



RESTAURANT • BAR  
EST. 1978

Executive Chef Gary Leap

## STARTERS

<b>SEAFOOD RAVIOLI</b>	15
lobster, scallops, shrimp, lobster sauce	
<b>FRIED BRUSSEL SPROUTS</b>	12
deep fried and tossed with bacon and maple syrup	
<b>POT STICKERS</b>	12
seared, sweet soy, sweet thai chili , asian coleslaw	
<b>HK'S SIGNATURE ONION RINGS</b>	11
hand-breaded, HK'S original sauce	
<b>PUB PRETZEL STICKS</b>	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

<b>GREEK SALAD GF</b>	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	
<b>HK'S STEAK SOUP</b>	11
house signature soup, served with HK'S original sauce	
<b>MAYFAIR SALAD</b>	11
romaine lettuce, parmesan cheese, croutons, featuring the original dressing recipe from the mayfair hotel	
<b>FRENCH ONION SOUP</b>	9
crostini crouton, gruyère gratinée	
<b>GARDEN SALAD GF</b>	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 9, add sautéed mushrooms & onions or blue cheese crumbles 6 each

<b>14 OZ. NY STRIP GF</b>	63
<b>8 OZ. FILET MIGNON GF</b>	63
<b>10 OZ. TOP SIRLOIN GF</b>	32
<b>14 OZ. RIBEYE GF</b>	63
<b>6 OZ. FILET MIGNON GF</b>	49

## ENTREES

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

## ENTREES CONTINUED

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

## HANDHELDS

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

## SIDES

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

## ENHANCEMENTS

<b>BLUE CHEESE CRUMBLES</b>	6
<b>BEARNAISE SAUCE GF</b>	5
<b>MAÎTRE D' BUTTER GF</b>	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

<b>SILENT 7</b>	14
jack daniel's old no. 7, bols triple sec, simple syrup, fresh lemon juice	
<b>THE VESPER</b>	14
new amsterdam stratusphere gin, new amsterdam vodka, dry vermouth	
<b>COUNTRIES '75</b>	13
new amsterdam gin, avissi prosecco, simple syrup	
<b>RUM-HATTEN</b>	14
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, '22</b>	13	48
<b>CONCANNON CABERNET SAUVIGNON, CA '19</b>		62
<b>STAG'S LEAP CABERNET SAUVIGNON, CA, '20</b>		140
<b>SALDO ZINFANDEL, CA, '21</b>		60
<b>RODNEY STRONG MERLOT, CA, '21</b>	9	34
<b>DUCKHORN MERLOT, CA, '20</b>		125
<b>ALTOS DEL PLATA MALBEC, AR, '22</b>	9	30
<b>MEIOMI PINOT NOIR, CA, '22</b>	13	48
<b>LA CREMA PINOT NOIR, CA, '21</b>		45
<b>KENDALL JACKSON PINOT NOIR, CA, '21</b>	11	40
<b>NEXT RED BLEND, WA, '20</b>	12	42
<b>CLOS DE LOS SIETE RED BLEND, ARGENTINA, '21</b>		48
<b>DISASTROUS BY NATURE RED BLEND, WA, '20</b>	9	32

## DOMESTIC BOTTLED BEER

<b>BUDWEISER</b>	6
<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>	7
<b>BOULEVARD WHEAT</b>	
<b>CORONA EXTRA</b>	
<b>HEINEKEN</b>	
<b>BLUE MOON</b>	
<b>STELLA ARTOIS</b>	

## FEATURED WINES

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

## 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, '22</b>	12	45
<b>ROBERT MONDAVI CHARDONNAY, CA, '21</b>	10	37
<b>KENDALL JACKSON CHARDONNAY, CA, '22</b>	10	37
<b>SONOMA CUTRER CHARDONNAY, CA, '21</b>		52
<b>SEA GLASS SAUVIGNON BLANC, CA, '22</b>	9	32
<b>KIM CRAWFORD SAUVIGNON BLANC, NZ, '23</b>	10	37
<b>NOBILO SAUVIGNON BLANC, NZ, '21</b>	10	37
<b>RUFFINO PINOT GRIGIO, IT, '20</b>	9	30
<b>BAND OF ROSES ROSE, WA, '22</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>	7	380

## DRAFT BEER

<b>BLUE MOON</b>
<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>