

## **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

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

## **appetizers**

### **wagyu meatballs**

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

### **seared foie gras\***

stewed cherries, scottish shortbread, candied marcona almonds 25

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

sweet corn puree, braised bacon lardons, pickled shallots 24

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions 25

## **salad / soup**

### **heirloom tomato burrata salad**

white balsamic vinegar, extra virgin olive oil, thai basil salad 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

### **spring onion soup**

truffle potato hash, herb salad 14

please inquire with your server regarding additional vegan and vegetarian options

@CaesarsPalace  
#GRHellsKitchen

## entrees

### beef wellington\*

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

### roasted rack of lamb\*

chickpea panisse, olive-pepper relish, romesco sauce, lamb jus 60

### braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, 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

### oven roasted broccoli

truffle fondue, garlic breadcrumbs

### 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 80 / with wine pairing 130*

### **first**

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

sweet corn puree, braised bacon lardons, pickled shallots  
*viognier, chateau de campuget, 1753, igp gard, 2017*

or

#### **caesar salad\***

parmesan cheese frico, garlic croutons, lemon zest  
*chardonnay, domaine vocoret et fils, chablis, 2016*

### **main**

#### **beef wellington\***

potato puree, glazed root vegetables, red wine demi-glace  
*cabernet sauvignon, jordan, alexander valley, 2014*

### **dessert**

#### **sticky toffee pudding**

speculoos ice cream  
*broadbent, malmsey, 10 year, madeira*

*five courses 175 / with wine pairing 270*

### **first**

#### **oyster & caviar\***

shigoku oyster, daurenki caviar  
*veuve clicquot posardin, reims, brut, NV*

### **second**

#### **heirloom tomato burrata salad**

white balsamic vinegar, extra virgin olive oil, thai basil salad  
*pinot noir, flowers, rose, sonoma coast 2017*

### **third**

#### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions  
*chardonnay, rochioli, russian river valley 2016*

### **main**

#### **beef wellington rossini\***

seared foie gras, potato puree, glazed root vegetables, red wine demi-glace  
*cabernet sauvignon, orin swift, mercury head, napa valley 2015*

### **dessert**

#### **sticky toffee pudding**

bittersweet chocolate, speculoos ice cream  
*broadbent, malmsey, 10 year, madeira*