

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)

pea purée, braised bacon lardons, pickled fennel, chives 28

lobster risotto* (gf)

butter-poached lobster tail, braised fennel, confit lemon zest, parmesan 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

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals 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 (v)

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 1

maine style lobster roll

toasted brioche, chilled lobster salad, sam adams pickled mustard seeds, lemon zest 33

idiot sandwich

sourdough, braised short rib, gruyere, 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 65

8 oz. filet mignon* (gf)

herb-roasted tomato, charred scallion, horseradish hollandaise 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 the 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.*