

chilled seafood

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

appetizers

seared foie gras*

fig macaron, chablis poached pear puree, vanilla gastrique 25.⁹⁵

pan seared scallops*

beet & mandarin puree, braised bacon, pickled apples, pomegranate seeds 24.⁹⁵

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 25.⁹⁵

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22.⁹⁵

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 19.⁹⁵

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest 19.⁹⁵

w/ grilled chicken 25.⁹⁵

w/ chilled shrimp 27.⁹⁵

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas,
vadouvon creme fraiche 14.⁹⁵

entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace 59.⁹⁵

jidori chicken scallopini

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

crispy skin salmon*

warm white beans, seabean salad, iberico chorizo, citrus beurre blanc 36.⁹⁵

filet mignon*

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

prime dry aged new york strip*

12 ounces santa carota beef, glazed maitake mushrooms,
shishito peppers 55.⁹⁵

sides 13.⁹⁵ each

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussel sprouts

maple shoyu glaze, calabrian chili, glazed bacon lardons

wild mushrooms

shallot-white wine glaze

potato puree

creme fraiche, chives

*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 fall prix fixe menu

three courses 65.95

first

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette

or

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest

main

petite beef wellington*

potato puree, glazed root vegetables, red wine demi-glace

dessert

sticky toffee pudding

speculoos ice cream

sommelier wine by the glass selection

sauvignon blanc, Duckhorn, napa valley, 2018 18

chardonnay, Domaine Vocoret et Fils, chablis, 2016 20

pinot noir, Emeritus, hallberg ranch, russian river valley, 2015 19

cabernet, Foley Johnson, rutherford, 2017 21

available daily until 3pm

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#GRHellsKitchen