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 $32
SHRIMP COCKTAIL $19
gin cocktail sauce
TUNA TARTARE* $20
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

SANDWICHES & PIZZA
HELL’S KITCHEN BURGER* $21
bacon, avocado, fressno 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 fresno, 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 $10
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 peel 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 fraiche, chives
FRIES salt, pepper, parsley
ROASTED CAULIFLOWER capers, pine nuts, dried apricots
ROASTED BRUSSELS SPROUTS honey sriracha lime glaze, sherry braised bacon lardons

HK EXPRESS THREE-COURSE LUNCH
three courses $59 / with wine pairing $85
FIRST
CAESAR SALAD* parmesan cheese frico, garlic croutons, lemon zest with grilled chicken $21
with chilled shrimp $26
PUMPKIN SOUP spicy chorizo, creme fraiche, toasted pepitas

MAIN
BEEF WELLINGTON* potato puree, glazed root vegetables, red wine demi-glace freemark abbey merlot 2016 – napa valley (3oz pour)

DESSERT
STICKY TOFFE Pudding speculoos ice cream
taylor fladgate, 10 year old tawny port – Portugal (3oz pour)

*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.

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

#GRHellsKitchen