



RESTAURANT • BAR  
EST. 1978

Executive Chef Gary Leap

Food & Beverage Manager Rielly Parungao

## STARTERS

- BRAISED PORK BELLY** 16  
crisp pork belly tossed with stir fry sauce and served with crispy wontons, topped with green onion
- MARYLAND CRAB CAKES** 16  
house made, fried and served with a southwest remoulade
- SEAFOOD RAVIOLI** 14  
lobster, scallops, shrimp, lemon beurre blanc sauce
- POT STICKERS** 11  
seared, sweet soy, sweet thai chili, asian coleslaw
- HK'S SIGNATURE ONION RINGS** 10  
hand-breaded, HK'S original sauce
- PUB PRETZEL STICKS** 10  
cooked to golden perfection, served with beer cheese sauce

## SOUPS & GREENS

add chicken 7, shrimp, steak or salmon 8 GF

- 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
- FRENCH ONION SOUP** 9  
crostini crouton, gruyère gratinée
- GARDEN SALAD** 8  
spring greens, carrots, red onions, tomatoes and cucumbers. choice of dressing

## STEAKS

featuring black angus center cut steaks, served with seasonal vegetables and lyonnaise potatoes  
add seared shrimp 8, maryland crab cakes 9  
add sautéed mushrooms & onions or blue cheese crumbles 6 each

- 14 OZ. NY STRIP GF** 62
- 8 OZ. FILET MIGNON GF** 62

## FRIDAY & SATURDAY PRIME RIB FEATURE

10oz cut, served with creamy horseradish, lyonnaise potatoes and seasonal vegetables 36

## ENTREES

- CAJUN BEEF PASTA** 32  
black 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 vegetables and lyonnaise potatoes
- CHICKEN MARSALA** 28  
boneless chicken breast, tomatoes, fine herbs, mushrooms, spinach and marsala wine served over pappardelle pasta
- PASTA PRIMAVERA** 22  
mushrooms, spinach, tomatoes, evoo, garlic, asparagus, parmesan cheese, served with linguine pasta  
add chicken 7, add shrimp 8

- SOY GINGER GLAZED SALMON** 34  
salmon fillet, stir fried bok choy, snow peas, peppers, ginger and sweet soy on a bed of japanese udon noodles
- HK'S SIGNATURE TURKEY STEAK** 32  
house marinated, breaded, fried, maître d' butter, side of honey mustard, seasonal vegetables, lyonnaise potatoes
- SHRIMP & GRITS GF** 32  
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
- LOBSTER RAVIOLI** 26  
lobster ravioli, seared shrimp topped with a rich cream sauce and a touch of marinara

## HANDHELDS

- PRIME RIB SANDWICH** 20  
slow roasted prime rib, sautéed onions, provolone cheese served on a french roll. served with french fries
- GREEK PIZZA** 17  
evoo, mozzarella, spinach, artichokes, sun dried tomatoes and feta cheese
- THE BURGER** 16  
black angus beef patties, blackened seasonings, american cheese, lettuce, tomato, onion, pickle. served with french fries  
add bacon 3, fried egg 2, blue cheese crumbles 2
- THREE MEAT PIZZA** 16  
pepperoni, ham and sausage
- CHICKEN AND PINEAPPLE PIZZA** 16  
BBQ sauce, chicken, pineapple and red onion
- VEGETARIAN PIZZA** 16  
red onions, mushrooms, peppers and black olives
- PEPPERONI PIZZA** 15

## SIDES

- BACON MAC 'N CHEESE** 10
- ASPARAGUS GF** 9
- JALAPEÑO CHEDDAR CHEESE GRITS GF** 7
- SAUTÉED MUSHROOMS & ONIONS GF** 6
- LYONNAISE POTATOES** 6

## ENHANCEMENTS

- BLUE CHEESE CRUMBLES** 6
- PEPPERCORN SAUCE GF** 5
- MAÎTRE D' BUTTER GF** 5

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



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## SEASONAL COCKTAILS

|   |    |
|---|----|
| <b>SILENT 7</b>   | 13 |
| jack daniel's old no. 7, bols triple sec, simple syrup, fresh lemon juice             |    |
| <b>THE VESPER</b>   | 13 |
| new amsterdam stratusphere gin, new amsterdam vodka, dry vermouth                     |    |
| <b>COUNTRIES '75</b>  | 12 |
| new amsterdam gin, avissi prosecco, simple syrup                                      |    |
| <b>RUM-HATTEN</b>   | 13 |
| mount gay barrel rum, maraschino liqueur, trincheri sweet vermouth, orange bitters    |    |
| <b>BOURBON SIDECAR</b>  | 15 |
| woodford reserve bourbon, bols triple sec, trincheri sweet vermouth, fresh lime juice |    |
| <b>GIMLET</b>   | 15 |
| the botanist gin, lime juice and simple syrup   |    |
| <b>RÉMY RUBY</b>  | 16 |
| rémy martin 1738, bols triple sec, simple syrup, cranberry juice, fresh lemon juice   |    |
| <b>SINGLE &amp; OLD FASHIONED</b>   | 21 |
| macallan single malt 12 years old, sugar, angostura bitters, club soda                |    |
| <b>CLASSIC MANHATTEN</b>  | 17 |
| bulleit rye whiskey, sweet vermouth, angostura bitters, luxardo cherries              |    |

