

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

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 19

eggs in purgatory*

spicy tomato sauce, valbreso feta cheese, sourdough toast 19

soups & salads

roasted beet salad

greek yogurt, pomegranate, valbreso feta cheese, pumpkin seed granola 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

pumpkin soup

tuscan kale, granny smith apples, seed tuile 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 grilled cheese

sourdough bread, caramelized onion, white cheddar cheese, seasoned fries 19

grilled chicken sandwich

avocado, oven roasted tomatoes, bloomsdale spinach, herb aioli, seasoned 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

creamy polenta, baby vegetables, 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 ny strip steak*

glazed wild mushrooms, shishito peppers, red wine demi-glace 52

filet mignon*

8 ounces, roasted tomatoes on the vine, bearnaise 49

sides 11 each

potato puree

creme fraiche, chives

fries

salt, pepper, parsley

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

hk express three-course lunch menu \$62

with wine pairing \$95

first course

(choice of)

caesar salad

parmesan cheese frico, garlic croutons, lemon zest

chardonnay, davis bynum, river west valley, russian river valley, 2014

or

pumpkin soup

tuscan kale, granny smith apples, seed tuile

marsanne, tahbilk, nagambie lakes central victoria, 2016

main course

beef wellington*

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

cabernet sauvignon foley johnson, rutherford, 2014

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