

HK's STEAKHOUSE

SALADS - SOUPS - STARTERS

Caesar Salad \$5.50
Hearts of Romaine lettuce tossed in our special Mayfair dressing
Add Shrimp **\$10.00**
Add Chicken **\$7.00**

Spinach Salad \$7.25
Fresh baby spinach leaves, red onions and mandarin oranges tossed in a black currant dressing.

Greek Salad \$7.25
A mixture of baby lettuce, Feta cheese, cucumber, red pepper and yellow pepper tossed with a red wine vinaigrette

HK's Salad \$5.50
Crisp mixed greens and garden vegetables.

Tenderloin Salad \$7.25
Thinly sliced tenderloin and sliced avocado atop mixed greens with a chipotle dressing.

Chopped Salad \$8.25
Mixed greens, roasted chicken, avocados, tomatoes, blue cheese, bacon, scallions, tossed with citrus vinaigrette dressing.

Shrimp Cocktail \$12.50
Four jumbo shrimp, poached, chilled, and served on a bed of baby green with a traditional sauce.

Grilled Portobello \$7.50
Marinated and finished with caramelized onions and glazed Gorgonzola on wilted spinach.

HK's Famous Onion Rings
Extra-thick cut Onion Rings hand-battered and fried to a golden brown. An HK's favorite.

Full Order **\$7.50**
Half Order **\$5.50**

Saganaki \$9.00
Traditional Greek Kasseri cheese flambé with Ouzo. Served with pita bread.

Cajun Calamari \$7.50
Dusted in Cajun spices, lightly fried and served over a spicy cocktail sauce.

Tempura Beef Tips \$7.50
Tips of prime rib of beef, marinated in a soy/ginger sauce served with a spicy mustard.

Maryland Crab Cakes \$10.00
Lump crab meat blended with bell peppers and herbs. Sautéed, served with a mustard cream sauce.

HK's Steak Soup \$7.00
Grilled sirloin tips simmered with celery, carrots and plum tomatoes in a hearty beef broth.

ENTRÉES

All Entrées include vegetable of the day and freshly baked bread, with olive oil and fresh roasted garlic

BBQ Baby Back Ribs \$22.00
A full rack, basted with HK's Bourbon Barbeque Sauce.

Lamb Porterhouse \$29.00
Herb marinated and grilled to its fullest flavor.

HK's Pork Chop \$20.00
A 10 ounce, bone in Rib Chop.

Koplar's Rancher \$28.00
14 oz. thick cut of Roasted Prime Rib.

Center Cut 8 oz. Filet Mignon \$38.00
Cut taken from the tenderloin served with Bearnaise sauce.

12 oz. Rib Eye \$28.00
Well marbled and full of flavor.

12 oz. Kansas City Strip \$36.00
Cut from the finest beef; enjoy the rich, hearty flavor. Served with demi-glaze sauce.

Filet and Lobster Tail \$60.00
A true steak and seafood gourmet delight.

Grilled Chicken Teriyaki \$18.00
White and dark meat chicken marinated in teriyaki and grilled to perfection on skewers. Served with traditional vegetable fried rice, green onion and lemon.

Sautéed Chicken Oscar \$25.00
Breast of chicken topped with king crab asparagus and hollandaise sauce.

Chicken Oreganata \$23.00
Sautéed breast of chicken, sliced and tossed with fresh tomatoes, green onions, mushrooms, garlic, and angel hair pasta.

Fettuccini Carbonara \$21.00
Tender breast of chicken with prosciutto caramelized onions, and cracked black pepper. Topped with parmesan and garlic cream sauce.

Veal Meatballs \$21.00
House made meatball with penne and marinara.

Turkey Steak \$20.00
Our famous signature batter fried or char-grilled, marinated turkey breast served with a honey-mustard sauce.

Shrimp \$25.00
Jumbo U-10 prawns either batter fried or prepared scampi style.

Seafood Pasta \$24.00
King crab, scallops, shrimp and mussels sautéed with fresh herbs and tossed with a spicy lobster sauce.

Blackened Sea Scallops \$26.00
With angel hair pasta and garlic butter.

Sea Chase Bass \$32.00
Fresh, delicate 8 oz. filet of Sea Bass. Lightly dusted with ground morel mushrooms and finished with beurre rouge. Served with seasonal vegetables.

Seared Halibut \$23.00
Finished with an avocado mango salsa.

Salmon Ala Aspen \$24.00
Bring the Rocky Mountains to your table with this fresh 8 oz. salmon filet, brushed with Dijon mustard and then encrusted in a mix of fresh bread crumbs and basil. Served with Grey Poupon Sauce.

Add a 5 oz. Lobster tail to any entrée \$25.00

SIDES- Order Individually or to be shared

Creamed Spinach \$8.00	Sautéed Mushrooms \$6.00	Asparagus and Mushroom Risotto \$9.00
Sautéed Asparagus \$7.00	Garlic and Chive Mashed Potatoes \$4.00	French Fried Potatoes \$5.00
Giant Baked Potato with Toppings \$5.00		HK's Signature Rice Pilaf \$4.00

Pizza \$10.00 10" Thin Crust Pies, Hand Tossed and prepared in a Brick Oven. Choose from: Four Cheese Pizza, Pepperoni Pizza or Sun dried Tomato, Artichoke and Spinach Pizza with Olive Oil

HK's Original Steak Sauce available for sale
20% service charge will be added to parties of 6 or more
Take out available

Michael Hollingsworth, Executive Chef

Gary Leap, HK's Executive Sous Chef