welcome back
dinner prix fixe menu
three courses 59.95
Available until 7 pm
chilled seafood

oysters on the half shell*
chef's daily selection, hk mignonette, gin cocktail sauce half dozen $24.95 — full dozen $41.95

shrimp cocktail
gin cocktail sauce $21.95

appetizers
seared foie gras*
stewed cherries, scottish shortbread, candied marcona almonds $25.95

pan seared scallops*
sweet corn puree, braised bacon lardons, pickled shallots $24.95

lobster risotto*
butter poached lobster tail, truffle risotto, crispy onions $25.95

salad / soup

heirloom tomato & burrata salad
white balsamic vinegar, extra virgin olive oil, thai basil $22.95
cesar salad*
parmesan cheese frico, garlic croutons, lemon zest 19.95
w/ grilled chicken 25.95
w/ chilled shrimp 27.95

sweet onion soup
truffle potato hash, herb salad 14.95

entrees

beef wellington*
potato puree, glazed root vegetables, red wine demi-glace 59.95

jidori chicken scallopini
roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32.95

crispy skin salmon*
beluga lentils, shaved fennel salad, citrus herb beurre blanc 36.95

filet mignon*
8 ounces santa carota beef, roasted tomatoes on the vine, bearnaise sauce 49.95

prime dry aged new york strip*
12 ounces santa carota beef, glazed maitake mushrooms, shishito peppers 55.95

sides 13.95 each

baked macaroni & cheese
smoked gouda, crispy prosciutto

brussel sprouts
chili glaze, cilantro

wild mushrooms
shallot white wine glaze

potato puree
creme fraiche, chives

roasted corn
"elote" style, jalapeno aioli, queso fresco

dessert

sticky toffee pudding 13.95
speculoos ice cream

*recommended wine pairing - broadbent, malmsey, 10yr madeira 18

peanut butter fudge cheesecake 11.95
bittersweet chocolate, salted caramel, innis & gunn whipped cream

chocolate decadence 11.95
chocolate caramel cake, chocolate glaze, gold dusted caramel corn, chocolate gelato

*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 85.95  /  with wine pairing  135.95

first
pan seared scallops*
sweet corn puree, braised bacon lardons, pickled shallots
viognier, chateau de campuget, 1753, igp gard, 2018
or
cæsar salad*
parmesan cheese frico, garlic croutons, lemon zest
chardonnay, domaine vocoret et fils, chablis, 2017

main
beef wellington*
potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, jordan, alexander valley, 2015

dessert
sticky toffee pudding
speculoos ice cream
broadbent, malmsey, 10 year, madeira
dessert

sticky toffee pudding  13.95
speculoos ice cream
*recommended wine pairing - broadbent, malmsey, 10yr madeira  18

peanut butter fudge cheesecake  11.95
bittersweet chocolate, salted caramel,
innis & gunn whipped cream

chocolate decadence  11.95
chocolate caramel cake, chocolate glaze,
gold dusted caramel corn, chocolate gelato

dessert cocktail

espresso martini
new amsterdam vodka, kahlua, espresso  16

coffee by intelligentsia

drip - infinite blend, honduras, brazil  6
flavor notes: caramel, chocolate, dried fruits

decaf drip - librarian blend, el salvador  6
flavor notes: berry, milk chocolate, sweet nuts

espresso & decaf - black cat analog, brazil  6
flavor notes: dark chocolate

nitro & cold brew - polar cat blend, ethiopia  8

flowering white tea by Qi Botanical  6
osmanthus
jasmine

strawberry
peach
digestif
amaretto disaronno 14
amaro montenegro 13
averna amaro 12
campari 12
fernet branca 12
grand marnier 14
sambuca 12
sambuca black 12

cognac
hennessy vsop 16
hennessy xo 60
hennessy paradis 170
hardy noces d’Or 55
louis xiii 1/2oz 110 / 1oz 215 / 2oz 425

fortified wine
sandeman, 10 year tawny, douro 14
taylor fladgate, 20 year tawny, douro 16
broadbent, malmsey, 10 year, madeira 18

sweet wine
charles hour, uroulat, jurancon, 2014 15
kracher, beerenauslese, burgenland, 2015 16
royal tokaji, 5 puttonyos tokaji aszu, tokaji, 20
draft beer

domestic  10
coors light - 4.2% abv, golden, colorado
miller lite - 4.17% abv, milwaukee, wisconsin

import  12
guinness - 4.2% abv dublin, ireland
innis & gunn original oak aged beer - 6.6% abv, edinburgh, scotland
modelo especial - 4.4% abv, mexico city, mexico
newcastle brown ale - 4.7% abv, zoeterwoude, netherlands
peroni nastro azzurro - 5.1% abv, roma, italy
stella artois - 5% abv, leuven, belgium

craft
new belgium fat tire amber ale - 5.2% abv, fort collins, colorado  12
samuel adams boston lager - 5% abv jamaica plain, massachusetts  12
blue moon belgian white - 5.4% abv, golden, colorado  11
firestone walker brewing co. 805 blonde ale - 4.7% abv,
paso robles, california  12
hell's kitchen special brew (diehard ipa) by stone brewing
7.7% abv, escondido, california  13
stone brewing, tropic of thunder lager - 5.8% abv,
escondido, california  12
lagunitas ipa - 6.2% abv, petaluma, california  12
sierra nevada brewing co. hazy little thing ipa – 6.5% abv,
chico, california  12
Available Friday - Sunday 11am-10:30pm
Monday - Thursday 4pm-10:30pm
Call 702-731-7373 to order