

chilled seafood

oysters on the half shell*

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

half dozen 27⁹⁵

full dozen 54⁹⁵

shrimp cocktail

gin cocktail sauce 22⁹⁵

hk grand shellfish tower

lobster, king crab, gulf shrimp, penn cove mussels, chef's daily selection of oysters, littleneck clams 150⁹⁵

appetizers

seared scallop*

celery root purée, pickled apples, bacon lardons, finished with chicken jus 30⁹⁵

lobster risotto*

butter poached lobster tail, risotto, crispy onions 35⁹⁵

tuna tartare*

soy chili vinaigrette, asian pear, fresno peppers, masago arare, taro chips 28⁹⁵

wagyu meatballs

american wagyu, pork, slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 23⁹⁵

bone marrow

short rib marmalade, cress, caper, cornichon, baguette 32⁹⁵

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 29⁹⁵

w/ chilled shrimp 29⁹⁵

butternut squash soup

whipped goat cheese, roasted carrots, crispy carrots 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 72⁹⁵

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings,
beef jus 50⁹⁵

airline chicken breast

parsnip puree, roasted root vegetables, crispy sage,
apple chicken jus 42⁹⁵

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 41⁹⁵

filet mignon*

8 ounces creekstone beef, béarnaise sauce 64⁹⁵

prime new york

14 ounce new york steak, hedgehog & maitake mushroom hash,
roasted shallots 68⁹⁵

grilled australian lamb*

sauteéd spinach, romesco, harissa lamb jus 84⁹⁵

steak toppers	
butter, poached lobster 35	two scallops 24
oscar, lump crab, asparagus & béarnaise 40	mâitre d’ butter, garlic & herbs 12
shaved black truffle 30	blue cheese 12
horseradish & potato crust 12	truffle butter 12

sides 15⁹⁵ 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 104⁹⁵ per person / with wine pairing 155⁹⁵

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-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

ice cream

paradiso dessert wine, Robert renzoni winery

Executive Chef John Silvia General Manager Eric Fuller

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