

chilled seafood

hk grand shellfish tower*

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

pan seared scallops*

english pea puree, braised bacon lardons, pickled fennel 22

lobster risotto*

butter poached lobster tail, saffron risotto, tomato confit 24

avocado toast

multigrain bread, heirloom radishes, toasted sunflower seeds 14

hk hot wings

hell fire hot sauce, blue cheese, celery 16

wagyu meatballs

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 18

soups & salads

heirloom tomato burrata salad

heirloom tomatoes, white balsamic reduction, olive oil,
crystalized basil, thai basil mix 21

red quinoa salad

honeycrisp apples, dried apricots, goat cheese,
toasted hazelnuts, honey vinaigrette 16

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 16
w/grilled chicken 23
w/shrimp 25

white asparagus soup

shaved asparagus salad, phyllo-parmesan crisp 12

sandwiches & pizza

standard burger*

lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries 19

hell's kitchen burger*

bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries 22

short rib grilled cheese

sourdough bread, caramelized onion, white cheddar cheese, fingerling potato chips 19

grilled chicken sandwich

avocado, oven roasted tomatoes, bloomsdale spinach, herb aioli, seasoned fries 19

wild mushroom pizza

truffle gouda, grilled onions, bloomsdale spinach 19

charcuterie pizza

tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella 20

margherita pizza

oven roasted tomato, fresh mozzarella, basil 18

entrees

braised short rib

creamy polenta, baby vegetables, beef jus 34

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 32

jidori chicken scallopini*

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 29

prime dry aged ny strip steak*

glazed wild mushrooms, shishito peppers, red wine demi-glace 49

filet mignon*

8 ounces, roasted tomatoes on the vine, bearnaise 47

all day breakfast

eggs in purgatory*

spicy tomato sauce, valbreso feta cheese, sourdough toast 17

baked pancake

maple braised bacon, banana compote 16

sides 9 each

potato puree

creme fraiche, chives

fries

salt, pepper, parsley

hk express three-course lunch menu \$60

with wine pairing \$95

first course

(choice of)

caesar salad

parmesan cheese frico, garlic croutons, lemon zest

chardonnay, davis bynum, river west valley, russian river valley, 2014

or

white asparagus soup

shaved asparagus salad, phyllo-parmasen crisp

marsanne, tahbilk, nagambie lakes central victoria, 2016

main course

beef wellington*

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

cabernet sauvignon foley johnson, rutherford, 2014

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

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
pinot noir, **Flowers, rose**, sonoma coast, 2016 17

red

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

cocktails

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

scottish kiss 15

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

mocktails

agua fresca 7

watermelon, agave nectar, lime juice

banshee whisper 7

rhubarb puree, el corazon mix, simple syrup, fever-tree ginger beer

hibiscus sour 7

hibiscus tea, lemon, simple syrup