chilled seafood

hk grand shellfish tower*
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

add on 12 grams of caviar for $45*

appetizers

pan seared scallops*
english pea puree, pickled fennel, sherry braised bacon lardons  24

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

avocado toast
multigrain bread, heirloom radishes, toasted sunflower seeds  15

hk hot wings
hell fire hot sauce, blue cheese, celery  17

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

salad / soup

heirloom tomato burrata salad
white balsamic vinegar, extra virgin olive oil, thai basil salad  22

red quinoa salad
honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts, honey vinaigrette  19

caesar salad*
parmesan cheese frico, garlic croutons, lemon zest  19
w/grilled chicken  25
w/shrimp  27

spring onion soup
truffle potato hash, herb salad  14

please inquire with your server regarding additional vegan and vegetarian options
sandwiches & pizza

**standard burger***
lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries  20

**hell’s kitchen burger***
bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries  23

**short rib banh mi**
pickled vegetables, cilantro, jalapenos, shrimp chips 19

**fried chicken sandwich**
cabbage slaw, roasted garlic aioli, seasoned french fries  20

**wild mushroom pizza**
truffle gouda, grilled onions, bloomsdale spinach  20

**chacuterie pizza**
tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella  21

**margherita pizza**
oven roasted tomato, fresh mozzarella, basil  19

entrees

**braised short rib**
yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus  39

**crispy skin salmon***
beluga lentils, shaved fennel salad, citrus herb beurre blanc  36

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

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

**filet mignon***
8 ounces, santa carota beef roasted tomatoes on the vine, bearnaise, sauce  49

sides  12 each

**potato puree**
creme fraiche, chives

**fries**
salt, pepper, parsley

**grilled asparagus**
parmesan cheese, lemon aioli

please inquire with your server regarding additional vegan and vegetarian options
HK express three-course lunch
three courses 62 / with wine pairing 97

first (choice of)
caesar salad*
parmesan cheese frico, garlic croutons, lemon zest
chardonnay, davis bynum, river west valley, russian river valley, 2015

or
spring onion soup
truffle potato hash, herb salad
marsanne, tahbilk, nagambie lakes, central victoria, 2017

main
beef wellington*
potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, foley johnson, rutherford, 2017

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