



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

35

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

TUSCAN SHRIMP AND SCALLOPS

36

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

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

SMOTHERED CHICKEN

28

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

LOBSTER RAVIOLI

28

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

PASTA PRIMAVERA

24

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

18

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

THE BURGER

16

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

15

includes two toppings: pepperoni, sausage, ham, grilled chicken, bacon, peppers, red onions, mushrooms, olives, jalapeños

additional toppings 1 ea

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

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