

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 prawns*

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

heirloom tomato burrata salad

heirloom tomatoes, white balsamic reduction, olive oil, crystalized basil, thai basil mix 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

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

sparkling

J Vineyard, cuvee 20, brut, sonoma county, nv 14
Gusbourne, brut reserve, kent, 2011 20
Piper-Heidsieck, cuvee brut, reims, nv 24
Lucien Albrecht, brut rose, cremant d'alsace, nv 15

white / rose

riesling, **Clean Slate**, mosel, 2016 11
sauvignon blanc, **Wairau River**, marlborough, 2016 13
chenin blanc, **A.A. Badenhorst**, *secateurs*, swartland, 2016 10
marsanne, **Tahbilk**, nagambie lakes, central victoria, 2016 12
chardonnay, **Domaine Vocoret et Fils**, chablis, 2015 17
chardonnay, **Davis Bynum**, river west vineyard, Russian river valley 2014 15
grenache blend, **Fleur de Mer**, *rose*, cotes de provence, 2016 11
grenache blend, **Diving into Hampton Water**, languedoc 2017 15

red

pinot noir, **Flowers**, *rose*, sonoma coast, 2016 17
pinot noir, **Sanford**, santa rita hills, 2015 19
pinot noir, **Auralien Verdet**, hautes-cotes de nuits, 2015 21
malbec, **Achaval-Ferrer**, mendoza, 2016 14
merlot / syrah / sangiovese, **Gaja Ca'Marcanda**, *promis*, toscana igt, 2015 25
merlot, **Franciscan Estate**, napa valley, 2011 16
cabernet sauvignon, **Foley Johnson**, rutherford, 2014 20
cabernet sauvignon, **Jordan**, alexander valley, 2013 27
syrah / grenache / petite sirah, **Orin Swift**, *abstract*, california, 2015 17

draft

coors light 8.5	new belgium fat tire 10.5
miller lite 8.5	samuel adams boston lager 10.5
guinness 9.5	blue moon belgian white 10.5
innis & gunn original oak aged 9.5	firestone walker 805 blonde ale 10.5
modelo especial 9.5	hell's kitchen brew by stone brewing 10.5
newcastle brown 9.5	lagunitas ipa 10.5
peroni nastro azzurro 9.5	sierra nevada pale ale 10.5
stella artois 9.5	stone tangerine express ipa 10.5

meet your maker 15

maker's mark bourbon, domaine de canton, mint, apple, strawberry, cinnamon

notes from gordon 15

plymouth dry gin, green tea, lemongrass, peach, lemon, message from gordon

fear & loathing 15

el silencio mezcal, luxardo, cold-pressed blood orange juice, pineapple, lemon

the pitchfork 15

bulleit bourbon, giffard pamplemousse, fonseca 10yr tawny, lemon, egg white

cocktails

scottish kiss 15

auchentoshan american oak scotch, pimm's no. 1, domain de canton, brown sugar

peat's dragon 16

ardbeg 10yr scotch, patron citronge, lemon, egg white

smoke on the blvd 16

woodford rye, aperol, amaro averna, sweet vermouth, smoked with cherry wood

chef's stew 16

nolet's gin, lindemans cassis lambic, grapefruit juice, lime, rosemary