

## chilled seafood

### hk grand shellfish tower\*

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99.<sup>95</sup>

### oysters on the half shell\*

chef's daily selection, hk mignonette, gin cocktail sauce

half dozen 24.<sup>95</sup> – full dozen 41.<sup>95</sup>

### shrimp cocktail

gin cocktail sauce 21.<sup>95</sup>

### tuna tartare\*

soy chili vinaigrette, pickled fresno chilies, cilantro 21.<sup>95</sup>

*add on 12 grams of caviar for \$45\**

## appetizers

### pan seared scallops\*

celery root puree, braised bacon lardons, pickled granny smith apple 24.<sup>95</sup>

### lobster risotto\*

butter poached lobster tail, truffle risotto, crispy onions 25.<sup>95</sup>

### avocado toast

multigrain bread, heirloom radishes, toasted sunflower seeds 15.<sup>95</sup>

### hk hot wings

hellfire hot sauce, blue cheese, celery 17.<sup>95</sup>

### wagyu meatballs

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 22.<sup>95</sup>

## salad / soup

### golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22.<sup>95</sup>

### red quinoa salad

honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts,

honey vinaigrette 19.<sup>95</sup>

### caesar salad\*

parmesan cheese frico, garlic croutons, lemon zest 19.<sup>95</sup>

w/ grilled chicken 25.<sup>95</sup>

w/ shrimp 27.<sup>95</sup>

### pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas 14.<sup>95</sup>

please inquire with your server regarding additional vegan and vegetarian options

## sandwiches & pizza

### hell's kitchen burger\*

bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries 23.<sup>95</sup>

### standard burger\*

lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries 20.<sup>95</sup>

### fried chicken sandwich

cabbage slaw, roasted garlic aioli, seasoned french fries 20.<sup>95</sup>

### short rib cheesesteak

caramelized onions, pickled fresnos, jalapenos, provolone cheese 19.<sup>95</sup>

### wild mushroom pizza

truffle gouda, grilled onions, bloomsdale spinach 20.<sup>95</sup>

### charcuterie pizza

tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella 21.<sup>95</sup>

### margherita pizza

oven roasted tomato, fresh mozzarella, basil 19.<sup>95</sup>

## entrees

### braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 39.<sup>95</sup>

### crispy skin salmon\*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36.<sup>95</sup>

### jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32.<sup>95</sup>

### prime dry aged new york strip steak\*

12 ounces santa carota beef, glazed maitake mushrooms, shishito peppers 55.<sup>95</sup>

### filet mignon\*

8 ounces santa carota beef, roasted tomatoes on the vine, bearnaise, sauce 49.<sup>95</sup>

## sides 13.<sup>95</sup> each

### potato puree

creme fraiche, chives

### fries

salt, pepper, parsley

### roasted corn

"elote" style, jalapeno aioli, queso fresco

please inquire with your server regarding additional vegan and vegetarian options

# HK express three-course lunch

*three courses 62.95 / with wine pairing 97.95*

## first

### caesar salad\*

parmesan cheese frico, garlic croutons, lemon zest

*chardonnay, davis bynum, river west valley, russian river valley, 2016*

or

### pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas

*viognier, chateau de campuget, 1753, igp gard, 2018*

## 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