



RESTAURANT • BAR
EST. 1978

Executive Chef Gary Leap

STARTERS

- SEAFOOD RAVIOLI** 15
lobster, scallops, shrimp, with a rich cream sauce and a touch of marinara
- POT STICKERS** 12
seared, sweet soy, sweet thai chili , asian coleslaw
- HK'S SIGNATURE ONION RINGS** 11
hand-breaded, HK'S original sauce
- MEDITERRANEAN FLATBREAD** 15
artichokes, red onions, tomatoes, red peppers, feta cheese, mozzarella cheese, with a balsamic drizzle
- PUB PRETZEL STICKS** 11
cooked to golden perfection, served with beer cheese sauce

SOUPS & GREENS

add chicken 7 or shrimp, steak or salmon 8 GF

- HARVEST SALAD** 12
mixed greens, carrots, mandarin oranges, seasonal berries, candid pecans, citrus vinaigrette
- GARDEN SALAD** 9
spring greens, carrots, red onions, tomatoes and cucumbers. choice of dressing
- CHICKEN TORTILLA SOUP** 10
chicken breast, black beans, corn, southwest seasonings, crispy tortilla strips

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

- 12 OZ. NY STRIP GF** 39
- 6 OZ. FILET MIGNON GF** 36
- 8 OZ. TOP SIRLOIN GF** 28

ENTREES

- HONEY GARLIC GLAZED SALMON** 28
roasted salmon fillet, fresh garlic, locally sourced clover honey, pumpkin seed rice
- CAJUN BEEF PASTA** 28
angus beef tips, blackened seasoning, broccoli, onions, tomatoes, garlic, white wine, cream, pappardelle pasta
add chicken 7 or shrimp 8
- SHRIMP & GRITS GF** 30
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
- CHICKEN MARSALA** 28
boneless chicken breast, shallots, fine herbs, mushrooms, spinach, marsala wine, pappardelle pasta
- PASTA PRIMAVERA** 22
mushrooms, spinach, tomatoes, garlic, broccoli, parmesan cheese, linguine pasta
add chicken 7 or add shrimp 8

HANDHELDS

- FRENCH DIP** 19
thinly sliced roast beef sautéed onion and gruyère cheese nestled between a toasted french roll. served with side of au jus and french fries
- KNIFE & FORK BURGER** 16
8 oz. beef pattie, american cheese, lettuce, tomato, onion, pickle, chef's special sauce, french fries, brioche bun
add bacon 3, fried egg 3, blue cheese crumbles 2

PIZZAS

- GREEK PIZZA** 19
mozzarella, spinach, artichokes, sun dried tomatoes and feta cheese
add chicken 7 or shrimp 8
- BUILD YOUR OWN PIZZA** 16
includes two toppings: pepperoni, sausage, ham, grilled chicken, bacon, peppers, red onions, mushrooms, olives, jalapeños
additional toppings 1 ea

3 COURSE DINNER FOR \$40

1 SELECTION FROM EACH CATEGORY

STARTER

GARDEN SALAD / CHICKEN TORTILLA SOUP

ENTREE

CHICKEN MARSALA / HONEY GLAZED SALMON /
8 OZ. TOP SIRLOIN

DESSERT

MASON JAR COBBLER / BROWNIE SUNDAE

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** 8
- BROCCOLI GF** 6
- JALAPEÑO CHEDDAR CHEESE GRITS GF** 6
- SAUTÉED MUSHROOMS & ONIONS GF** 6
- GARLIC MASHED POTATOES** 6

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	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, '21	13	48
CONCANNON CABERNET SAUVIGNON, CA '21		62
STAG'S LEAP CABERNET SAUVIGNON, CA, '21		140
SALDO ZINFANDEL, CA, '21		60
RODNEY STRONG MERLOT, CA, '18	9	34
DUCKHORN MERLOT, CA, '21		125
ALTOS DEL PLATA MALBEC, AR, '21	9	30
MEIOMI PINOT NOIR, CA, '22	13	48
LA CREMA PINOT NOIR, CA, '22		45
KENDALL JACKSON PINOT NOIR, CA, '20	11	40
NEXT RED BLEND, WA, '20	12	42
CLOS DE LOS SIETE RED BLEND, ARGENTINA, '20		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

SILVERADO SOLO CABERNET SAUVIGNON, CA, '14	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, '18	135
finishes with silky tannins, cedar and bramble flavors with excellent length and return.	
CAKEBREAD CHARDONNAY, CA, '20	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 currant, 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, '24	8	30
KENDALL JACKSON RIESLING, CA, '23	9	34
CONUNDRUM WHITE BLEND, CA, '23	12	45
ROBERT MONDAVI CHARDONNAY, CA, '21	10	37
KENDALL JACKSON CHARDONNAY, CA, '21	10	37
SONOMA CUTRER CHARDONNAY, CA, '23		52
SEA GLASS SAUVIGNON BLANC, CA, '23	9	32
KIM CRAWFORD SAUVIGNON BLANC, NZ, '21	10	37
NOBILO SAUVIGNON BLANC, NZ, '22	10	37
RUFFINO PINOT GRIGIO, IT, '22	9	30
BAND OF ROSES ROSE, WA, '22	12	42

BUBBLES

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

DRAFT BEER

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

PROMOTION

30% OFF ALL BOTTLES OF WINE