

## **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