

chilled seafood

hk grand shellfish tower*

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

pan seared scallops*

english pea puree, pickled fennel, sherry braised bacon lardons 24

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 25

avocado toast

multigrain bread, heirloom radishes, toasted sunflower seeds 15

hk hot wings

hell fire hot sauce, blue cheese, celery 17

wagyu meatballs

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

salad / soup

heirloom tomato burrata salad

white balsamic vinegar, extra virgin olive oil, thai basil salad 22

red quinoa salad

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

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest 19
w/grilled chicken 25
w/shrimp 27

spring onion soup

truffle potato hash, herb salad 14

please inquire with your server regarding additional vegan and vegetarian options

sandwiches & pizza

standard burger*

lettuce, tomato, pickle, aged cheddar cheese, fancy sauce, seasoned fries 20

hell's kitchen burger*

bacon, avocado, fresno pepper jam, crispy onion, ghost pepper jack cheese, seasoned fries 23

short rib banh mi

pickled vegetables, cilantro, jalapenos, shrimp chips 19

fried chicken sandwich

cabbage slaw, roasted garlic aioli, seasoned french fries 20

wild mushroom pizza

truffle gouda, grilled onions, bloomsdale spinach 20

charcuterie pizza

tomato sauce, pepperoni, capicola, salami, prosciutto, mozzarella 21

margherita pizza

oven roasted tomato, fresh mozzarella, basil 19

entrees

braised short rib

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

crispy skin salmon*

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

jidori chicken scallopini

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

prime dry aged new york strip steak*

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

filet mignon*

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

sides 12 each

potato puree

creme fraiche, chives

fries

salt, pepper, parsley

grilled asparagus

parmesan cheese, lemon aioli

please inquire with your server regarding additional vegan and vegetarian options

HK express three-course lunch

three courses 62 / with wine pairing 97

first (choice of)

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest

chardonnay, davis bynum, river west valley, russian river valley, 2015

or

spring onion soup

truffle potato hash, herb salad

marsanne, tahbilk, nagambie lakes, central victoria, 2017

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