raw/chilled

oysters on the half shell* (df) (gf)
chef's daily selection, cocktail sauce, mignonette
half dozen 28 | full dozen 55

shrimp cocktail* (df) (gf)
marinated poached shrimp, cocktail sauce, lemon, tabasco 35

tuna tartare* (df) (gf)
ahi tuna, soy chili vinaigrette, pickled fresno peppers, asian pear, rice crackers 29

hk seafood tower* (df) (gf)
half lobster, king crab, oysters, clams, tuna tartare, jumbo prawns 165

oscietria caviar*
crème fraîche, chive, belgian waffle 130

appetizers

pan-seared scallops* (df) (gf)
pea purée, braised bacon lardons, pickled fennel, chicken jus 33
vegan and vegetarian options available

lobster risotto (gf) (v)
butter-poached lobster tail, truffle, parmesan, crispy onion 37
vegan and vegetarian options available

octopus (df)
chimichurri, white bean pureé, chili oil, pee wee potatoes 34

wagyu meatballs
american wagyu, pork, slow-roasted tomato sauce, polenta croutons, parmesan, basil 24

bread service
flatbread, choice of harissa butter or truffle butter, parmesan, fried basil 16

soup/salads

roasted carrot soup (v)
coriander cream, parsnip chips, cilantro 16

avocado & kale (df) (gf) (v) (v+)
rainbow cress, kale, avocado, sesame seed, puffed wild rice, miso dressing 22

beet & burrata (gf) (v)
roasted beets, burrata, arugula, pistachio granola, citrus vinaigrette, balsamic glaze 24

caesar salad*
parmesan frico, garlic croutons, lemon zest 20
add chicken 10 | add shrimp 18 | add salmon 23

* (df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

To join Caesars Rewards ask your server, or visit the Caesars Rewards Center, for details. Menu subject to change. A gratuity of 21% will be added for parties of six or more. Poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some menu items may contain nuts or other allergens, please ask server.

entrées

beef wellington*
potato purée, glazed root vegetables, red wine demi-glace, served medium rare 74

crispy skin salmon* (gf)
green coconut curry, sticky rice, thai papaya slaw 45

half roasted chicken (df) (gf)
half chicken, wild mushrooms, chicken butter sauce 45

rack of lamb* (df) (gf)
butternut squash purée, sautéed spinach, harissa butter, lamb jus 85

dover sole (df) (gf)
sauce vierge, swiss chard, almond gremolata, roasted cherry 75

braised short rib (df)
potato cake, sautéed spinach, crispy onions, red wine demi-glace 52

8 oz. filet mignon* (gf)
garlic compound butter, confit cipollini, truffle peppercorn sauce 68

14 oz. prime NY* (gf)
blistered shishitos, peppercorn demi 78

tofu fried rice (df) (gf) (v) (v+)
cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds, peanut sauce 28

enhancements

truffle butter (gf) (v) 10
garlic butter (gf) (v) 8
hollandaise (gf) 8
lobster tail (gf) 35
peppercorn demi (df) (gf) 8
seasonal truffles (df) (gf) (v) 30
crab oscar (gf) 35
truffle peppercorn demi (df) (gf) 8

sides 16 each

baked macaroni & cheese
smoked gouda sauce, crispy prosciutto, chives

roasted squash (gf) (v)
squash & zucchini, fresh herbs, garlic, balsamic glaze, pickled fresno peppers

green beans (df)
crispy prosciutto, sherry vinaigrette

roasted brussels sprouts (df)
chili glaze, pickled fresno peppers, cilantro

potato purée (gf) (v)
crème fraîche, chives

side of fries (df) (v)
sea salt, pepper, parsley

* (df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

hk signature prix fixe menu

three courses 110 per person / with wine pairing 165

first course

choose one

pan-seared scallops* (df) (gf)
pea purée, sherry braised lardons, pickled fennel, chicken jus
sparkling, piper-heidsieck 1785, reims, brut, nevada

lobster risotto* (gf)
butter-poached lobster tail, truffle, parmesan, crispy onion
chardonnay, justin rose, central coast, california

caesar salad
parmesan frico, garlic croutons, lemon zest
poully-fuisee, joseph drouhin, maconnais, france

second course

choose one

beef wellington*
potato purée, glazed root vegetables, red wine demi-glace
served medium rare
cabernet sauvignon, clos du val, napa valley, california

add lobster tail (gf) *35*

add grilled prawn (gf) *18*

add seasonal truffles (df) (gf) *30*

crispy skin salmon* (gf)
green coconut curry, sticky rice, thai papaya slaw
sauvignon blanc, duckhorn, north coast, california

dessert course

sticky toffee pudding (v)
warm date cake, english toffee sauce, ice cream
paradiso dessert wine, robert renzoni winery, temecula, california

***** (df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

*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.