

## **chilled seafood**

### **hk grand shellfish tower for two\***

lobster, king crab, gulf shrimp, oysters, clams, penn cove mussels 99

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

chef's daily selection, hk mignonette, gin cocktail sauce  
half dozen 24 – full dozen 41

### **shrimp cocktail**

gin cocktail sauce 21

### **tuna tartare\***

soy chili vinaigrette, pickled fresno chilies, cilantro 21

*add on 12 grams of caviar for \$45\**

## **appetizers**

### **wagyu meatballs**

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 22

### **seared foie gras\***

stewed cherries, scottish shortbread, candied marcona almonds 25

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

sweet corn puree, braised bacon lardons, pickled shallots 24

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions 25

## **salad / soup**

### **golden beet salad**

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22

### **caesar salad\***

parmesan cheese frico, garlic croutons, lemon zest 19

w/ grilled chicken 25

w/ chilled shrimp 27

### **red quinoa salad**

honeycrisp apples, dried apricots, goat cheese, toasted hazelnuts,  
honey vinaigrette 19

### **pumpkin soup**

maple glazed butternut squash, granny smith apples, toasted pepitas 14

please inquire with your server regarding additional vegan and vegetarian options

@CaesarsPalace  
#GRHellsKitchen

## entrees

### **beef wellington\***

potato puree, glazed root vegetables, red wine demi-glaze 59

### **roasted rack of lamb\***

chickpea panisse, olive-pepper relish, romesco sauce, lamb jus 60

### **braised short rib**

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 39

### **jidori chicken scallopini**

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32

### **crispy skin salmon\***

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36

## from the grill

### **filet mignon\***

8 ounces, santa carota beef, roasted tomatoes on the vine, bearnaise sauce 49

### **prime dry aged new york strip\***

12 ounces, santa carota beef, glazed maitake mushrooms, shishito peppers 55

### **dry aged tomahawk steak for two\***

32 ounces, bearnaise sauce 125

## sides 12 each

### **baked macaroni & cheese**

smoked gouda, crispy prosciutto

### **brussel sprouts**

chili glaze, cilantro

### **wild mushrooms**

shallot white wine glaze

### **potato puree**

creme fraiche, chives

### **roasted corn**

“elote”style, jalapeno aioli, queso fresco

\*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.

## HK signature prix fixe menus

*three courses 85 / with wine pairing 135*

### first

#### pan seared scallops\*

sweet corn puree, braised bacon lardons, pickled shallots  
*viognier, chateau de campuget, 1753, igp gard, 2017*

or

#### caesar salad\*

parmesan cheese frico, garlic croutons, lemon zest  
*chardonnay, domaine vocoret et fils, chablis, 2016*

### main

#### beef wellington\*

potato puree, glazed root vegetables, red wine demi-glace  
*cabernet sauvignon, jordan, alexander valley, 2014*

### dessert

#### sticky toffee pudding

speculoos ice cream  
*broadbent, malmsey, 10 year, madeira*

*five courses 175 / with wine pairing 270*

### first

#### oyster & caviar\*

seasonal oyster, daurenki caviar  
*veuve clicquot posardin, reims, brut, NV*

### second

#### golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette  
*pinot noir, flowers, rose, sonoma coast 2017*

### third

#### lobster risotto\*

butter poached lobster tail, truffle risotto, crispy onions  
*chardonnay, rochioli, russian river valley 2016*

### main

#### beef wellington rossini\*

seared foie gras, potato puree, glazed root vegetables, red wine demi-glace  
*cabernet sauvignon, orin swift, mercury head, napa valley 2015*

### dessert

#### sticky toffee pudding

speculoos ice cream  
*broadbent, malmsey, 10 year, madeira*