

MENU

LAKE TAHOE

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DINNER

PRIX FIXE SIGNATURE

DESSERT

COCKTAILS

DINNER

CHILLED SEAFOOD

HK GRAND SHELLFISH TOWER FOR TWO*

lobster, gulf shrimp, oysters, clams, penn cove mussels

add king crab leg \$64.95

GF

\$ 125.95

OYSTERS ON THE HALF SHELL*

chef's daily selection, hk mignonette, gin cocktail sauce

half dozen \$27.95 | full dozen \$54.95

GF

SHRIMP COCKTAIL

gin cocktail sauce

GF

\$ 23.95

APPETIZERS

MELON POKE*

citrus balsamic vinaigrette, seaweed, maldon salt, togarashi

GF | Vegetarian

\$ 19.95

SEARED FOIE GRAS*

fresh strawberries, strawberry gastrique, scottish shortbread, candied marcona almonds

\$ 30.95

GRILLED OCTOPUS

white bean pureé, pee wee potatoes, roasted tomatoes, chili oil, chimichurri

GF

\$ 28.95

PAN SEARED SCALLOPS*

corn purée, braised bacon lardons, corn relish

GF

\$ 31.95

LOBSTER RISOTTO*

butter poached lobster tail, truffle risotto, crispy onions

\$ 35.95

WAGYU MEATBALLS

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

\$ 23.95

SALAD/SOUP

HEIRLOOM TOMATO & BURRATA SALAD

white balsamic vinaigrette, extra virgin olive oil, basil

GF

\$ 22.95

MARKET SALAD

frisée, red leaf lettuce, cherry tomatoes, cucumber, radish, sherry vinaigrette

GF | Vegetarian

\$ 19.95

CAESAR SALAD*

parmesan frico, garlic croutons, lemon zest

w/ grilled chicken - \$30.95 | w/ chilled shrimp - \$29.95

\$ 17.95

CORN AND CRAB CHOWDER

king crab, fresh corn, bacon lardons

GF

\$ 18.95

ENTREES

MUSHROOM SCALLOPS

saffron couscous, dry apricots, pinenuts, basil pesto, maitake mushrooms, king oyster mushroom scallops

Vegetarian

\$ 29.95

JIDORI CHICKEN SCALLOPINI

roasted pee wee potatoes, artichokes, tuscan kale, truffle chicken jus

\$ 40.95

CRISPY SKIN SALMON*

beluga lentils, shaved fennel salad, citrus herb beurre blanc

GF

\$ 42.95

GRILLED SWORDFISH*

mediterranean olive tapenade, caramelized fennel, tomato confit, tomato-nage broth

GF

\$ 48.95

ROASTED RACK OF LAMB

vadouvan carrots, bloomsdale spinach, lamb jus

GF

\$ 84.95

BRAISED BEEF SHORT RIB

yukon potato cake, sautéed spinach, crispy onions, beef jus

GF

\$ 52.95

BEEF WELLINGTON*

potato purée, glazed root vegetables, red wine demi-glaze

\$ 70.95

FILET MIGNON*

8 ounces, roasted tomatoes, béarnaise sauce

GF

\$ 65.95

PRIME DRY AGED NEW YORK STRIP*

12 ounces, red wine demi-glaze, maitake mushrooms, shishito peppers

GF

\$ 74.95

DRY AGED TOMAHAWK STEAK*

32 ounces, maitake mushrooms, roasted tomatoes, roasted garlic, béarnaise sauce

market price

GF

SIDES

BAKED MACARONI & CHEESE

smoked gouda, crispy prosciutto

\$ 15.95

ROASTED CORN

'elote' style, roasted jalapeno aioli, queso fresco

GF

\$ 15.95

WILD MUSHROOMS

shallot white wine glaze

GF

\$ 15.95

POTATO PURÉE

crème fraîche, chives

GF

\$ 15.95

GRILLED ASPARAGUS

lemon aioli, parmesan, espelette, chives

GF

\$ 15.95

20% gratuities will be added to parties of six or more

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies

FAQS

What is the most famous dish at Hell's Kitchen in Lake Tahoe?

+

How much does a Beef Wellington cost at Hell's Kitchen in Lake Tahoe?

+

How much does it cost to dine at Hell's Kitchen in Lake Tahoe?

+

Does Hell's Kitchen in Lake Tahoe have a Prix Fixe menu?

+