

raw/chilled

oysters on the half shell* (gf) (df)

chef's daily selection, hk mignonette, cocktail sauce

half dozen 25 | full dozen 47

shrimp cocktail (gf) (df)

espelette, lemon, cocktail sauce 23

tuna tartare* (gf) (df)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 25

appetizers

pan-seared scallops* (gf) (df)

corn purée, braised bacon lardons, pickled shallots, chives 28

lobster risotto*

butter-poached lobster tail, saffron, roasted tomatoes, chives 33

jumbo lump crab cake

apple relish, avocado purée, green goddess dressing 32

wagyu meatballs

american wagyu, pork, slow-roasted tomato sauce, polenta croutons, parmesan, basil 22

truffled oysters rockefeller

truffle spinach ragù, italian bread crumbs, fontina cheese 22

salads

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals 23

quinoa salad (gf)

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 21

caesar salad*

parmesan frico, garlic croutons, lemon zest 19

with grilled chicken 25 | with chilled shrimp 27

pizzas

hell's kitchen pizza

slow-roasted tomato sauce, sriracha, pepperoni, bacon, avocado crema, jalapeño honey 22

truffle ricotta pizza

mozzarella, roasted mushroom, truffle honey, parsley 22

pepperoni pizza

mozzarella, slow roasted tomato sauce 18

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

sandwiches

served with french fries

hell's kitchen burger

neuske's applewood-smoked bacon, ghost pepper jack cheese, fresno chili jam, mashed avocado, crispy onions, tomato, spicy aioli 23

backyard burger

american cheese, chopped pickles, red onion, og sauce 21

crab roll

mashed avocado, aji amarillo, pickled fresno 26

idiot sandwich

sourdough, braised short rib, gruyere, cheddar, roasted mushrooms, spicy tomato chutney 27

chicken blt

crispy chicken breast, applewood-smoked bacon, lettuce, tomato, red onion, honey bbq sauce 27

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
served medium rare 66

8 oz. filet mignon* (gf)

herb-roasted tomato, charred scallion, horseradish hollandaise 62

chicken succotash (gf)

summer corn, cherry tomato, swiss chard, garlic lemon butter, micro basil 33

crispy skin salmon* (gf)

coconut green curry, sticky rice, thai apple slaw 41

sides

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives 15

wild mushrooms (gf) (v)

shallot-white wine glaze 15

potato purée (gf) (v)

crème fraîche, chives 15

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