



Executive Chef Gary Leap



STARTERS

HK'S SIGNATURE ONION RINGS	12
hand-breaded, HK'S original sauce	
POT STICKERS	13
chicken pot stickers seared, sweet soy, sweet thai chili , asian coleslaw	
CRAB RANGOON BOMBS	16
cheesy crab rangoon filling, rolled in breadcrumbs and fried to golden perfection, accompanied by a sweet thai chili sauce	
MARGHERITA FLATBREAD	15
fresh mozzarella, tomatoes, garlic, and basil with a balsamic drizzle	
PUB PRETZEL STICKS	14
cooked to golden perfection, served with beer cheese sauce	

SOUPS & GREENS

add chicken 7 shrimp, steak or salmon 8

COBB SALAD	side 9	full 16
romaine, carrots, bacon, tomato, hard boiled egg, cucumber, chicken, and blue cheese crumbles		
GARDEN SALAD	side 8	full 13
spring greens, carrots, red onions, tomatoes and cucumbers		
CAESAR SALAD	side 9	full 16
romaine, croutons, parmesan cheese, with our house made Caesar dressing		
SOUP DU JOUR	cup 6	bowl 12
Chefs Soup choice for the day		

HANDHELDS

HK'S STEAK SANDWICH	19
thinly sliced steak, peppers, mushrooms, provolone cheese topped with garlic horseradish mayo, nestled between a toasted french roll, and french fries	
KNIFE & FORK BURGER	16
8 oz. beef patty, choice of american , cheddar, or provolone cheese, lettuce, tomato, onion, pickle, french fries, brioche bun	
add bacon 3, fried egg 3, blue cheese crumbles 2	
HK'S HOT CHICKEN SANDWICH	19
hand-breaded fried chicken, coated with our signature HK's hot sauce. topped with a crisp coleslaw and tangy pickles, all nestled within a soft brioche bun served with french fries	
Traditional Nashville Hot Sauce available upon request	
PORK TENDERLOIN SANDWICH	17
hand-breaded pork tenderloin with our house made horsey bbq sauce lettuce, tomato, onion, brioche bun, served with french fries	
GRILLED CHICKEN SANDWICH	18
grilled chicken topped with provolone, garlic and herb mayo, tomatoes, bacon, lettuce and pickles on a toasted brioche bun	

PIZZAS 14"

MARGHERITA PIZZA	22
fresh mozzarella, tomatoes, garlic, and basil with a balsamic drizzle	
add chicken 7 or shrimp 8	
BUILD YOUR OWN PIZZA	18
includes two toppings: pepperoni, sausage, ham, bacon, peppers, red onions, mushrooms, olives, jalapeños	
additional toppings 1.50 ea	

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	39
8 OZ. FILET MIGNON	40
10 OZ. TOP SIRLOIN	30
4 OZ. PETITE FILET	34

ENTREES

HONEY GARLIC GLAZED SALMON		28
roasted salmon fillet, fresh garlic, locally sourced clover honey, pumpkin seed rice		
CAJUN PASTA CHICKEN	26	BEEF 28 SHRIMP 30
angus beef tips, blackened seasoning, broccoli, onions, tomatoes, garlic, white wine, cream, pappardelle pasta		
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		
16 OZ. BONE IN PORK CHOP		28
grilled pork chop topped with a brandy peppercorn cream sauce and fried leeks served with roasted vegetable tomato basil risotto		
PASTA PRIMAVERA		24
mushrooms, spinach, tomatoes, garlic, fresh herbs, broccoli, butternut squash, parmesan cheese, linguine pasta in white wine sauce		
LINGUINE BOLOGNESE		26
a rich, savory sauce built from tender veal and savory sausage, slow-simmered with tomatoes, carrot, onion, celery, and garlic served with garlic bread		
SIDES		
BACON MAC 'N CHEESE		8
 GARLIC MASHED POTATOES		6
 BROCCOLI		6
 JALAPEÑO CHEDDAR CHEESE GRITS		6
 SAUTÉED MUSHROOMS & ONIONS		6
 ROASTED VEGETABLE TOMATO BASIL RISOTTO		6

CHEF'S DAILY FEATURE

ASK YOUR SERVER FOR TONIGHT'S FEATURE

split plate charge 6
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



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 6

BUDWEISER
BUD LIGHT
BUD SELECT
BUSCH LIGHT
MICHELOB ULTRA
COORS LIGHT
MILLER LITE

CRAFT/IMPORT BOTTLED BEER 7

BOULEVARD PALE ALE
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 7

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