



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 23⁹⁵

appetizers

seared foie gras*

roasted strawberries, white chocolate brioche, almond crunch 30⁹⁵

pan seared scallops*

english pea puree, bacon lardons, fennel, chicken jus 30⁹⁵

lobster risotto

butter poached lobster tail, truffle risotto, crispy onions 33⁹⁵

steak tartare*

piedmontese beef, dijon mustard aioli, black truffle caviar,
sous vide egg yolk 26⁹⁵

oven roasted octopus

crispy potatoes, pickled peppers, romesco, chimichurri 28⁹⁵

bone marrow

short rib marmalade, toasted brioche 32⁹⁵

salad / soup

heirloom tomato salad

hearts of palm, burrata, thai basil, sherry vinaigrette 23⁹⁵

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans,
ricotta salata 20⁹⁵

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 20⁹⁵

w/ grilled chicken 30⁹⁵

w/ chilled shrimp 29⁹⁵

carrot soup

greek yogurt, pine nut granola, vadouvan 17⁹⁵

please inquire with your server regarding additional vegan and vegetarian options

@CaesarsPalace

#GRHellsKitchen

entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace 73⁹⁵

crispy skin salmon*

spätzle, mushrooms, citrus beurre blanc 41⁹⁵

grilled australian lamb*

sauteéd spinach, romesco, harissa lamb jus 84⁹⁵

filet mignon*

8 ounces santa carota beef, shishito peppers, bearnaise sauce 65⁹⁵

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 52⁹⁵

dry aged new york strip*

14 ounces, shishito peppers, red wine demi-glace 78⁹⁵

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 39⁹⁵

sides 17⁹⁵ each

baked macaroni & cheese

smoked gouda, crispy prosciutto

roasted cauliflower

lemon butter, parmesan, capers, pickled fresnos

potato purée

creme fraîche, chives

mushrooms

soy glaze, crispy shallots

*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 menu

three courses 105.95 / wine pairing 59.95 per person

first

pan seared scallops*

english pea puree, bacon lardons, fennel, chicken jus

chardonnay, davis bynum, 2018

or

heirloom tomato salad

hearts of palm, burrata, thai basil, sherry vinaigrette

sauvignon blanc, lexicon, marlborough, 2022

main

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace

*add on foie gras for \$22.95 or lobster tail at market price**

proprietary red blend, leviathan, 2020

dessert

sticky toffee pudding

speculoos ice cream

croft 7 year reserve tawny, portugal

upgrade to premier wine pairing of cardinal du four, armagnac 1oz 25.⁹⁵

**please no substitutions or sharing