

SMALL PLATES

CRAB CAKES* \$16

Macerated Arugula, Lemon Aioli,
Crispy Potato

LOBSTER CORN DOGS \$19

Stone Ground Mustard,
Clover Honey

HOUSE CURED BACON

WRAPPED PRAWNS \$15

Andouille Potato Hash,
Whiskey Butter

BEEF TARTAR* \$14

Farmer Egg, Herbed Crostini

ROOT BEER BRAISED

WAGYU SHORT RIBS \$12

Celeriac Puree, Natural Jus

TUNA POKE* \$9

Japanese Catsup,
Wasabi Mayo

MUSSELS & FRIES \$15

White wine, Herbs, Shallots,
Grilled Bread

STEAK HOUSE ONION RINGS

HK's Steak Sauce
\$7 Half / \$12 Full

SOUPS

SIGNATURE STEAK SOUP \$8

(Created by Our Founder,
Harold Koplak)

ONION SOUP GRATINEE \$8

Bourbon, Gruyere Cheese, Crostini

STARCHES

(Enough To Share)

LOBSTER

MAC N CHEESE

Tillamook Cheddar,
Oregon Truffle
\$7 Half / \$12 Full

BACON-BUTTER STEWED

FINGERLING POTATOES

\$6 Half / \$9 Full

CREAMY ANSON MILLS GRITS

Prosciutto, Herbs
\$6 Half / \$9 Full

SEA SALT BAKED POTATO \$9

STEAK & CHOPS

WAGYU

12 oz Flat Iron \$29

GRASS FED

8 oz Niman Ranch
Filet Mignon \$34

DRY AGED

16 oz Kansas City Strip \$41

18 oz Bone-In Ribeye \$39

CHOP

12 oz Bone-In
Bourbon Apple Brined
Kurabota Pork Chops \$30

SAUCES

HK's House Steak Sauce

Chimichurri

Horseradish
Cream

ENHANCEMENTS

Maine Lobster Tail \$18

Oscar Style \$9

Crab Cake* \$12

Seared

Seared

Foie Gras \$11

Scallops \$12

VEGETABLES

(Enough To Share)

BROCCOLI

\$6 Half / \$9 Full

GRILLED JUMBO ASPARAGUS

\$6 Half / \$9 Full

ROASTED FORAGED

MUSHROOMS

\$6 Half / \$9 Full

WILTED ORGANIC SPINACH

\$6 Half / \$9 Full

H. Joseph Elliott,

Executive Chef—Director of Food and Beverage

Jon Quint,

Chef de Cuisine

SALADS

HEIRLOOM TOMATO & BUFFALO MOZZARELLA \$10

Farmer Jones Basil,
25 Year Balsamic Vinaigrette

ROASTED BEET & GOAT CHEESE \$9

Organic Spinach, Frisee,
Goat Cheese Fritters,
Sherry-Shallot Vinaigrette

CHARRED CAESAR \$9

Grilled Romaine, Red Onion,
Lemon Confit, Shaved Grana Padano

MAYFAIR SALAD \$8

Chopped Romaine, Mayfair Dressing,
Grana Padano

CHOPPED SALAD \$8

Amish Chicken, Avocado, Bacon,
Maytag Bleu Cheese, Scallion,
House Vinaigrette

ENTREES

PISTACHIO DUSTED

ALYSIAN FARMS

LAMB MEDALLIONS \$38

English Peas, Cippolini Onion,
Tomato, Capers

SEARED BLOCK ISLAND DAY

SCALLOPS \$29

Sweet Pea Puree,
Grapefruit Browned Butter

LINE-CAUGHT STRIPED BASS \$28

Littleneck Clams, Saffron Clam Broth

TURKEY STEAK \$26

Grilled or Fried, Anson Mills Grits,
Haricot Verts

HERB BUTTER-BASTED GERBER

FARMS AMISH CHICKEN \$24

Herbed Brine, Caponata,
Natural Jus

BAY OF FUNDY SALMON \$21

Planxa Grilled, Haricot Verts,
Herbed Butter

PAPPERDELLE BOLOGNESE

DE CINGHIALE \$20

Papperdelle Pasta,
Artisan Grilled Bread

PUTTANESCA \$18

Bucatini, Anchovy, Tomato Olive &
Caper Tapenade, Pecorino