

chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce
half dozen 24⁹⁵ – full dozen 46⁹⁵

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 26⁹⁵

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 30⁹⁵

steak tartare*

piedmontese 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 29⁶⁹

w/ chilled shrimp 25⁹⁵

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas,
vadouvan crème fraîche 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 69⁹⁵
add lobster tail at market price*

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,
beef jus 47⁹⁵

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale,
truffle chicken jus 34⁹⁵

crispy skin salmon*

warm white beans, seabean salad, ibérico chorizo,
citrus 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 14⁹⁵ each

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussels sprouts

chili glaze, cilantro

haricot vert

bacon vinaigrette, crispy shallots

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
chardonnay, domaine robert, denogent, mâcon-fuissé, 2020

main

beef wellington*

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

dessert

sticky toffee pudding

dulce de leche 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	
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, Neyers, carneros, 2018 17	
red	grenache, Chateau Vannieres, cote de provence, 2020 12	
	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	
draft	shiraz, Mollydooker "The Boxer", south australia, 2019 18	
	tempranillo, Numanthia 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	rincon reservation road brewery
	rez dog hefeweizen 13	chief ipa 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		
tito's vodka, mint leaves, lemon juice, simple syrup, sour apple schnapps		
peat's dragon 19		
ardbeg 10yr scotch, patrón citrónge, lemon, egg white		
smoke on the blvd 20		
woodford rye, aperol, amaro averna, sweet vermouth, smoked with cherry wood		
the duchess 19		
empress 1908 gin, fever-tree elderflower tonic, juniper, rosemary		
ancho paloma 19		
casa dragones, ancho reyes, st-germain, agave, grapefruit, lime		