

## **chilled seafood**

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

chef's daily selection, hk mignonette, gin cocktail sauce  
half dozen 24<sup>95</sup> – full dozen 46<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 26<sup>95</sup>

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions 30<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>

## **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>

### **pumpkin soup**

maple glazed butternut squash, granny smith apples, toasted pepitas,  
vadouvon crème fraîche 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 69<sup>95</sup>  
add lobster tail at market price\*

### braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,  
beef jus 47<sup>95</sup>

### jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale,  
truffle chicken jus 34<sup>95</sup>

### crispy skin salmon\*

warm white beans, seabean salad, ibérico chorizo,  
citrus 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 14<sup>95</sup> 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 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  
*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\*  
*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	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	
	shiraz, mollydooker "the boxer", south australia, 2019 18	
	tempranillo, tumanthia termes, toro, 2016 15	
	draft	coors light 11
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 19</b>		
maker's mark bourbon, domaine de canton, mint, apple, strawberry, cinnamon		
<b>notes from gordon 19</b>		
plymouth dry gin, green tea, lemongrass, peach, lemon, message from gordon		
<b>fear &amp; loathing 19</b>		
el silencio mezcal, luxardo, cold-pressed blood orange juice, pineapple, lemon		
<b>the pitchfork 19</b>		
bulleit bourbon, giffard pamplemousse, fonseca 10yr tawny, lemon, egg white		
<b>scottish kiss 20</b>		
auchentoshan american oak scotch, pimm's no. 1, domain de canton, brown sugar		
<b>peat's dragon 19</b>		
ardbeg 10yr scotch, patrón citrónge, lemon, egg white		
<b>smoke on the blvd 20</b>		
woodford rye, aperol, amaro averna, sweet vermouth, smoked with cherry wood		
<b>the duchess 19</b>		
empress 1908 gin, fever-tree elderflower tonic, juniper, rosemary		
<b>ancho paloma 19</b>		
casa dragones, ancho reyes, st-germain, agave, grapefruit, lime		