



RESTAURANT • BAR
EST. 1978

Executive Chef Gary Leap

Food & Beverage Manager Rielly Parungao

STARTERS

- 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, add sautéed mushrooms & onions or blue cheese crumbles 6 each
- 14 OZ. NY STRIP GF** 62
- 8 OZ. FILET MIGNON GF** 62
- 10 OZ. TOP SIRLOIN GF** 28

ENTREES

- SOY GINGER 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
- CAJUN BEEF PASTA** 32
black angus tenderloin tips, blackened seasoning, asparagus, onions, tomatoes, garlic, white wine, cream, pappardelle pasta
add shrimp 8
- SHRIMP & GRITS GF** 32
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
- CHICKEN MARSALA** 28
boneless chicken breast, tomatoes, fine herbs, mushrooms, spinach and marsala wine served over pappardelle pasta
- LOBSTER RAVIOLI** 26
lobster ravioli, seared shrimp topped with a rich cream sauce and a touch of marinara
- PASTA PRIMAVERA** 22
mushrooms, spinach, tomatoes, evoo, garlic, asparagus, parmesan cheese, served with linguine pasta
add chicken 7, add shrimp 8

HANDHELDS

- 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
- BUILD YOUR OWN PIZZA** 15
includes two toppings: pepperoni, sausage, ham, grilled chicken, bacon, peppers, red onions, mushrooms, olives, jalapeños
additional toppings 1 ea

HK'S WINTER FEATURE

3 COURSE DINNER FOR TWO \$70

1 SELECTION FROM EACH CATEGORY PER PERSON

STARTER

GARDEN SALAD / HK'S STEAK SOUP

ENTREE

10 OZ. TOP SIRLOIN / SOY GINGER GLAZED
SALMON / SMOTHERED CHICKEN

DESSERT

MASON JAR COBBLER / CRÈME BRÛLÉE

ADD A GLASS OF HOUSE SELECT WINE 4 OR
HOUSE SELECT BOTTLE OF WINE 10

CHEF'S DAILY FEATURE

ASK YOUR SERVER FOR TONIGHT'S FEATURE

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

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

RED WINES

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

DOMESTIC BOTTLED BEER

BUDWEISER	6
BUD LIGHT	
BUD SELECT	
BUSCH LIGHT	
MICHELOB ULTRA	
COORS LIGHT	
MILLER LITE	

CRAFT/IMPORT BOTTLED BEER

BOULEVARD PALE ALE	7
BOULEVARD WHEAT	
CORONA EXTRA	
HEINEKEN	
BLUE MOON	
STELLA ARTOIS	

FEATURED WINES

ROBERT MONDAVI CABERNET SAUVIGNON, CA, '19	98
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	245
100% cabernet sauvignon, stags leap district, hints of cinnamon, nutmeg with intense fruit, spice and toasty oak.	
SILVER OAK CABERNET SAUVIGNON, CA, '18	135
finishes with silky tannins, cedar and bramble flavors with excellent length and return.	
CAYMUS CABERNET SAUVIGNON, CA, '21	175
an equal balance of fruit, oak and earthiness. The exceptionally long finish displays a harmony of vanilla oak and lush fruit.	
CAKEBREAD CHARDONNAY, CA, '20	120
aromas of ripe green and golden apple, accented by fresh white peach and light oak notes	

WHITE WINES

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

BUBBLES

VERDI SPARKLING WINE	8	28
RUFFINO PROSECCO	10	40
KORBEL BRUT		45
MOËT & CHANDON IMPÉRIAL		105
VEUVE CLICQUOT		135
DOM PÉRIGNON		380

DRAFT BEER

BLUE MOON	7
BOULEVARD WHEAT	
BROADWAY PORTER	
BUDWEISER	
BUD LIGHT	
LOGBOAT SNAPPER IPA	
MICHELOB ULTRA	
STELLA ARTOIS	

WINTER PROMOTION
30% OFF ALL BOTTLES OF WINE