## RED WINES

|  | glass | bottle |
|--|-------|--------|
| <b>ROBERT MONDAVI CABERNET SAUVIGNON SPECIAL SELECT, CA, '21</b> | 13    | 48     |
| <b>CONCANNON CABERNET SAUVIGNON, CA '19</b>                      |       | 62     |
| <b>STAG'S LEAP CABERNET SAUVIGNON, CA, '19</b>                   |       | 140    |
| <b>SALDO ZINFANDEL, CA, '21</b>                                  |       | 60     |
| <b>RODNEY STRONG MERLOT, CA, '18</b>                             | 9     | 34     |
| <b>DUCKHORN MERLOT, CA, '20</b>                                  |       | 125    |
| <b>ALTOS DEL PLATA MALBEC, AR, '21</b>                           | 9     | 30     |
| <b>MEIOMI PINOT NOIR, CA, '21</b>                                | 13    | 48     |
| <b>LA CREMA PINOT NOIR, CA, '20</b>                              |       | 45     |
| <b>KENDALL JACKSON PINOT NOIR, CA, '20</b>                       | 11    | 40     |
| <b>NEXT RED BLEND, WA, '20</b>                                   | 12    | 42     |
| <b>CLOS DE LOS SIETE RED BLEND, ARGENTINA, '18</b>               |       | 48     |
| <b>DISASTROUS BY NATURE RED BLEND, WA, '19</b>                   | 9     | 32     |

## DOMESTIC BOTTLED BEER

|                       |   |
|-----------------------|---|
| <b>BUDWEISER</b>      | 5 |
| <b>BUD LIGHT</b>      |   |
| <b>BUD SELECT</b>     |   |
| <b>BUSCH LIGHT</b>    |   |
| <b>MICHELOB ULTRA</b> |   |
| <b>COORS LIGHT</b>    |   |
| <b>MILLER LITE</b>    |   |

## CRAFT/IMPORT BOTTLED BEER

|                           |   |
|---------------------------|---|
| <b>BOULEVARD PALE ALE</b> | 6 |
| <b>BOULEVARD WHEAT</b>    |   |
| <b>CORONA EXTRA</b>       |   |
| <b>HEINEKEN</b>           |   |
| <b>BLUE MOON</b>          |   |
| <b>STELLA ARTOIS</b>      |   |

## FEATURED WINES

|  |     |
|--|-----|
| <b>ROBERT MONDAVI CABERNET SAUVIGNON, CA, '19</b>  | 98  |
| napa valley, dark berry and black plum fruit is layered with black pepper, dried lavender and herbs complexity.                        |     |
| <b>RUTHERFORD HILLS CABERNET SAUVIGNON, CA, '16</b>  | 108 |
| napa valley, aromas of dark fruits of boysenberry, black curran, notes of cassis with hints of savory herbs, anise, and baking spices. |     |
| <b>SILVERADO SOLO CABERNET SAUVIGNON, CA, '14</b>  | 245 |
| 100% cabernet sauvignon, stags leap district, hints of cinnamon, nutmeg with intense fruit, spice and toasty oak.                      |     |
| <b>SILVER OAK CABERNET SAUVIGNON, CA, '18</b>  | 135 |
| finishes with silky tannins, cedar and bramble flavors with excellent length and return.   |     |
| <b>CAYMUS CABERNET SAUVIGNON, CA, '21</b>  | 175 |
| an equal balance of fruit, oak and earthiness. The exceptionally long finish displays a harmony of vanilla oak and lush fruit.         |     |
| <b>CAKEBREAD CHARDONNAY, CA, '20</b>   | 120 |
| aromas of ripe green and golden apple, accented by fresh white peach and light oak notes   |     |

## WHITE WINES

|  | glass | bottle |
|--|-------|--------|
| <b>ALLEGRO MOSCATO, CA, '22</b>              | 8     | 30     |
| <b>KENDALL JACKSON RIESLING, CA, '22</b>     | 9     | 34     |
| <b>CONUNDRUM WHITE BLEND, CA, '21</b>        | 12    | 45     |
| <b>ROBERT MONDAVI CHARDONNAY, CA, '19</b>    | 10    | 37     |
| <b>KENDALL JACKSON CHARDONNAY, CA, '21</b>   | 10    | 37     |
| <b>SONOMA CUTRER CHARDONNAY, CA, '17</b>     |       | 52     |
| <b>SEA GLASS SAUVIGNON BLANC, CA, '18</b>    | 9     | 32     |
| <b>KIM CRAWFORD SAUVIGNON BLANC, NZ, '21</b> | 10    | 37     |
| <b>NOBILO SAUVIGNON BLANC, NZ, '20</b>       | 10    | 37     |
| <b>RUFFINO PINOT GRIGIO, IT, '20</b>         | 9     | 30     |
| <b>BAND OF ROSES ROSE, WA, '21</b>           | 12    | 42     |

## BUBBLES

|                                    |    |     |
|------------------------------------|----|-----|
| <b>VERDI SPARKLING WINE</b>        | 8  | 28  |
| <b>RUFFINO PROSECCO</b>            | 10 | 40  |
| <b>KORBEL BRUT</b>                 |    | 45  |
| <b>MOËT &amp; CHANDON IMPÉRIAL</b> |    | 105 |
| <b>VEUVE CLICQUOT</b>              |    | 135 |
| <b>DOM PÉRIGNON</b>                |    | 380 |

## DRAFT BEER

|                            |   |
|----------------------------|---|
| <b>BLUE MOON</b>           | 6 |
| <b>BOULEVARD WHEAT</b>     |   |
| <b>BROADWAY PORTER</b>     |   |
| <b>BUDWEISER</b>           |   |
| <b>BUD LIGHT</b>           |   |
| <b>LOGBOAT SNAPPER IPA</b> |   |
| <b>MICHELOB ULTRA</b>      |   |
| <b>STELLA ARTOIS</b>       |   |

Wine Vintages May Vary

FOR PARTIES OF 8 OR MORE A 20% GRATUITY WILL BE ADDED TO THE CHECK

ATTIRE: RESORT CASUAL. TANK TOPS, SWIMWEAR AND BEACHWEAR ARE NOT PERMITTED