

SEASONAL COCKTAILS

SILENT 7	10
jack daniel's old no. 7, bols triple sec, simple syrup, fresh lemon juice	
THE VESPER	11
new amsterdam stratusphere gin, new amsterdam vodka, dry vermouth	
COUNTRIES '75	12
new amsterdam gin, avissi prosecco, simple syrup	
SMOKED RUM-HATTEN	12
mount gay barrel rum, maraschino liqueur, trincheri sweet vermouth, orange bitters	
BOURBON SIDECAR	14
woodford reserve bourbon, bols triple sec, trincheri sweet vermouth, fresh lime juice	
THE BITTER-SWEET, BUT NOT END	15
the botanist gin, trincheri sweet vermouth, cranberry juice, angostura bitters	
RÉMY RUBY	15
rémy martin 1738, bols triple sec, simple syrup, cranberry juice, fresh lemon juice	
SINGLE & OLD FASHIONED	20
macallan single malt 12 years old, sugar, angostura bitters, club soda	

RED WINES

	glass	bottle
ROBERT MONDAVI CABERNET SAUVIGNON SPECIAL SELECT, CA, '19	13	48
STAG'S LEAP CABERNET SAUVIGNON, CA, '19		100
SALDO ZINFANDEL, CA, '17		60
RODNEY STRONG MERLOT, CA, '18	9	34
DUCKHORN MERLOT, CA, '18		85
ALTOS DEL PLATA MALBEC, AR, '20	9	30
SKYFALL RED BLEND, WA, '17	12	44
LA CREMA PINOT NOIR, CA, '20		45
KENDALL JACKSON PINOT NOIR, CA, '19	11	40

DOMESTIC BOTTLED BEER

	4
BUDWEISER	
BUD LIGHT	
BUD SELECT	
BUSCH LIGHT	
MICHELOB ULTRA	
COORS LIGHT	
MILLER LITE	

CRAFT/IMPORT BOTTLED BEER

	5
BOULEVARD PALE ALE	
BOULEVARD WHEAT	
SAM ADAMS LAGER	
CORONA EXTRA	
HEINEKEN	

FEATURED WINES

ROBERT MONDAVI CABERNET SAUVIGNON, CA, '19	70
napa valley, dark berry and black plum fruit is layered with black pepper, dried lavender and herbs complexity.	
RUTHERFORD HILLS CABERNET SAUVIGNON, CA, '16	108
napa valley, aromas of dark fruits of boysenberry, black curran, notes of cassis with hints of savory herbs, anise, and baking spices.	
SILVERADO SOLO CABERNET SAUVIGNON, CA '14	110
100% cabernet sauvignon, stags leap district, hints of cinnamon, nutmeg with intense fruit, spice and toasty oak.	
SILVER OAK CABERNET SAUVIGNON, CA '17	135
finishes with silky tannins, cedar and bramble flavors with excellent length and return.	
CAYMUS CABERNET SAUVIGNON, CA, '22	175
an equal balance of fruit, oak and earthiness. The exceptionally long finish displays a harmony of vanilla oak and lush fruit.	

WHITE WINES

	glass	bottle
ALLEGRO MOSCATO, CA, '21	8	30
KENDALL JACKSON RIESLING, CA, '21	9	34
CONUNDRUM WHITE BLEND, CA, '20	12	45
KENDALL JACKSON CHARDONNAY, CA, '20	10	37
SONOMA CUTRER CHARDONNAY, CA, '19		52
CAKEBREAD CHARDONNAY, CA, '19		72
RUFFINO PINOT GRIGIO, IT, '19	9	30
NOBILO SAUVIGNON BLANC, NZ, '20	10	37

BUBBLES

VERDI SPARKLING WINE	8	28
AVISSI PROSECCO	10	37
KORBEL BRUT		45
MOËT & CHANDON IMPÉRIAL		105
VEUVE CLICQUOT		135
VEUVE CLICQUOT LA GRANDE DAME		205
DOM PÉRIGNON		280

