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

wagyu meatballs
slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 22

scampi prawns*
garlic white wine sauce, drawn butter 25

pan seared scallops*
celery root, braised bacon lardons, pickled granny smith apples 24

lobster risotto*
butter poached lobster tail, truffle risotto, crispy onions 25

iberico ham*
garlic flatbread, tomato concasse, basil 25

salad / soup

golden beet salad
greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 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 14

*please inquire with your server regarding additional vegan and vegetarian options

@CaesarsPalace
#GRHellsKitchen
entrees

**beef wellington**
potato puree, glazed root vegetables, red wine demi-glace  59

**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, santa carota beef, roasted tomatoes on the vine, bearnaise sauce  49

**prime dry aged new york strip**
12 ounces, santa carota beef, glazed maitake mushrooms, shishito peppers  55

**dry aged tomahawk steak for two**
32 ounces, bearnaise sauce  125

sides  12 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

*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.*
HK signature prix fixe menus

three courses  80 / with wine pairing  130

first

pan seared scallops*
celery root, braised bacon lardons, pickled granny smith apples
marsanne, tahbilk, nagambie lakes central victoria, 2016

or

caeser salad
parmesan cheese frico, garlic croutons, lemon zest
chardonnay, domaine vocoret et fils, chablis, 2015

main

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, 1o year, madeira

five courses  175 / with wine pairing  270

first

oyster & caviar
shigoku oyster, daurenki caviar
veuve clicquot posardin, reims, brut, NV

second

golden beet salad
greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
pinot noir, flowers, rose, sonoma coast 2017

third

lobster risotto
butter poached lobster tail, shaved black winter truffle, crispy fried shallots
chardonnay, rochioli, russian river valley 2015

main

beef wellington rossini
seared foie gras, potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, orin swift, mercury head, napa valley 2015

dessert

sticky toffee pudding
speculoos ice cream
broadbent, malmsey, 1o year, madeira