



lunch

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.*



lunch

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

(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.*