



RESTAURANT • BAR

EST. 1978

Executive Chef Gary Leap

Food & Beverage Manager Rielly Parungao



STARTERS

- BRAISED PORK BELLY** 16
crisp pork belly tossed with stir fry sauce and served with crispy wontons
- MARYLAND CRAB CAKES** 16
house made, fried and served with raspberry chipotle aioli
- CHILI BACON WRAPPED SHRIMP** 15
Baked to perfection and served with raspberry chipotle sauce
- SEAFOOD RAVIOLI** 14
lobster, scallops, shrimp, lemon beurre blanc sauce
- SPINACH DIP** 13
artichokes, cream cheese, garlic, onions, spinach, nann bread
- PORK POT STICKERS** 11
seared, sweet soy, sweet thai chili , asian coleslaw
- HK'S SIGNATURE ONION RINGS** 10
hand-breaded, HK'S original sauce
- PUB PRETZEL STICKS** 10
cooked to golden perfection, served with beer cheese sauce

SOUPS & GREENS

- add chicken 7, shrimp, steak or salmon 8 GF**
- GREEK SALAD GF** 11
cucumbers, red onions, kalamata olives, heart of palm and feta cheese tossed in greek dressing, served over a bed of spinach
- HK'S STEAK SOUP** 10
house signature soup, served with HK'S original sauce
- MAYFAIR SALAD** 10
romaine lettuce, parmesan cheese, croutons, featuring the original dressing recipe from the mayfair hotel
- FRENCH ONION SOUP** 9
crostini crouton, gruyère gratinée

STEAKS

- featuring black angus center cut steaks, served with seasonal vegetables and garlic mashed potatoes**
- add seared shrimp 8, maryland crab cakes 9**
- add sautéed mushrooms & onions or blue cheese crumbles 6 each**
- 14 OZ. RIBEYE GF** 62
- 14 OZ. NY STRIP GF** 62
- 8 OZ. FILET MIGNON GF** 62
- 6 OZ. FILET MIGNON GF** 46
- 10 OZ. TOP SIRLOIN GF** 28
- 14 OZ. OZARK STRIP** 65
strip loin, montreal seasoning and green peppercorn glaze

ENTREES

- BRAISED SHORT RIBS** 45
slow cooked and served with roasted carrots, garlic mashed potatoes and short rib demi
- SMOTHERED CHICKEN** 28
boneless chicken breast, bacon, onions, mushrooms, spinach, cream, seasonal vegetables and garlic mashed potatoes
- CHICKEN MARSALA** 28
boneless chicken breast, shallots, fine herbs, mushrooms, spinach and marsala wine served over penne pasta
- PASTA PRIMAVERA** 22
broccolini, mushrooms, spinach, tomatoes, evoo, garlic, white wine, linguine pasta
add chicken 7, add shrimp 8

- BLACKENED GROUPER** MP
grouper fillet, blackened seasoning, pineapple salsa, seasonal vegetables, jalapeño cheddar cheese grits
- SEARED SCALLOPS** 42
pan seared to perfection and served with butternut squash puree and roasted asparagus
- SOY GINGER GLAZED SALMON** 34
salmon fillet, stir fried bok choy, snow peas, peppers, ginger and sweet soy
- SHRIMP & GRITS GF** 32
shrimp, andouille sausage, blackened seasoning, roasted red peppers, tomatoes, jalapeño cheddar cheese grits
- LOBSTER RAVIOLI** 26
lobster ravioli, seared shrimp topped with a rich cream sauce and a touch of marinara

HANDHELDS

- SHRIMP MEDITERRANEAN FLATBREAD** 18
seared shrimp, mozzarella chesse, goat cheese, black olives, red onions, cherry tomatoes, balsamic glaze, evoo
- PRIME RIB SANDWICH** 17
slow roasted prime rib, sautéed onions, provolone cheese served on a french roll. served with french fries
- GREEK PIZZA** 17
spinach, artichokes, sun dried tomatoes and feta cheese
- THE BURGER** 16
black angus beef patties, blackened seasonings, american cheese, lettuce, tomato, onion, pickle. served with french fries
add bacon 3, fried egg 2, blue cheese crumbles 2
- THREE MEAT PIZZA** 16
pepperoni, ham and sausage
- CHICKEN AND PINEAPPLE PIZZA** 16
- VEGETARIAN PIZZA** 16
red onions, mushrooms, peppers and black olives
- PEPPERONI PIZZA** 15
- 3 CHEESE PIZZA** 15

SIDES

- BACON MAC 'N CHEESE AU GRATIN** 10
- BROCCOLINI GF** 9
- ASPARAGUS GF** 9
- JALAPEÑO CHEDDAR CHEESE GRITS GF** 7
- SAUTÉED MUSHROOMS & ONIONS GF** 6
- GARLIC MASHED POTATOES GF** 6

