

## 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

### **pan seared scallops\***

celery root, braised bacon lardons, pickled granny smith apples 28<sup>95</sup>

### **lobster risotto\***

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

### **steak tartare\***

pedmontese 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>

## salad / soup

### **golden beet salad**

greek yogurt, kumquats, pistachio granola, white balsamic  
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 25<sup>95</sup>

### **potato leek soup**

melted leeks, green oil, truffle oil, micro greens 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  
add lobster tail at market price\* 71<sup>95</sup>

### braised short rib

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

### jidori chicken scallopini

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>

## sides 15<sup>95</sup> 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 104<sup>95</sup> per person / with wine pairing 155<sup>95</sup>

### 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

dulce de leche 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	
	<b>lucien albrecht</b> , cremant d'alsace, brut, nv 16	
white / rosé	<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
cabernet sauvignon reserve, <b>doffo</b> , temecula, 2020 28		
pinot noir, <b>belle glos "the balade"</b> , russian river valley, 2018 20		
pinot noir, <b>craggy range</b> , martinborough, 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		
draft	tempranillo, <b>tumanthia termes</b> , 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	rincon reservation road brewery
	rez dog hefeweizen 13	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, ancho reyes, st-germain, agave, grapefruit, lime		
<b>she devil</b> 20		
hendrick's gin, lemon juice, raspberry purée, egg white		