17

baked pancake

maple braised bacon, banana compote 16

sides 9 each

potato puree

creme fraiche, chives

fries

salt, pepper, parsley

hk express three-course lunch menu \$60

with wine pairing \$95

first course

(choice of)

caesar salad

parmesan cheese frico, garlic croutons, lemon zest

chardonnay, landmark vineyards, overlook, sonoma county, 2015

or

white asparagus soup

shaved asparagus salad, phyllo-parmasen crisp

marsanne, tahbilk, nagambie lakes central victoria, 2016

main course

beef wellington*

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

cabernet sauvignon foley johnson, rutherford, 2014

dessert

sticky toffee pudding

speculoos ice cream

sandeman, 10 year old tawny port

*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