

GORDON RAMSAY

HELL'S KITCHEN

LAKE TAHOE



CHILLED SEAFOOD

HK GRAND SHELLFISH TOWER FOR TWO* \$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*

SALAD / SOUP

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

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

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

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

FROM THE GRILL

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

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

DRY AGED TOMAHAWK STEAK FOR TWO* \$125
32 ounces, bearnaise sauce

HK SIGNATURE PRIX FIXE MENUS

three courses \$70 / with wine pairing \$120

FIRST

PAN SEARED SCALLOPS*
butternut squash puree, braised bacon lardons, pickled green apples
vincent "cremant de bourgogne" nv sparkling – burgundy france (2oz pour)
or

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

MAIN

BEEF WELLINGTON*
potato puree, glazed root vegetables, red wine demi-glace
chateau lassegue "grand cru" red blend 2015
st emilion, bordeaux (5oz pour)

DESSERT

STICKY TOFFEE PUDDING
speculoos ice cream
broadbent "malmsey" 10 year – madeira 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.

APPETIZERS

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

SEARED FOIE GRAS* \$23
*stewed cherries, scottish shortbread,
candied marcona almonds*

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

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

ENTREES

BEEF WELLINGTON* \$49
*potato puree, glazed root vegetables,
red wine demi-glace*

ROASTED RACK OF LAMB* \$52
*vadouvan carrots, bloomsdale spinach,
lamb jus*

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

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

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

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

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

SIDES \$9 EACH

BAKED MACARONI & CHEESE
smoked gouda, crispy prosciutto

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

WILD MUSHROOMS
shallot white wine glaze

POTATO PUREE
creme fraiche, chives

ROASTED CAULIFLOWER
capers, pine nuts, dried apricot

HARVEYS
LAKE TAHOE