CHILLED SEAFOOD
HK GRAND SHELLFISH TOWER FOR TWO* $85
lobster, king crab, gulf shrimp, oysters, clams, penn cap mollusks
OYSTERS ON THE HALF SHELL* chef’s daily selection, hk mignonette, gin cocktail sauce
half dozen $21 whole 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* $18
parmesan cheese crico, garlic croutons, lemon zest
with grilled chicken $21
with grilled shrimp $24
RED QUINOA SALAD $16
honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts, honey vinaigrette
PUMPKIN SOUP $13
spicy chorizo, cream 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 root vegetables, 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” ml sparkling – burgundy france (2oz pour) or
CAESAR SALAD* parmesan cheese crico, garlic croutons, lemon zest
dave bynum “river west” chardonnay 2017
russian river valley (3oz pour)

MAIN
BEEF WELLINGTON* potato puree, glazed root vegetables, red wine demi-glace
chateau kassegge “grand cru” red blend 2015
et milion, bordeaux (5oz pour)

DESSERT
STICKY TOFFEE PUDDING speculoos ice cream
broadbent “malmsay” 10 year – madeira portugal (3oz pour)

APPETIZERS
WAGYU MEATBALLS $19
slow roasted tomato sauce, polenta croatons, parmesan cheese, basil
SEARED FOIE GRAD* $23
stewed cherries, scottish shortbread, candied marcona almonds
PAN SEARED SCALLOPS* $22
butternut squash puree, braised bacon lardons, pickled green apples
LOBSTER RISOTTO* $24
huffer 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 $26
creamy polenta, glazed root vegetables, crispy fried onion rings, beef jus
JIDORI CHICKEN SCALLOPINI $30
roasted pea wee potatoes, artichokes, bacon lardons, 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

#GordonRamsay
#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.