DRAFT BEER

	5
BLUE MOON	
BOULEVARD WHEAT	
BROADWAY PORTER	
BUDWEISER	
BUD LIGHT	
LOGBOAT SNAPPER IPA	
MICHELOB ULTRA	
STELLA ARTOIS	



Executive Chef Gary Leap
Manager Stephen Gable

STARTERS

- HK'S SIGNATURE ONION RINGS** 10
hand-breaded, HK'S original sauce
- PORK POTSTICKERS** 11
seared, hoisin bbq sauce, asian coleslaw
- SPINACH DIP** 13
artichokes, cream cheese, garlic, onions, spinach, nann bread
- SEAFOOD RAVIOLI** 14
lobster, scallops, shrimp, lemon beurre blanc sauce
- COCONUT SHRIMP** 15
breaded and fried, sweet thai chili sauce

SOUPS & GREENS

- add chicken 7, shrimp or salmon 8 GF
- FRENCH ONION SOUP** 9
crostini crouton, gruyère gratinée
- HK'S STEAK SOUP** 10
house signature soup, served with HK'S original sauce
- MAYFAIR SALAD** 10
romaine lettuce, parmesan cheese, croutons, featuring the original dressing recipe from the mayfair hotel
- BEEF SALAD GF** 11
pickled beets, field greens, cucumbers, red onions, goat cheese, house-made maple vinaigrette

ENTRÉES

featuring CAB hand-cut steaks



- 8 OZ. FILET MIGNON GF** 44
- 14 OZ. NY STRIP GF** 41
- SURF & TURF GF** 49
8 oz. certified angus beef, seared shrimp, béarnaise sauce, seasonal vegetable, garlic mashed potatoes
add sautéed mushrooms & onions or bleu cheese crumbles 6 each
- OZARK STRIP LOIN GF** 46
14 oz. certified angus beef, montreal seasoning, green peppercorn glaze, seasonal vegetable, garlic mashed potatoes
add sautéed mushrooms & onions or bleu cheese crumbles 6 each
- CAJUN BEEF PASTA** 32
certified angus tenderloin tips, blackened seasoning, asparagus, onions, tomatoes, garlic, white wine, cream, pappardelle pasta
add shrimp 8
- SMOTHERED CHICKEN** 28
boneless chicken breast, bacon, onions, mushrooms, spinach, cream, seasonal vegetable, garlic mashed potatoes

- CHICKEN MARSALA** 28
boneless chicken breast, shallots, fine herbs, mushrooms, spinach, marsala wine, papparedalle pasta
- SHRIMP & GRITS GF** 30
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
- BLACKENED GROUPER** MP 14
grouper fillet, blackened seasoning, pineapple salsa, seasonal vegetable, jalapeño cheddar cheese grits
- SOY GINGER GLAZED SALMON** 28
salmon fillet, stir fry vegetables, ginger, sweet soy, lo mein noodles
- PASTA PRIMAVERA** 22
broccolini, mushrooms, spinach, tomatoes, evoo, garlic, white wine, linguine pasta
add chicken 7, shrimp 8

HANDHELDS

- THE BURGER** 16
certified angus beef patties, blackened seasonings, blue cheese crumbles, swiss cheese, lettuce, tomato, onion, pickle
add bacon 3, fried egg 2
- BUILD YOUR OWN PIZZA** 15
includes two toppings: pepperoni, sausage, ham, grilled chicken, bacon, peppers, red onions, mushrooms, olives, jalapeños
additional toppings 1 ea
- SHRIMP MEDITERRANEAN FLATBREAD** 18
seared shrimp, mozzarella chesse, goat cheese, black olives, red onions, cherry tomatoes, balsamic glaze, evoo

SIDES

- SAUTÉED MUSHROOMS & ONIONS GF** 6
- GARLIC MASHED POTATOES GF** 6
- JALAPEÑO CHEDDAR CHEESE GRITS GF** 7
- ASPARAGUS GF** 9
- BROCCOLINI GF** 9
- BACON MAC 'N CHEESE AU GRATIN** 10

ENHANCEMENTS

- BÉARNAISE SAUCE GF** 5
- PEPPERCORN SAUCE GF** 5
- MAÎTRE D' BUTTER GF** 5
- BLEU CHESSE CRUMBLES** 6

HK'S Original Sauce 12oz Bottle 9

split plate charge 6 / gluten free GF

for parties of 8 or more a 20% gratuity will be added to the check

consumer warning: raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness

Attire: Resort Casual. Tank Tops, Swimwear and Beachwear Are Not Permitted