chilled seafood

hk grand shellfish tower*
lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels  99.95

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

tuna tartare*
soy chili vinaigrette, pickled fresno chilies, cilantro  21.95

add on 12 grams of caviar for $45*

appetizers

pan seared scallops*
celery root puree, braised bacon lardons, pickled granny smith apple  24.95

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

avocado toast
multigrain bread, heirloom radishes, toasted sunflower seeds  15.95

hk hot wings
hellfire hot sauce, blue cheese, celery  17.95

wagyu meatballs
slow roasted tomato sauce, polenta croutons, parmesan cheese, basil  22.95

salad / soup

golden beet salad
greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette  22.95

red quinoa salad
honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts,
honey vinaigrette  19.95

caesar salad*
parmesan cheese frico, garlic croutons, lemon zest  19.95
w/ grilled chicken  25.95
w/ shrimp  27.95

pumpkin soup
maple glazed butternut squash, granny smith apples, toasted pepitas  14.95

please inquire with your server regarding additional vegan and vegetarian options
sandwiches & pizza

**hell’s kitchen burger**
bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries 23.95

**standard burger**
lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries 20.95

**fried chicken sandwich**
cabbage slaw, roasted garlic aioli, seasoned french fries 20.95

**short rib cheesesteak**
caramelized onions, pickled fresnos, jalapenos, provolone cheese 19.95

**wild mushroom pizza**
truffle gouda, grilled onions, bloomsdale spinach 20.95

**charcuterie pizza**
tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella 21.95

**margherita pizza**
oven roasted tomato, fresh mozzarella, basil 19.95

entrees

**braised short rib**
yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 39.95

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

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

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

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

sides 13.95 each

**potato puree**
creme fraiche, chives

**fries**
salt, pepper, parsley

**roasted corn**
“elote” style, jalapeno aioli, queso fresco

please inquire with your server regarding additional vegan and vegetarian options
HK express three-course lunch
three courses  62.95 / with wine pairing  97.95

first
caesar salad*
parmesan cheese frico, garlic croutons, lemon zest
chardonnay, davis bynum, river west valley, russian river valley, 2016
or
pumpkin soup
maple glazed butternut squash, granny smith apples, toasted pepitas
viognier, chateau de campuget, 1753, igp garr, 2018

main
beef wellington*
potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, foley johnson, rutherford, 2017

dessert
sticky toffee pudding
speculoos ice cream
sandeman, 10 year old tawny port

*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.

@CaesarsPalace
#GRHellsKitchen