

chilled seafood

hk grand shellfish tower for two*

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce
half dozen 24 – full dozen 41

shrimp cocktail

gin cocktail sauce 21

tuna tartare*

soy chili vinaigrette, pickled fresno chilies, cilantro 21

*add on 12 grams of caviar for \$45**

appetizers

wagyu meatballs

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 22

seared foie gras*

stewed cherries, scottish shortbread, candied marcona almonds 25

pan seared scallops*

sweet corn puree, braised bacon lardons, pickled shallots 24

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 25

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest 19

w/ grilled chicken 25

w/ chilled shrimp 27

red quinoa salad

honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts,
honey vinaigrette 19

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas 14

please inquire with your server regarding additional vegan and vegetarian options

@CaesarsPalace
#GRHellsKitchen

entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glaze 59

roasted rack of lamb*

chickpea panisse, olive-pepper relish, romesco sauce, lamb jus 60

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 39

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36

from the grill

filet mignon*

8 ounces, santa carota beef, roasted tomatoes on the vine, bearnaise sauce 49

prime dry aged new york strip*

12 ounces, santa carota beef, glazed maitake mushrooms, shishito peppers 55

dry aged tomahawk steak for two*

32 ounces, bearnaise sauce 125

sides 12 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussel sprouts

chili glaze, cilantro

wild mushrooms

shallot white wine glaze

potato puree

creme fraiche, chives

roasted corn

“elote”style, jalapeno aioli, queso fresco

*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.

HK signature prix fixe menus

three courses 85 / with wine pairing 135

first

pan seared scallops*

sweet corn puree, braised bacon lardons, pickled shallots
viognier, chateau de campuget, 1753, igp gard, 2017

or

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest
chardonnay, domaine vocoret et fils, chablis, 2016

main

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, jordan, alexander valley, 2014

dessert

sticky toffee pudding

speculoos ice cream
broadbent, malmsey, 10 year, madeira

five courses 175 / with wine pairing 270

first

oyster & caviar*

seasonal oyster, daurenki caviar
veuve clicquot posardin, reims, brut, NV

second

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
pinot noir, flowers, rose, sonoma coast 2017

third

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions
chardonnay, rochioli, russian river valley 2016

main

beef wellington rossini*

seared foie gras, potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, orin swift, mercury head, napa valley 2015

dessert

sticky toffee pudding

speculoos ice cream
broadbent, malmsey, 10 year, madeira