

chilled seafood

oysters on the half shell*

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

shrimp cocktail

gin cocktail sauce

appetizers

seared foie gras*

stewed cherries, scottish shortbread, candied marcona almonds

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples

lobster risotto

butter poached lobster tail, truffle risotto, crispy onions

steak tartare*

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

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette

quinoa salad

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

caesar salad

parmesan cheese frico, garlic croutons, lemon zest
w/ grilled chicken
w/ chilled shrimp

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas,
vadouvon creme fraiche

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

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc

filet mignon*

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

dry aged new york strip*

14 ounces, shishito peppers, red wine demi-glace

braised short rib

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

jidori chicken scallopini

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

sides

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussel sprouts

maple shoyu glaze, pickled fresno chile, with glazed bacon lardon

wild mushrooms

shallot-white wine glaze

potato puree

creme fraiche, chives

*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 / please ask your server about wine pairing options

first

pan seared scallops*

celery root, braised bacon lardons, pickled granny smith apples

chardonnay, j. lohr october night, 2020

or

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette

albarino, pazo das bruxas, 2020

main

beef wellington*

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

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

cabernet sauvignon, quilt, napa valley, 2019

dessert

sticky toffee pudding

dulce de leche ice cream

croft 7 year reserve tawny, portugal

cardinal du four, armagnac premier tasting with wine pairing 1oz

**please no substitutions or sharing