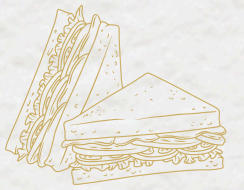


Starters



Handhelds



- HK's Signature Onion Rings** \$12
hand-breaded, HK'S original sauce
- Pot Stickers** \$13
chicken pot stickers seared, sweet soy, sweet thai chili , and asian coleslaw
- Fried Oyster Mushrooms** \$16
lightly breaded and seasoned oyster mushrooms, cultivated on a missouri farm, flash-fried and served with a side of ranch dressing.
- 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

- 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** \$18
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, nestled on a brioche bun served with french fries
Traditional Nashville Hot Sauce available
- 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 served with french fries

Soups & Greens



- add chicken \$7 shrimp, steak or salmon \$8
- Chef Salad** side \$9 full \$16
mixed greens, carrots, tomato, red onion, hard boiled egg, cucumber, ham, turkey, and shredded cheese
- 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

Steaks



- featuring black angus center cut steaks, served with vegetable of the day and garlic mashed potatoes
- 12 oz. New York Strip** \$42
- 8 oz. Filet Mignon** \$44
- 10 oz. Top Sirloin** \$34
- 4 oz. Petite Filet** \$36



add seared shrimp \$8, add sautéed mushrooms & onions or blue cheese crumbles \$6 each

Pizza



- 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

Entrees



- Honey Garlic Salmon** \$28
roasted salmon fillet, fresh garlic, locally sourced clover honey, pumpkin seed rice
- Cajun Pasta**
Chicken \$26 Shrimp \$28 Beef \$30
blackened seasoning, broccoli, onions, tomatoes, garlic, white wine, cream, pappardelle pasta
- Shrimp & Grits** \$30
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
- Chicken Marsala** \$28
boneless chicken breast, onions, garlic, herbs, mushrooms, spinach, marsala wine, with mashed potatoes and veg of the day
- 16 oz. Bone In Pork Chop** \$30
grilled pork chop topped with a brandy peppercorn cream sauce, fried leeks, on top of a vegetable basil risotto
- Pasta Primavera** \$26
mushrooms, spinach, tomatoes, garlic, fresh herbs, broccoli, butternut squash, parmesan cheese, linguine pasta in white wine sauce
- Linguine Marinara and Italian Meatballs** \$26
4 italian meatballs in our housemade marinara over al dente linguine pasta topped with toasted garlic bread

Sides



- Bacon Mac & Cheese** \$8
- Garlic Mashed Potatoes** \$6
- Broccoli** \$6
- Jalapeno Cheddar Cheese Grits** \$6
- Sauteed Mushrooms & Onion** \$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

Featured Cocktails



Featured Wines



GIN DRAGON	\$16
bombay gin, passion fruit, simple syrup, grenadine, fresh lemon juice	
RUM-HATTEN	\$14
pussers rum, maraschino liqueur, trincheri sweet vermouth, orange bitters	
BOURBON SIDECAR	\$16
buffalo trace bourbon, triple sec, sweet vermouth, fresh lime juice	
RÉMY RUBY	\$16
rémy martin 1738, triple sec, simple syrup, cranberry juice, fresh lemon juice	
CLASSIC OLD FASHIONED	\$18
ice ball, buffalo trace bourbon, sugar syrup, angostura bitters, dehydrated orange and luxardo cherries for garnish	
CLASSIC MANHATTEN	\$17
buffalo trace bourbon, sweet vermouth, angostura bitters, luxardo cherries	
LEMON DROP MARTINI	\$17
lemon vodka, lemon juice, simple syrup, orange liqueur	
BLUEBERRY LIMEADE	\$17
wheatly vodka, lime juice, simple syrup, blueberry puree	

Ask about our delightful dessert drinks!

Domestic Beer



BUDWEISER	\$6
BUD LIGHT	
BUD SELECT	
BUSCH LIGHT	
MICHELOB ULTRA	
MICHELOB ULTRA ZERO	
COORS LIGHT	
MILLER LITE	

Craft Imported Beer



BOULEVARD PALE ALE	\$7
BOULEVARD WHEAT	
CORONA EXTRA	
BLUE MOON	
STELLA ARTOIS	

Draft Beer



BLUE MOON	\$7
BOULEVARD WHEAT	
BUDWEISER	
BUD LIGHT	
LOGBOAT SNAPPER IPA	
MICHELOB ULTRA	
STELLA ARTOIS	
SEASONAL BEER	

DUCKHORN MERLOT, CA, '21	\$125
notes of black cherry, plum, red licorice, and baking spices, offering a polished and supple texture	
CAYMUS CABERNET SAUVIGNON, CA,	\$175
an equal balance of fruit, oak and earthiness. The exceptionally long finish displays a harmony of vanilla oak and lush fruit.	
CAKEBREAD CHARDONNAY, CA, NAPPA	\$120
aromas of ripe green and golden apple, accented by fresh white peach and light oak notes	
SILVERADO SOLO CABERNET SAUVIGNON, CA,	\$245
100% cabernet sauvignon, stags leap district, hints of cinnamon, nutmeg with intense fruit, spice and toasty oak.	

White Wines



	Glass	Bottle
STELLA ROSA MOSCATO D'ASTI, IT	\$11	\$40
KENDALL JACKSON RIESLING, CA	\$9	\$34
KENDALL JACKSON CHARDONNAY, CA	\$10	\$37
SONOMA CUTRER CHARDONNAY, CA	\$15	\$52
KIM CRAWFORD SAUVIGNON BLANC, NZ	\$10	\$37
RUFFINO PINOT GRIGIO, IT	\$8	\$30

Red Wines



	Glass	Bottle
RODNEY STRONG MERLOT, CA	\$9	\$34
KENDALL JACKSON PINOT NOIR, CA	\$11	\$40
LA CREMA PINOT NOIR, CA	\$13	\$48
CONUNDRUM, CA	\$10	\$37
TERRAZAS RESERVA MALBEC	\$14	\$50
BONANZA CABERNET SAUVIGNON, CA	\$11	\$40
UNSHACKLED SPECIAL SELECT CABERNET SAUVIGNON, CA	\$14	\$50

Organic Wines



	Glass	Bottle
BONTERRA CABERNET SAUVIGNON	\$14	\$50
MERLOT		
PINOT NOIR		
CHARDONNAY		
PINOT GRIS		

Bubbles



	Glass	Bottle
RUFFINO PROSECCO	\$10	\$40
RUFFINO PROSECCO ROSE	\$10	\$40
KORBEL BRUT	NA	\$45
VEUVE CLICQUOT	NA	\$135

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