

## **chilled seafood**

### **oysters on the half shell\***

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

half dozen 28<sup>95</sup>

full dozen 55<sup>95</sup>

### **shrimp cocktail**

gin cocktail sauce 21<sup>95</sup>

### **hk grand shellfish tower**

lobster, king crab, gulf shrimp, penn cove mussels, kusshi oysters, littleneck clams 150<sup>95</sup>

## **appetizers**

### **seared scallop\***

corn puree, corn & peas succotash, bacon lardon, pickled fresno, pea tendrils, chicken jus 30<sup>95</sup>

### **lobster risotto\***

butter poached lobster tail, risotto, crispy onions 35<sup>95</sup>

### **steak tartare\***

piedmontese beef, dijon mustard aioli, black truffle caviar, sous vide egg yolk 28<sup>95</sup>

### **wagyu meatballs**

american wagyu, pork, slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 23<sup>95</sup>

### **bone marrow**

short rib marmalade, cress, caper, cornichon, crispy onion ring, sherry vinaigrette, baguette 32<sup>95</sup>

## **salad / soup**

### **heirloom tomato salad**

burrata, sun dried tomato marmalade, basil oil, parmesan frico, sherry vinaigrette 23<sup>95</sup>

### **quinoa salad**

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 20<sup>95</sup>

### **caesar salad**

parmesan cheese frico, garlic croutons, lemon zest 19<sup>95</sup>

w/ grilled chicken 29<sup>95</sup>

w/ chilled shrimp 29<sup>95</sup>

### **asparagus soup**

meyer lemon emulsion, parmesan frico, basil oil, melted leeks, micro cress 15<sup>95</sup>

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 71<sup>95</sup>  
add lobster tail at market price\*

### braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,  
beef jus 50<sup>95</sup>

### jidori chicken

roasted pee wee potatoes, artichokes, lacinato kale,  
truffle chicken jus 42<sup>95</sup>

### crispy skin salmon\*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 39<sup>95</sup>

### filet mignon\*

8 ounces santa carota beef, roasted tomatoes on the vine,  
béarnaise sauce 63<sup>95</sup>

### prime new york

14 ounces new york steak, hedgehog and maitake mushroom hash,  
roasted shallots 68<sup>95</sup>

### grilled australian lamb\*

sauteéd spinach, romesco, harissa lamb jus 84<sup>95</sup>

### steak toppers

butter, poached lobster 35

oscar, lump crab, asparagus  
& béarnaise 40

shaved black truffle 30

two scallops, rosemary skewer 24

mâitre d' butter, garlic & herbs 12

blue cheese 12

truffle butter 12

## sides 15<sup>95</sup> each

### baked macaroni & cheese

smoked gouda, crispy prosciutto

### roasted cauliflower

lemon butter, parmesan cheese, pickled fresno peppers, fried caper

### 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 104<sup>95</sup> per person / with wine pairing 155<sup>95</sup>

### first

#### seared scallop\*

corn puree, corn & peas succotash, bacon lardon, pickled fresno, pea tendril, chicken jus

*chardonnay, grgich hills, napa valley, 2019*

or

#### heirloom tomato salad

burrata, sun dried tomato marmalade, basil oil, parmesan frico, sherry vinaigrette

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