

Shellfish

Shellfish Platter* 2—ppl 89.⁹⁵ 4—ppl 165.⁹⁵
tiger prawns, king crab, oysters, clams, lobster,
seasonal shellfish
served with: champagne mignonette, citrus soy sauce, cocktail sauce

Half Maine Lobster 26.⁹⁵

Half lb. Alaskan King Crab 49.⁹⁵

Shrimp Cocktail 27.⁹⁵

cucumber gelée, tomato gelée, puffed rice, fresno chile

Half Dozen Oysters* 23.⁹⁵

east and west coast selection from the chef

Caviar

Osetra* 225.⁹⁵

red onion, egg, chive, crème fraîche, blini

Soup/Salads

British Style Onion Soup 17.⁹⁵

caramelized onion broth, gruyere, welsh rarebit

Caesar Salad* 18.⁹⁵

parmesan cheese, garlic croutons, scotch egg*

Appetizers

Hamachi Crudo* 24.⁹⁵

pickled mushrooms, puffed rice, miso vinaigrette,
lime aioli

Smoked Beef Tartare* 24.⁹⁵

truffle egg emulsion, coriander vinaigrette,
manchego, yukon gold potato chips

American Wagyu Sliders* 21.⁹⁵

demi-glace, onion jam, white cheddar sauce,
spiced "jo jo" potato, pickle (extra slider 9)

Seared Hudson Valley Foie Gras* 27.⁹⁵

pain perdue, smoked almond granola, strawberry -white
balsamic marmalade, rhubarb reduction

Diver Scallops & English Pea Risotto* 54.⁹⁵

charred white asparagus, pea shoots, tomato dolce

Pork Belly* 21.⁹⁵

piquillo puree, creamy polenta,
jingle bell pepper Jardiniere, shallot marmalade,
smoked butter pork jus

Sauces 7.⁹⁵

House Made Steak Sauce

Béarnaise*

Peppercorn

Chimichurri

GORDON
RAMSAY

steak

Japanese A5

Triple Seared Japanese A5*
40.⁹⁵ per ounce

American Wagyu

beef marbling score of 9 or higher

8oz American Wagyu Skirt* 54.⁹⁵

8oz American Wagyu Rib Cap* 85.⁹⁵

8oz American Wagyu Filet* 85.⁹⁵

Prime Beef

dry aged for a minimum of 28 days

10oz Filet* 79.⁹⁵

18oz Bone-in New York* 69.⁹⁵

24oz Bone-in Rib Eye* 76.⁹⁵

34oz Porterhouse* 125.⁹⁵

38oz Tomahawk* 125.⁹⁵

royal long-bone chop

Signature

Roasted Beef Wellington* 59.⁹⁵

served medium rare & garnished with glazed root
vegetables,
potato purée, red wine demi-glace

Jidori Chicken Breast 38.⁹⁵

confit marble potatoes, pave thigh meat, braised baby
leeks, crispy chicken skin, chicken jus beurre monte

Fish

Pacific Salmon* 45.⁹⁵

Chops

Rack of Lamb* 58.⁹⁵

manchego polenta cakes, trumpet mushrooms,
fennel & garlic confit, mit pea puree

Steak Accompaniments

Pan Seared Foie Gras* 20.⁹⁵

Butter Poached Lobster Tail* 38.⁹⁵

Alaskan King Crab Legs 49.⁹⁵

Sides 14.⁹⁵

Potato Purée

yukon gold potato, crème fraîche

Mushrooms

shiitake mushrooms, soy glaze, fried garlic,
scallions

Charred Asparagus & Artichokes

pumpernickel, meyer lemon emulsion

Mac & Cheese

crispy pork belly, smoked jalapeno cream,
onion jam, gouda, smoked cheddar

French Fries

truffle salt, black truffle, whole grain mustard aioli

**Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies*

Signature Cocktails 19

HK Antioxidant
veev acai liqueur, lemon, blueberries

The Drifter
knob creek, ginger liqueur, falernum, bitters

Strawberry Martini
ketel one, strawberries, house basil syrup

Queen's Cocktail
sipsmith gin, chateau, apple, lime, east indian tonic

Passion Mule aka Donkey!
woodford double oak, st. george spiced pear,
passionfruit, ginger beer

