



RESTAURANT • BAR

EST. 1978

Executive Chef Gary Leap

Food & Beverage Manager Rielly Parungao

STARTERS

- SEAFOOD RAVIOLI 15
lobster, scallops, shrimp, lobster sauce
FRIED BRUSSEL SPROUTS 12
deep fried and tossed with bacon and maple syrup
POT STICKERS 12
seared, sweet soy, sweet thai chili , asian coleslaw
HK'S SIGNATURE ONION RINGS 11
hand-breaded, HK'S original sauce
PUB PRETZEL STICKS 11
cooked to golden perfection, served with beer cheese sauce

SOUPS & GREENS

add chicken 8, seared tuna 5, add shrimp, salmon or steak 9 GF

- GREEK SALAD GF 12
cucumbers, red onions, kalamata olives, sun dried tomatoes, heart of palm and feta cheesed tossed in greek dressing, served over a bed of spinach
HK'S STEAK SOUP 11
house signature soup, served with HK'S original sauce
MAYFAIR SALAD 11
romaine lettuce, parmesan cheese, croutons, featuring the original dressing recipe from the mayfair hotel
FRENCH ONION SOUP 9
crostini crouton, gruyère gratinée
GARDEN SALAD GF 9
spring greens, carrots, red onions, tomatoes and cucumbers. choice of dressing

STEAKS

featuring black angus center cut steaks, served with garlic mashed or baked potato and seasonal vegetables
add seared shrimp 8, add sautéed mushrooms & onions or blue cheese crumbles 6 each

- 14 OZ. NY STRIP GF 63
8 OZ. FILET MIGNON GF 63
10 OZ. TOP SIRLOIN GF 32
14 OZ. RIBEYE GF 63
6 OZ. FILET MIGNON GF 49

ENTREES

- SOY GINGER SALMON 35
salmon fillet, cabbage, broccoli, snow peas, peppers, ginger and sweet soy on a bed of low mein noodles
HK'S SIGNATURE TURKEY STEAK 33
house marinated, breaded, fried, maître d' butter, side of honey mustard, seasonal vegetables and garlic mashed or baked potato
CAJUN BEEF PASTA 33
black angus tenderloin tips, blackened seasoning, asparagus, onions, tomatoes, garlic, white wine, cream, pappardelle pasta
add shrimp 8
SHRIMP & GRITS GF 33
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
CHICKEN MARSALA 29
boneless chicken breast, tomatoes, fine herbs, mushrooms, spinach and marsala wine served over pappardelle pasta

ENTREES CONTINUED

- VEAL MEATBALLS 29
housemade meatballs, capellini pasta with pomodoro sauce. served with garlic bread
TUSCAN SHRIMP AND SCALLOPS 36
shrimp, bay scallops, fire roasted peppers, artichoke hearts, spinach and garlic in a rich cream sauce. served with garlic bread
BRAISED SHORT RIBS 46
served with garlic chive mashed potatoes, roasted vegetable, short rib demi glace
SEARED BAY SCALLOPS 43
seared to perfection and served with butternut squash puree, ice wine white raisin sauce and roasted asparagus tips
FRIED GROUPER 28
lightly battered and fried grouper, french fries, coleslaw and tartar sauce
BLACKENED MAHI MAHI 38
served with jalapeño cheddar cheese grits, pineapple salsa, seasonal vegetable.
PASTA PRIMAVERA 24
broccolini, mushrooms, spinach, tomatoes, evoo, garlic, asparagus, parmesan chese, served with capellini pasta
add chicken 8, add shrimp 9
LOBSTER RAVIOLI 28
lobster ravioli, seared shrimp topped with a rich cream sauce and a touch of marinara

HANDHELDS

- GREEK PIZZA 18
evoo, mozzarella, spinach, artichokes, sun dried tomatoes and feta cheese
THE BURGER 17
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 16
includes two toppings: pepperoni, sausage, ham, grilled chicken, bacon, peppers, red onions, mushrooms, olives, jalapeños
additional toppings 1 ea

SIDES

- BACON MAC 'N CHEESE 10
ASPARAGUS GF 9
JALAPEÑO CHEDDAR CHEESE GRITS GF 7
SAUTÉED MUSHROOMS & ONIONS GF 6
BAKED POTATO 7
add cheddar cheese, bacon 2 add steamed broccoli 3

ENHANCEMENTS

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

HK'S Original Sauce 12oz Bottle 10
split plate charge 7 / 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	14
jack daniel's old no. 7, bols triple sec, simple syrup, fresh lemon juice	
THE VESPER	14
new amsterdam stratusphere gin, new amsterdam vodka, dry vermouth	
COUNTRIES '75	13
new amsterdam gin, avissi prosecco, simple syrup	
RUM-HATTEN	14
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, '22	13	48
CONCANNON CABERNET SAUVIGNON, CA '19		62
STAG'S LEAP CABERNET SAUVIGNON, CA, '20		140
SALDO ZINFANDEL, CA, '21		60
RODNEY STRONG MERLOT, CA, '21	9	34
DUCKHORN MERLOT, CA, '20		125
ALTOS DEL PLATA MALBEC, AR, '22	9	30
MEIOMI PINOT NOIR, CA, '22	13	48
LA CREMA PINOT NOIR, CA, '21		45
KENDALL JACKSON PINOT NOIR, CA, '21	11	40
NEXT RED BLEND, WA, '20	12	42
CLOS DE LOS SIETE RED BLEND, ARGENTINA, '21		48
DISASTROUS BY NATURE RED BLEND, WA, '20	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

OVERTURE BY OPUS ONE, CA, '19	400
napa valley, dark ripe fruit, dark chocolate and madagascar vanilla	
SILVERADO SOLO CABERNET SAUVIGNON, CA, '16	245
100% cabernet sauvignon, stags leap district, hints of cinnamon, nutmeg with intense fruit, spice and toasty oak.	
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.	
SILVER OAK CABERNET SAUVIGNON, CA, '19	135
finishes with silky tannins, cedar and bramble flavors with excellent length and return.	
CAKEBREAD CHARDONNAY, CA, '22	120
aromas of ripe green and golden apple, accented by fresh white peach and light oak notes	
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.	
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.	

WHITE WINES

	glass	bottle
ALLEGRO MOSCATO, CA, '22	8	30
KENDALL JACKSON RIESLING, CA, '22	9	34
CONUNDRUM WHITE BLEND, CA, '22	12	45
ROBERT MONDAVI CHARDONNAY, CA, '21	10	37
KENDALL JACKSON CHARDONNAY, CA, '22	10	37
SONOMA CUTRER CHARDONNAY, CA, '21		52
SEA GLASS SAUVIGNON BLANC, CA, '22	9	32
KIM CRAWFORD SAUVIGNON BLANC, NZ, '23	10	37
NOBILO SAUVIGNON BLANC, NZ, '21	10	37
RUFFINO PINOT GRIGIO, IT, '20	9	30
BAND OF ROSES ROSE, WA, '22	12	42

BUBBLES

VERDI SPARKLING WINE	8	28
RUFFINO PROSECCO	10	40
KORBEL BRUT		45
MOËT & CHANDON IMPÉRIAL		105
VEUVE CLICQUOT		135
DOM PÉRIGNON	7	380

DRAFT BEER

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