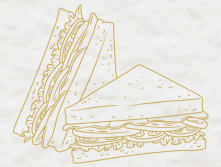


Starters



HK's Handhelds

RESTAURANT • BAR



- 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 Menu

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

Craft/Imported Beer



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

Draft Beer



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

Bubbles



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

| | |
|--|--------------|
| 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 |
| LA VIEILLE FERME RECOLTE, FR | \$8 | \$30 |
| LA CREMA SAUVIGNON BLANC, CA | \$15 | \$52 |

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 | | |