



RESTAURANT • BAR  
EST. 1978

Executive Chef Gary Leap

## STARTERS

### SEAFOOD RAVIOLI

lobster, scallops, shrimp, lemon beurre blanc sauce

### POT STICKERS

seared, sweet soy, sweet thai chili, asian coleslaw

### HK'S SIGNATURE ONION RINGS

hand-breaded, HK'S original sauce

### PUB PRETZEL STICKS

cooked to golden perfection, served with beer cheese sauce

## SOUPS & GREENS

add chicken 7, shrimp, steak or salmon 8 GF

### MAYFAIR SALAD

romaine lettuce, parmesan cheese, croutons, featuring the original dressing recipe from the mayfair hotel

half order 6

### FRENCH ONION SOUP

crostini crouton, gruyère gratinée

### GARDEN SALAD

spring greens, carrots, red onions, tomatoes and cucumbers. choice of dressing

half order 5

## STEAKS

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

14 OZ. RIBEYE GF 63

6 OZ. FILET MIGNON GF 49

10 OZ. TOP SIRLOIN GF 32

## ENTREES

### SOY GINGER SALMON

salmon fillet, cabbage, snow peas, peppers, ginger and sweet soy on a bed of lo mein noodles

### TUSCAN SHRIMP AND SCALLOPS

shrimp, bay scallops, fire roasted peppers, artichoke hearts, spinach and garlic in a rich cream sauce and served over capellini pasta

### CAJUN BEEF PASTA

black angus tenderloin tips, blackened seasoning, asparagus, onions, tomatoes, garlic, white wine, cream, pappardelle pasta

add shrimp 8

### SHRIMP & GRITS GF

shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits

### SMOTHERED CHICKEN

boneless chicken breast, red onions, bacon, mushrooms, spinach, cream sauce. served with garlic mashed potatoes and seasonal vegetables

### LOBSTER RAVIOLI

lobster ravioli, seared shrimp topped with a rich cream sauce and a touch of marinara

### PASTA PRIMAVERA

mushrooms, spinach, tomatoes, evoo, garlic, asparagus, parmesan cheese, served with capellini pasta  
add chicken 7, add shrimp 8

## ENTREES CONTINUED

15 VEAL MEATBALLS 29

housemade meatballs, capellini pasta with pomodoro sauce

12 BRAISED SHORT RIBS 46

served with garlic mashed potatoes, seasonal vegetable, short rib demi glace

## HANDHELD

### GREEK PIZZA

evoo, mozzarella, spinach, artichokes, sun dried tomatoes and feta cheese

### THE BURGER

black angus beef patties, american cheese, lettuce, tomato, onion, pickle. served with french fries

add bacon 3, fried egg 2, blue cheese crumbles 2

### BUILD YOUR OWN PIZZA

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 \$80

1 SELECTION FROM EACH CATEGORY PER PERSON

### STARTER

GARDEN SALAD / FRENCH ONION SOUP

### ENTREE

10 OZ. TOP SIRLOIN/LOBSTER RAVIOLI /  
SMOTHERED CHICKEN

### DESSERT

MASON JAR COBBLER / CRÈME BRÛLÉE

ADD A GLASS OF HOUSE SELECT WINE 5 OR  
HOUSE SELECT BOTTLE OF WINE 12

## 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

GARLIC MASHED POTATOES 6

## ENHANCEMENTS

BLUE CHEESE CRUMBLES 6

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>	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
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

<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, '14</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, '18</b>	135
finishes with silky tannins, cedar and bramble flavors with excellent length and return.	
<b>CAKEBREAD CHARDONNAY, CA, '20</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 currant, 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
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

RUFFINO PROSECCO	10	40
KORBEL BRUT		45
MOËT & CHANDON IMPÉRIAL		105
VEUVE CLICQUOT		135
DOM PÉRIGNON		380

## DRAFT BEER

<b>BLUE MOON</b>	7
<b>BOULEVARD WHEAT</b>	
<b>BUDWEISER</b>	
<b>BUD LIGHT</b>	
<b>LOGBOAT SNAPPER IPA</b>	
<b>MICHELOB ULTRA</b>	
<b>STELLA ARTOIS</b>	

**WINTER PROMOTION**  
30% OFF ALL BOTTLES OF WINE