

chilled seafood

hk grand shellfish tower for two*

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99

oysters on the half shell*

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

half dozen 24 – full dozen 41

shrimp cocktail*

gin cocktail sauce 21

tuna tartare*

soy chili vinaigrette, pickled fresno chilies, cilantro 21

appetizers

oven roasted bone marrow*

short rib marmalade, house pickles, garlic sourdough toast 19

scampi prawns*

garlic white wine sauce, drawn butter 25

pan seared scallops*

sweet corn puree, braised bacon lardons, pickled shallots 24

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 25

iberico ham*

garlic flatbread, tomato concasse, basil 25

salad / soup

roasted beet salad

greek yogurt, pomegranate, valbreso feta cheese, pumpkin seed granola 22

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 19

w/grilled chicken 25

w/ chilled shrimp 27

red quinoa salad

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

honey vinaigrette 19

pumpkin soup

tuscan kale, granny smith apples, seed tuile 12

entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace 57

roasted rack of lamb*

vadouvan carrots, bloomsdale spinach, harissa lamb jus 45

braised short rib

creamy polenta, baby vegetables, beef jus 39

jidori chicken scallopini*

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36

from the grill

filet mignon*

8 ounces, roasted tomatoes on the vine, bearnaise 49

prime dry aged ny strip*

12 ounces, glazed wild mushrooms, shishito peppers, red wine demi-glace 52

dry aged tomahawk steak for two*

32 ounces, bearnaise sauce 125

sides 11 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

baked sweet potatoes

almond streusel, maple butter

potato gratin

fresh herbs, parmesan cheese

wild mushrooms

shallot white wine glaze

potato puree

creme fraiche, chives

brussel sprouts

chili glaze, cilantro

hk signature prix fixe menu 75

with wine pairing 125

first course

(choice of)

pan seared scallops*

sweet corn puree, braised bacon lardons, pickled shallots

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