ENHANCEMENTS

- BLUE CHEESE CRUMBLES** 6
- BÉARNAISE SAUCE GF** 5
- PEPPERCORN SAUCE GF** 5
- MAÎTRE D' BUTTER GF** 5

HK'S Original Sauce 12oz Bottle 9
split plate charge 6 / gluten free GF

for parties of 8 or more a 20% gratuity will be added to the check

consumer warning: raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness

Attire: Resort Casual. Tank Tops, Swimwear and Beachwear Are Not Permitted



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SEASONAL COCKTAILS

SILENT 7	13
jack daniel's old no. 7, bols triple sec, simple syrup, fresh lemon juice	
THE VESPER	13
new amsterdam stratusphere gin, new amsterdam vodka, dry vermouth	
COUNTRIES '75	12
new amsterdam gin, avissi prosecco, simple syrup	
RUM-HATTEN	13
mount gay barrel rum, maraschino liqueur, trincheri sweet vermouth, orange bitters	
BOURBON SIDECAR	15
woodford reserve bourbon, bols triple sec, trincheri sweet vermouth, fresh lime juice	
GIMLET	15
the botanist gin, lime juice and simple syrup	
RÉMY RUBY	16
rémy martin 1738, bols triple sec, simple syrup, cranberry juice, fresh lemon juice	
SINGLE & OLD FASHIONED	21
macallan single malt 12 years old, sugar, angostura bitters, club soda	
CLASSIC MANHATTEN	17
bulleit rye whiskey, sweet vermouth, angostura bitters, luxardo cherries	

RED WINES

	glass	bottle
ROBERT MONDAVI CABERNET SAUVIGNON SPECIAL SELECT, CA, '21	13	48
CONCANNON CABERNET SAUVIGNON, CA '19		62
STAG'S LEAP CABERNET SAUVIGNON, CA, '19		140
SALDO ZINFANDEL, CA, '21		60
RODNEY STRONG MERLOT, CA, '18	9	34
DUCKHORN MERLOT, CA, '20		125
ALTOS DEL PLATA MALBEC, AR, '21	9	30
MEIOMI PINOT NOIR, CA, '21	13	48
LA CREMA PINOT NOIR, CA, '20		45
KENDALL JACKSON PINOT NOIR, CA, '20	11	40
NEXT RED BLEND, WA, '20	12	42
CLOS DE LOS SIETE RED BLEND, ARGENTINA, '18		48
DISASTROUS BY NATURE RED BLEND, WA, '19	9	32

DOMESTIC BOTTLED BEER

BUDWEISER	5
BUD LIGHT	
BUD SELECT	
BUSCH LIGHT	
MICHELOB ULTRA	
COORS LIGHT	
MILLER LITE	

CRAFT/IMPORT BOTTLED BEER

BOULEVARD PALE ALE	6
BOULEVARD WHEAT	
CORONA EXTRA	
HEINEKEN	
BLUE MOON	
STELLA ARTOIS	

FEATURED WINES

ROBERT MONDAVI CABERNET SAUVIGNON, CA, '19	98
napa valley, dark berry and black plum fruit is layered with black pepper, dried lavender and herbs complexity.	
RUTHERFORD HILLS CABERNET SAUVIGNON, CA, '16	108
napa valley, aromas of dark fruits of boysenberry, black curran, notes of cassis with hints of savory herbs, anise, and baking spices.	
SILVERADO SOLO CABERNET SAUVIGNON, CA, '14	245
100% cabernet sauvignon, stags leap district, hints of cinnamon, nutmeg with intense fruit, spice and toasty oak.	
SILVER OAK CABERNET SAUVIGNON, CA, '18	135
finishes with silky tannins, cedar and bramble flavors with excellent length and return.	
CAYMUS CABERNET SAUVIGNON, CA, '21	175
an equal balance of fruit, oak and earthiness. The exceptionally long finish displays a harmony of vanilla oak and lush fruit.	
CAKEBREAD CHARDONNAY, CA, '20	120
aromas of ripe green and golden apple, accented by fresh white peach and light oak notes	

WHITE WINES

	glass	bottle
ALLEGRO MOSCATO, CA, '22	8	30
KENDALL JACKSON RIESLING, CA, '22	9	34
CONUNDRUM WHITE BLEND, CA, '21	12	45
ROBERT MONDAVI CHARDONNAY, CA, '19	10	37
KENDALL JACKSON CHARDONNAY, CA, '21	10	37
SONOMA CUTRER CHARDONNAY, CA, '17		52
SEA GLASS SAUVIGNON BLANC, CA, '18	9	32
KIM CRAWFORD SAUVIGNON BLANC, NZ, '21	10	37
NOBILO SAUVIGNON BLANC, NZ, '20	10	37
RUFFINO PINOT GRIGIO, IT, '20	9	30
BAND OF ROSES ROSE, WA, '21	12	42

BUBBLES

VERDI SPARKLING WINE	8	28
RUFFINO PROSECCO	10	40
KORBEL BRUT		45
MOËT & CHANDON IMPÉRIAL		105
VEUVE CLICQUOT		135
DOM PÉRIGNON		380

DRAFT BEER

BLUE MOON	6
BOULEVARD WHEAT	
BROADWAY PORTER	
BUDWEISER	
BUD LIGHT	
LOGBOAT SNAPPER IPA	
MICHELOB ULTRA	
STELLA ARTOIS	

Wine Vintages May Vary