

## 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)

cocktail sauce, espelette, lemon 23

### **tuna tartare\*** (gf) (df)

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

## appetizers

### **pan-seared scallops\*** (gf) (df)

celery root purée, braised bacon lardons, pickled granny smith apples,  
chives 28

### **lobster risotto\*** (gf)

butter poached lobster tail, truffle risotto, crispy onions 33

### **jumbo lump crab cake**

green goddess dressing, apple relish, avocado purée 32

### **wagyu meatballs**

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

## salads

### **golden beet salad** (gf) (v)

greek yogurt, blood orange, pistachio granola,  
white wine balsamic vinaigrette 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 18

### **wild mushroom** (v)

truffle gouda cheese sauce, wild mushrooms, grilled onions, spinach 20

**(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\***

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

### **standard burger\***

toasted brioche, white cheddar, butter lettuce, tomato, fancy sauce 21  
add nueske's applewood-smoked bacon 22

### **stonington lobster roll**

toasted brioche, warm butter-poached lobster, lemon 33

### **short rib grilled cheese**

sourdough, braised short rib, caramelized onions, white cheddar, pickled vegetables 27

## entrées

### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace  
served medium rare 65

### **8 oz. filet mignon\*** (gf)

roasted cherry tomatoes on the vine, béarnaise sauce 61

### **chicken scallopini** (gf) (df)

chicken breast, roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32

### **crispy skin salmon\*** (gf)

beluga lentils, shaved fennel salad, citrus beurre blanc 40

## 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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