

chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce

half dozen 28⁹⁵

full dozen 55⁹⁵

shrimp cocktail

gin cocktail sauce 21⁹⁵

hk grand shellfish tower

lobster, king crab, gulf shrimp, penn cove mussels, kusshi oysters
& littleneck clams 150⁹⁵

appetizers

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples 28⁹⁵

lobster risotto*

butter poached lobster tail, risotto, crispy onions 35⁹⁵

steak tartare*

pedmontese beef, dijon mustard aioli, black truffle caviar,
sous vide egg yolk 28⁹⁵

wagyu meatballs

american wagyu, pork, slow roasted tomato sauce, polenta croutons,
parmesan cheese, basil 23⁹⁵

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic
vinaigrette 23⁹⁵

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans,
ricotta salata 20⁹⁵

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 19⁹⁵

w/ grilled chicken 29⁹⁵

w/ chilled shrimp 25⁹⁵

potato leek soup

melted leeks, green oil, truffle oil, micro greens 15⁹⁵

please inquire with your server regarding additional vegan and vegetarian options

*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.

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
add lobster tail at market price* 71⁹⁵

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,
beef jus 50⁹⁵

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale,
truffle chicken jus 42⁹⁵

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 39⁹⁵

filet mignon*

8 ounces santa carota beef, roasted tomatoes on the vine,
béarnaise sauce 63⁹⁵

prime new york

14 ounces new york steak, hedgehog and maitake mushroom hash,
roasted shallots 68⁹⁵

sides 15⁹⁵ each

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussels sprouts

chili glaze, cilantro

roasted asparagus

truffle butter, truffle aioli, micro parmesan

wild mushrooms

shallot-white wine glaze

potato purée

crème fraîche, chives

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HK signature prix fixe menus

three courses 104⁹⁵ per person / with wine pairing 155⁹⁵

first

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples
chardonnay, grgich hills, napa valley, 2019

or

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
pouilly-fuiseé, Joseph Drouhin, maconnais, france, 2022

main

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
add lobster tail at market price*
cabernet sauvignon, clos du val, napa valley, 2016

dessert

sticky toffee pudding

ice cream
rare wine co., new york malmsey, madeira

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sparkling	piper heidsieck 1785 , reims, brut, nv 26	
	anna codorniu , rosé brut, cava, nv 12	
	lucien albrecht , cremant d'alsace, brut, nv 16	
	la marca , venetto, brut, prosecco split, nv 25	
white / rosé	riesling, hubert meyer , alsace, 2020 13	
	sauvignon blanc, spy valley , marlborough, 2020 14	
	pinot grigio, villa sandi , veneto, 2020 12	
	chardonnay, cakebread cellars , napa valley, 2020 28	
	chardonnay, talbott sleepy hollow , santa lucia highlands, monterey california, 2021 13	
	grenache, chateau vannieres , cote de provence, 2020 12	
	viognier, doffo , temecula, 2022 18	
	maconnais, joseph drouhin pouilly-fuisse , france, 2022 22	
	wildhorse peak syrah, south coast winery , temecula, 2017 22	
	cabernet sauvignon reserve, doffo , temecula, 2020 28	
red	pinot noir, belle glos "the balade" , russian river valley, 2018 20	
	pinot noir, craggy range , martinborough, 2018 17	
	zinfandel, petite sirah, carignane, ridge three valleys , sonoma, 2019 18	
	merlot, ornellaia le volte , tuscan, 2019 19	
	cabernet sauvignon, beringer knights valley , sonoma, 2018 21	
	cabernet sauvignon, clos du val , napa valley, 2016 30	
	shiraz, mollydooker "the boxer" , south australia, 2019 18	
	tempranillo, tumanthia termes , toro, 2016 15	
	coors light 11	ballast point sculpin ipa 13
	guinness 13	stone brewing hazy ipa 13
blue moon belgian white 11	modern times fruitland 13	
firestone walker 805 blonde ale 11	sierra nevada hazy little ipa 13	
green flash west coast ipa 13	mother earth cali creamin' ale 13	
rincon reservation road brewery	rez dog hefeweizen 13	
Kakua 13		
cocktails	meet your maker 19	
	maker's mark bourbon, domaine de canton, mint, apple, strawberry, cinnamon	
	notes from gordon 19	
	plymouth dry gin, green tea, lemongrass, peach, lemon, message from gordon	
	fear & loathing 19	
	el silencio mezcal, luxardo, cold-pressed blood orange juice, pineapple, lemon	
	the pitchfork 19	
	bulleit bourbon, giffard pamplemousse, fonseca 10yr tawny, lemon, egg white	
	forbidden apple 20	
	titos vodka, mint leaves, lemon juice, simple syrup, sour apple schnapps	
	the prince of darkness 19	
	spiced captain morgan, fernet branca, creme de cacao, guinness	
	smoke on the blvd 20	
	woodford rye, aperol, amaro averna, sweet vermouth, smoked with cherry wood	
	ramsay's rage 19	
casa dragones tequila, cointreau, cranberry juice, lime juice		
ancho paloma 19		
casa dragones, ancho reyes, st-germain, agave, grapefruit, lime		
she devil 20		
hendrick's gin, lemon juice, raspberry purée, egg white		