chilled seafood

hk grand shellfish tower for two*
lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99.95

oysters on the half shell*
chef’s daily selection, hk mignonette, gin cocktail sauce
half dozen 24.95 – full dozen 41.95

shrimp cocktail
gin cocktail sauce 21.95

tuna tartare*
soy chili vinaigrette, pickled fresno chilies, cilantro 21.95

add on 12 grams of caviar for $45*

appetizers

wagyu meatballs
slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 22.95

seared foie gras*
stewed cherries, scottish shortbread, candied marcona almonds 25.95

pan seared scallops*
celery root puree, braised bacon lardons, pickled granny smith apple 24.95

lobster risotto*
butter poached lobster tail, truffle risotto, crispy onions 25.95

salad / soup

golden beet salad
greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22.95

caesar salad*
parmesan cheese frico, garlic croutons, lemon zest 19.95
w/ grilled chicken 25.95
w/ chilled shrimp 27.95

red quinoa salad
honey crisp apples, dried apricots, goat cheese, toasted hazelnuts, honey vinaigrette 19.95

pumpkin soup
maple glazed butternut squash, granny smith apples, toasted pepitas 14.95

please inquire with your server regarding additional vegan and vegetarian options

@CaesarsPalace
#GRHellsKitchen
entrees

beef wellington*
baron rouge, glazed root vegetables, red wine demi-glace 59.95

roasted rack of lamb*
garlic herb butter, olive-fig relish, romesco sauce, lamb jus 60.95

braised short rib
garlic herb butter, bloomed spinach, crispy fried onion rings, beef jus 39.95

jidori chicken scaloppini
garlic herb butter, shaved fennel, lacinato kale, truffle chicken jus 32.95

crispy skin salmon*
beef jus, shaved fennel salad, citrus herb beurre blanc 36.95

from the grill

filet mignon*
8 ounces santa carota beef, roasted tomatoes on the vine, bearnaise sauce 49.95

prime dry aged new york strip*
12 ounces santa carota beef, glazed maitake mushrooms, shishito peppers 55.95

dry aged tomahawk steak for two*
32 ounces, bearnaise sauce 125.95

sides 13.95 each

baked macaroni & cheese
smoked gouda, crispy prosciutto

brussel sprouts
chili glaze, cilantro

wild mushrooms
shallot white wine glaze

potato puree
creme fraiche, chives

roasted corn
“elote”style, jalapeno aioli, queso fresco

*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 85.95 / with wine pairing 135.95

first
pan seared scallops*
celery root puree, braised bacon lardons, pickled granny smith apple
viognier, chateau de campuget, 1753, igp gard, 2018
or
caesar salad*
parmesan cheese frico, garlic croutons, lemon zest
chardonnay, domaine vocoret et fils, chablis, 2017

main
beef wellington*
potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, jordan, alexander valley, 2015

dessert
sticky toffee pudding
speculoos ice cream
broadbent, malmsey, 10 year, madeira

five courses 175.95 / with wine pairing 270.95

first
oyster & caviar*
seasonal 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, truffle risotto, crispy onions
chardonnay, rochioli, russian river valley 2017

main
beef wellington rossini*
seared foie gras, potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, orin swift, mercury head, napa valley 2016

dessert
sticky toffee pudding
speculoos ice cream
broadbent, malmsey, 10 year, madeira