

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 26

appetizers

pan-seared scallops* (gf) (df)

celery root purée, braised bacon, pickled granny smith apple, chives 28

lobster risotto

butter-poached lobster tail, truffle, crispy onions, fried parsley 33

lobster arancini

lemon aioli, chimichurri, parmesan, fried parsley 22

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

salads

harvest quinoa salad (gf) (v) (df)

kale, butternut squash, fuji apple, cranberry, citrus apple vinaigrette, spiced nuts 21

golden beet salad (gf) (v)

white balsamic vinaigrette, greek yogurt pistachio granola, blood orange, frisée herb salad 23

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, soybeans, 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 foodborne 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, ají amarillo, pickled fresno 26

idiot sandwich

sourdough, braised short rib, gruyère, 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

pan-roasted chicken breast

mushroom and foie gras bread pudding, shaved fennel, herb streusel, apple chicken jus 37

crispy skin salmon* (gf) (df)

coconut green curry, sticky rice, thai apple slaw 41

8 oz filet mignon* (gf)

cipollini onion confit, roasted garlic butter, truffle chicken jus 62

sides

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives 15

wild mushrooms (gf) (v)

shallot-white wine glaze 15

roasted broccolini (gf) (v)

roasted garlic butter, chimichurri, pickled red onion 15

potato purée (gf) (v)

crème fraîche, chives 15

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