El Matador
house altos pineapple-habanero tequila, cointreau,
passion fruit, agave syrup

Wines By The Glass

Sparkling Wine

4013	<i>Champagne, Moet & Chandon, Imperial, Brut</i>	<i>MV</i>	<i>23</i>
4021	<i>Champagne, Taittinger, La Française, Brut</i>	<i>MV</i>	<i>25</i>
4061	<i>Cremant d'Alsace, Rosé, Lucien Albrecht, Brut</i>	<i>MV</i>	<i>17</i>
4437	<i>Moscato d'Asti, Saracco, Piemonte, Italy</i>	<i>2017</i>	<i>16</i>

White Wine

4355	<i>Albariño, Agro de Bazán, Granbazán Etiqueta Verde, Rías Baixas</i>	<i>2017</i>	<i>16</i>
6087	<i>Chardonnay, Gordon Ramsay Reserve, Sonoma Coast</i>	<i>2018</i>	<i>24</i>
4456	<i>Chardonnay, J. Moreau, Chablis, France</i>	<i>2015</i>	<i>16</i>
4443	<i>Chardonnay, Hartford Court, Russian River Valley</i>	<i>2017</i>	<i>21</i>
4450	<i>Pinot Grigio, Jermann, Friuli-Venezia-Giulia, Italy</i>	<i>2016</i>	<i>17</i>
4130	<i>Riesling, Château Ste. Michelle, Saint M, Pfalz</i>	<i>2017</i>	<i>15</i>
4492	<i>Riesling, Schloss Schönborn, Hochheimer Holle, Rheingau, Spätlese</i>	<i>2013</i>	<i>24</i>
4512	<i>Sauvignon Blanc, Smith & Sheth CRU, Marlborough</i>	<i>2016</i>	<i>15</i>

Rosé Wine

4306	<i>Ameztoi, Rubentis, Getariako Txakolina</i>	<i>2018</i>	<i>16</i>
4427	<i>Diving Into Hampton Water, Languedoc</i>	<i>2017</i>	<i>16</i>

Red Wine

7104	<i>Bourgogne Hautes-Côtes de Nuits, Aurélien Verdet, Le Prieuré</i>	<i>2015</i>	<i>30</i>
6129	<i>Cabernet Sauvignon, Caymus, Napa Valley</i>	<i>2018</i>	<i>55</i>
7323	<i>Cabernet Sauvignon, Château Buena Vista, Napa Valley</i>	<i>2016</i>	<i>25</i>
6085	<i>Cabernet Sauvignon, Gordon Ramsay, Reserve, Napa Valley</i>	<i>2018</i>	<i>28</i>
7226	<i>Cabernet Sauvignon, Route Stock, Napa Valley</i>	<i>2017</i>	<i>20</i>
7110	<i>Chianti Classico, Riserva, Tenuta di Arceno, Strada al Sasso, Tuscany</i>	<i>2013</i>	<i>20</i>
7213	<i>Malbec, Viña Cobos, Felino, Mendoza</i>	<i>2017</i>	<i>19</i>
6943	<i>Merlot, Emmolo, Napa Valley</i>	<i>2016</i>	<i>19</i>
6930	<i>Pinot Noir, J Vineyards, Russian River Valley</i>	<i>2016</i>	<i>23</i>
7108	<i>Pinot Noir, Siduri, Willamette Valley</i>	<i>2017</i>	<i>20</i>
7155	<i>Red Blend, Orin Swift, 8 Years in the Desert, California</i>	<i>2017</i>	<i>25</i>
6866	<i>Red Blend, Leviathan, California</i>	<i>2016</i>	<i>24</i>
7179	<i>Rioja, Muriel, Gran Reserva</i>	<i>2006</i>	<i>22</i>
7212	<i>Shiraz, Penfolds, Kalimna Bin 28, South Eastern Australia</i>	<i>2016</i>	<i>19</i>
7079	<i>Zinfandel, Rodney Strong, Old Vines, Northern Sonoma</i>	<i>2016</i>	<i>16</i>