

## **chilled seafood**

### **hk grand shellfish tower\***

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**

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

sweet corn puree, braised bacon lardons, pickled shallots 24

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions 25

### **avocado toast**

multigrain bread, heirloom radishes, toasted sunflower seeds 15

### **hk hot wings**

hell fire hot sauce, blue cheese, celery 17

### **wagyu meatballs**

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

## **salad / soup**

### **heirloom tomato burrata salad**

white balsamic vinegar, extra virgin olive oil, thai basil salad 22

### **red quinoa salad**

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

honey vinaigrette 19

### **caesar salad\***

parmesan cheese frico, garlic croutons, lemon zest 19

w/ grilled chicken 25

w/ shrimp 27

### **spring onion soup**

truffle potato hash, herb salad 14

please inquire with your server regarding additional vegan and vegetarian options

## **sandwiches & pizza**

### **standard burger\***

lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries 20

### **hell's kitchen burger\***

bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries 23

### **short rib banh mi**

pickled vegetables, cilantro, jalapenos, shrimp chips 19

### **fried chicken sandwich**

cabbage slaw, roasted garlic aioli, seasoned french fries 20

### **wild mushroom pizza**

truffle gouda, grilled onions, bloomsdale spinach 20

### **charcuterie pizza**

tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella 21

### **margherita pizza**

oven roasted tomato, fresh mozzarella, basil 19

## **entrees**

### **braised short rib**

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 39

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

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

### **jidori chicken scallopini**

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

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

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

### **filet mignon\***

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

## **sides 12 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 / with wine pairing 97*

## first

### caesar salad\*

parmesan cheese frico, garlic croutons, lemon zest

*chardonnay, davis bynum, river west valley, russian river valley, 2015*

or

### spring onion soup

truffle potato hash, herb salad

*viognier, chateau de campuget, 1753, igp gard, 2017*

## 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