

GORDON RAMSAY

HELL'S KITCHEN

LAKE TAHOE



CHILLED SEAFOOD

HK GRAND SHELLFISH TOWER* \$85
*lobster, king crab, gulf shrimp, oysters, clams,
penn cove mussels*

OYSTERS ON THE HALF SHELL*
chef's daily selection, hk mignonette, gin cocktail sauce
half dozen \$21 – full dozen \$39

SHRIMP COCKTAIL \$19
gin cocktail sauce

TUNA TARTARE* \$19
soy chili vinaigrette, pickled fresno chilies, cilantro
add on 12 grams of caviar for \$42*

APPETIZERS

PAN SEARED SCALLOPS* \$22
*butternut squash puree, braised bacon lardons,
pickled green apples*

LOBSTER RISOTTO* \$24
butter poached lobster tail, truffle risotto, crispy onions

HK HOT WINGS \$16
hell fire hot sauce, blue cheese, celery

WAGYU MEATBALLS \$19
*slow roasted tomato sauce, polenta croutons,
parmesan cheese, basil*

SALAD / SOUP

GOLDEN BEET SALAD \$19
*greek yogurt, kumquats, pistachio granola,
white balsamic vinaigrette*

RED QUINOA SALAD \$16
*honeycrisp apples, dried apricots, goat cheese,
toasted hazelnuts, honey vinaigrette*

CAESAR SALAD* \$16
parmesan cheese frico, garlic croutons, lemon zest
with grilled chicken \$21
with chilled shrimp \$24

PUMPKIN SOUP \$13
spicy chorizo, crème fraîche, toasted pepitas

HK EXPRESS THREE-COURSE LUNCH

three courses \$59 / with wine pairing \$85

FIRST

CAESAR SALAD*
parmesan cheese frico, garlic croutons, lemon zest
davis bynum "river west" chardonnay 2017
russian river valley (3oz pour)
or

PUMPKIN SOUP
spicy chorizo, crème fraîche, toasted pepitas
domaine wachau gruner veltliner "federspiel" 2018
wachau, Austria (3oz pour)

MAIN

BEEF WELLINGTON*
potato puree, glazed root vegetables, red wine demi-glace
freemark abbey merlot 2016 ~ napa valley (5oz pour)

DESSERT

STICKY TOFFEE PUDDING
speculoos ice cream
taylor fladgate, 10 year old tawny port – Portugal (3oz pour)

#GRHellsKitchen

Please inquire with your server regarding additional vegan and vegetarian options. Menu items and prices are subject to change.

*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.

SANDWICHES & PIZZA

HELL'S KITCHEN BURGER* \$21
*bacon, avocado, fresno pepper jam, crispy onion,
ghost pepper jack cheese, seasoned fries*

STANDARD BURGER* \$19
*lettuce, tomato, pickle, aged cheddar cheese,
fancy sauce, seasoned fries*

FRIED CHICKEN SANDWICH \$20
cabbage slaw, roasted garlic aioli, seasoned french fries

SHORT RIB CHEESESTEAK \$19
*caramelized onions, pickled fresnos, jalapenos,
provolone cheese, seasoned french fries*

WILD MUSHROOM PIZZA \$19
truffle gouda, grilled onions, bloomsdale spinach

CHARCUTERIE PIZZA \$20
*tomato sauce, pepperoni, capicola, salami,
prosciutto, mozzarella*

MARGHERITA PIZZA \$18
oven roasted tomato, fresh mozzarella, basil

ENTREES

BRAISED SHORT RIB \$36
*creamy polenta, glazed root vegetables,
crispy fried onion rings, beef jus*

CRISPY SKIN SALMON* \$32
*beluga lentils, shaved fennel salad,
citrus herb beurre blanc*

JIDORI CHICKEN SCALLOPINI \$30
*roasted pee wee potatoes, artichokes,
tuscan kale, truffle chicken jus*

DRY AGED NEW YORK STRIP STEAK* \$52
*12 ounces, santa carota beef, glazed maitake mushrooms,
shishito peppers*

FILET MIGNON* \$48
*8 ounces, santa carota beef roasted tomatoes on the vine,
bearnaise, sauce*

SIDES \$9 EACH

POTATO PUREE
creme fraîche, chives

FRIES
salt, pepper, parsley

ROASTED CAULIFLOWER
capers, pine nuts, dried apricots

ROASTED BRUSSELS SPROUTS
honey sriracha lime glaze, sherry braised bacon lardons

HARVEYS
LAKE TAHOE