

## **chilled seafood**

### **hk grand shellfish tower for two\***

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99

### **oysters on the half shell\***

chef's daily selection, hk mignonette, gin cocktail sauce  
half dozen 24 – full dozen 41

### **shrimp cocktail\***

gin cocktail sauce 21

### **tuna tartare\***

soy chili vinaigrette, pickled fresno chilies, cilantro 21

## **appetizers**

### **wagyu meatballs**

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 22

### **scampi prawns\***

garlic white wine sauce, drawn butter 25

### **pan seared scallops\***

celery root, braised bacon lardons, pickled granny smith apples 24

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions 25

### **iberico ham\***

garlic flatbread, tomato concasse, basil 25

## **salad / soup**

### **golden beet salad**

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22

### **caesar salad**

parmesan cheese frico, garlic croutons, lemon zest 19

w/grilled chicken 25

w/ chilled shrimp 27

### **red quinoa salad**

honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts,  
honey vinaigrette 19

### **pumpkin soup**

tuscan kale, granny smith apples, seed tuile 14

\*please inquire with your server regarding additional vegan and vegetarian options

## entrees

### **beef wellington\***

potato puree, glazed root vegetables, red wine demi-glace 59

### **roasted rack of lamb\***

vadouvan carrots, bloomsdale spinach, harissa lamb jus 45

### **braised short rib**

creamy polenta, baby vegetables, beef jus 39

### **jidori chicken scallopini\***

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32

### **crispy skin salmon\***

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36

## from the grill

### **filet mignon\***

8 ounces, santa carota beef, roasted tomatoes on the vine, bearnaise sauce 49

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

12 ounces, santa carota beef, glazed maitake mushrooms, shishito peppers 55

### **dry aged tomahawk steak for two\***

32 ounces, bearnaise sauce 125

## sides 12 each

### **baked macaroni & cheese**

smoked gouda, crispy prosciutto

### **baked sweet potatoes**

almond streusel, maple butter

### **potato gratin**

fresh herbs, parmesan cheese

### **wild mushrooms**

shallot white wine glaze

### **potato puree**

creme fraiche, chives

### **brussel sprouts**

chili glaze, cilantro

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## **hk signature prix fixe menu 80**

*with wine pairing 130*

### **first course**

(choice of)

#### **pan seared scallops\***

celery root, braised bacon lardons, pickled granny smith apples

*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