

COCKTAILS

Vesper | 15

BEEFEATER GIN, TITO'S VODKA, LILLET
BLANC

Mr. Happy | 16

CENTENARIO REPOSADO, BASIL
HABANERO SYRUP, LIME JUICE,
CUCUMBER, TOGARASHI

Machu Picchu Sour | 19

PISCO, EGG WHITE, LIME JUICE. SIMPLE
SYRUP

Night Manhattan | 18

WHISTLE PIG RYE, SPANISH
VERMOUTH, BURLESQUE BITTERS

Garfield Old Fashioned | 16

WHISTLE PIG 100 PROOF BOURBON,
DEMERARA SPICED SYRUP, YUZU
BOUQUET

El Viejo Fashioned | 28

OCHO REPOSADO, MEZCAL ILEGAL,
AGAVE NECTAR

The Chillax | 15

BEEFEATER GIN, LIME JUICE, MINT
MANGO PURÉE, SPARKLING WATER

Prime Station | 18

TITO'S VODKA, LEMON JUICE,
ELDERFLOWER LIQUEUR, PINEAPPLE
PURÉE, PROSECCO

Carajillo Azteca | 18

LIQUEUR 43, CENTENARIO REPOSADO,
ESPRESSO

RAW & CHILLED

Wagyu Beef Carpaccio 32

KING CRAB, KALUGA CAVIAR, WARM BROWN BUTTER
BRIOCHE

Oysters On The Half Shell 23

HALF DOZEN, CHAMPAGNE MIGNONETTE & TABASCO

Jumbo Shrimp Cocktail (4) 29

COCKTAIL SAUCE, FLORIDA MUSTARD

Yellowfin Tuna Tartare 24

AVOCADO, MANGO, PONZU & WONTON CHIPS

King Crab & Avocado 28

TWIN AVOCADO, SHRIMP, HONEY MUSTARD,
CUCUMBER

HPS SEAFOOD TOWER | 90

(SUGGESTED FOR TWO)

4 OYSTERS, 4 JUMBO SHRIMP, KING CRAB,
LOBSTER, TUNA

SALADS

ADD CHICKEN 9 | STEAK 19 | SALMON 17 | SHRIMP 17

Hinsdale Wedge 15

ICEBERG LETTUCE, PICKLED ONION, MAPLE BACON,
HEIRLOOM TOMATOES, BUTTERMILK RANCH

Eggplant Tower 15

LIGHTLY BREADED EGGPLANT, HEIRLOOM TOMATOES,
MOZZARELLA, WILD ARUGULA, RICOTTA SALATA CHEESE,
AGED BALSAMIC

Grilled Ceasar 14

GRILLED BABY GEM, SHAVED PARMESAN, BREAD
CROSTINI

Kale & Apple 14

GOLDEN RAISINS, PICKLED ONIONS, PECORINO,
ROMANO VINAIGRETTE, CROUTONS

Beet Salad 15

ROASTED RED & GOLDEN BEETS, CITRUS,
GOAT CHEESE, PISTACHIOS, DUKKAH,
RASPBERRY VINAIGRETTE

Caprese Salad 16

HEIRLOOM TOMATOES, MOZZARELLA, BASIL

STARTERS

Antipasto Toscano 26

MORTADELLA, CALABRESE SALAMI, PROSCIUTTO,
FONTINA, PARMESAN, BLUE CHEESE, OLIVES

Jumbo Lump Crab Cake 28

PETITE APPLE & CELERY SALAD, REMOULADE

Wagyu Beef Meatball 21

HOMEMADE WAGYU BEEF MEATBALL, PARMESAN,
TOMATO BASIL, CROSTINI

Burrata E Barbe 20

BURRATA CHEESE, BABY BEETS, HAZELNUT, BALSAMIC
VINAIGRETTE

Grilled Spanish Octopus 24

CHICKPEA PURÉE, HEIRLOOM TOMATOES,
PETITE HERB SALAD

Frittura Mista 30

LOBSTER, SHRIMP, CALAMARI, GARLIC, SHISHITOS,
KALAMATA OLIVES, LEMON GARLIC BASIL AIOLI

Mediterranean Mussels 22

STEAMED MUSSELS, SPICY MARINARA, CROSTINI

STEAKS & CHOPS

Petite Briand | 58

8 oz FILET, PEPPER CRUST, MUSHROOMS, MADEIRA TRUFFLE SAUCE

Filet Mignon

8oz

54

Prime Ribeye

16oz

70

Prime Flat Iron

10oz

41

Dry Aged Kansas City Strip

18oz BONE IN

76

Prime Skirt Steak

10oz (SERVED WITH CHIMICHURRI)

55

Pork Chop

24oz BONE IN

40

Prime New York

14 oz

73

Rack Of Lamb

18oz BONE IN

72

PRIME RESERVE 45 DRY AGED

TOMAHAWK RIBEYE 160

PORTERHOUSE 140

HPS Experience make it a dinner for two +45, choose 2 salads, 2 sides & 1 dessert.

STEAK ACCOMPANIMENTS

Lobster Tail +30 | Oscar Style +25

madeira truffle sauce 6 | maître d'hôtel butter 5 | béarnaise 5 | chimichurri 5 | horseradish mousse 5 | blue cheese butter 5

ENTRÉES

Pollo Alla Romana

HALF ROASTED CHICKEN, GARLIC, SHALLOTS, ROSEMARY, LEMON, OLIVE OIL, ROASTED POTATOES

32

Salmon Al Fresco

SCOTTISH SALMON, AVOCADO, HEIRLOOM TOMATOES

38

Ahí Tuna

TOGARASHI, SESAME SEED, PAPAYA, AVOCADO, PONZU AIOLI

38

Chilean Seabass

LOBSTER SAUCE, WILD ARUGULA, TOMATOES, LOBSTER MEAT

65

Branzino

LEMON CAPER TOMATO BUTTER

46

Spaghetti Frutti Di Mare

CALAMARI, MUSSELS, SHRIMP, CLAMS, SPICY MARINARA

48

Cacio E Pepe

PARMESAN CHEESE, PROSCIUTTO, SERVED TABLE-SIDE IN A PARMESAN WHEEL

36

Risotto Of The Day

MP

HANDHELDS

SERVED WITH FRIES

Wagyu Burger

BACON JAM, ROASTED TOMATOES, CURED WHITE CHEDDAR, ARUGULA, ROASTED GARLIC AIOLI

24

Chicken Sandwich

LIGHTLY BREADED, LEMON AIOLI, BACON, AVOCADO, LETTUCE, TOMATO, WHITE AGED CHEDDAR

19

Veggie Sandwich

PORTOBELLO, ROASTED PEPPER, ZUCCHINI, WHITE AGED CHEDDAR, CHIPOTLE AIOLI

18

SIDES

Sauteed Broccoli

12

Potato Au Gratin

15

Brussels & Bacon

14

Seasoned Steak Fries

12

Creamed Spinach

12

Truffle-Parm Fries

14

Sauteed Mushrooms

13

Whipped Potatoes

13

Grilled Asparagus

14

Double Cut Bacon

14



Chef Javier Gómez

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS