

## **chilled seafood**

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

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

half dozen 27<sup>95</sup>

full dozen 54<sup>95</sup>

### **shrimp cocktail**

gin cocktail sauce 22<sup>95</sup>

### **hk grand shellfish tower**

lobster, king crab, gulf shrimp, penn cove mussels, chef's daily selection of oysters, littleneck clams 150<sup>95</sup>

## **appetizers**

### **seared scallop\***

celery root purée, pickled apples, bacon lardons, finished with chicken jus 30<sup>95</sup>

### **lobster risotto\***

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

### **tuna tartare\***

soy chili vinaigrette, asian pear, fresno peppers, masago arare, taro chips 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, baguette 32<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 29<sup>95</sup>

### **butternut squash soup**

whipped goat cheese, roasted carrots, crispy carrots 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 72<sup>95</sup>

### braised short rib

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

### airline chicken breast

parsnip puree, roasted root vegetables, crispy sage, apple chicken jus 42<sup>95</sup>

### crispy skin salmon\*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 41<sup>95</sup>

### filet mignon\*

8 ounces creekstone beef, béarnaise sauce 64<sup>95</sup>

### prime new york

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

### grilled australian lamb\*

sautéed 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

horseradish & potato crust 12

two scallops 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

### crispy brussels sprouts

chili glaze, garnished with pickled fresno peppers

### potato purée

crème fraîche, chives

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a service charge of 21% will be added to party s of 6 or more.

## HK signature prix fixe menus

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

### first

#### seared scallop\*

celery root purée, pickled apples, bacon lardons, finished with chicken jus

*chardonnay, grgich hills, napa valley, 2019*

or

#### golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic 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

*paradiso dessert wine, Robert renzoni winery*

Executive Chef John Silvia    General Manager Eric Fuller

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