

# DINNER

## STARTERS

### BUFFALO STYLE

#### CRISPY CAULIFLOWER

Blue Cheese, Stilton Aioli,  
Green Onion 17

#### GRILLED GULF SHRIMP

Grilled Gulf Shrimp, Crostini,  
Warm Tomato, White Bean Ragout 22

#### CRISPY CALAMARI

Lemon Chips, Kale,  
Malt Vinegar Mayo 17

#### MOLASSES & BROWN ALE

#### GLAZED WINGS

Green Apple, Jalapeno, Green Onion,  
Crumbled Stilton Blue Cheese 13

#### WASABI DEVILED EGGS

Smoked Salmon, Crispy Rice,  
Tobiko Caviar 16

#### WAGYU MEATBALLS

House Ground Wagyu Beef,  
Ricotta Cheese, Parmesan Frico 22

#### DUCK POUTINE

Confit Duck, French Fries,  
Cheddar Cheese Curds, Port Wine Gravy,  
Pickled Fresno Chilis 18

## SOUP & SALADS

### ENGLISH ALE ONION SOUP

English Sharp Cheddar  
Cheese Crouton 13

### SPLIT PEA SOUP

Ham, Mint Cream, Toasted Parmesan  
Crostini 12

### PUB CAESAR

Hearts of Romaine, White Anchovies,  
Parmesan Cheese,  
Roasted Garlic Dressing 16

### GR WEDGE

Stilton Blue Cheese, Tomato,  
Bacon, Egg 17

### BEEF SALAD

Heirloom Beets, Ricotta Cheese,  
Pistachio, Lemon Vinaigrette 16

## SIDES

### GRILLED ASPARAGUS

Parmesan Cheese, Black Pepper 12

### POTATOES AU GRATIN

Cooper & Cheddar Cheeses, Chives 12

### CRISPY BRUSSEL SPROUTS

Parmesan Cheese, Balsamic Glaze 12

## SAMMIES & BURGERS

### THE DUBLIN

Corned Beef, Sauerkraut,  
Thousand Island Dressing,  
Gruyere Cheese 20

### PUB BURGER

Prime Sirloin, Lettuce, Tomato,  
Farmhouse English Cheddar,  
Bacon, Pickle, Red Wine Glaze  
Brioche Bun 21

### FRENCH DIP

Prime Sirloin, Farmhouse English  
Cheddar, Red Wine Sauce, 19

### THE IMPOSSIBLE BURGER

Vegan Cheddar, Lettuce, Tomato,  
Crispy Onions, Vegan Garlic Aioli 20

### CRISPY CHICKEN SANDWICH

Farmhouse Cheddar, Lettuce,  
Tomato, Garlic Mayonnaise,  
Pickle, Brioche Bun 18

*All Sandwiches come with Fries*

*\*Upgrade to Truffle Fries for \$4\**

## CLASSIC RAMSAY

### WAGYU SKIRT STEAK

Chimichurri, Pommes Frites 52

### FILET MIGNON

10oz Center Cut  
Port Wine Demi 52

### 14 OZ. ANGUS NY STRIP

Green Peppercorn Sauce 51

### BEEF WELLINGTON

Filet Mignon, Truffle Duxelle,  
Puff Pastry, English Peas, Carrots,  
Aligot Potato Puree, Port Wine Jus 58

### BRAISED SHORT RIB

Wild Mushroom Ragout, Peas,  
Carrots, Pomme Frites,  
Braising Jus 40

### SHEPHERD'S PIE

Slow Braised Lamb, Root Vegetables,  
English Peas, Mashed Potatoes 27

### CHICKEN POT PIE

Braised Chicken,

Root Vegetables, Pastry 24

### SEARED DAY BOAT SCALLOPS

Candied Pork Belly, Butternut Squash  
Puree, Sweet and Sour Butternut  
Squash 48

### SCOTTISH SALMON

Celery Root Puree, Asparagus, 36

### FISH & CHIPS

Ale Battered, Tartar Sauce 34

## Crafted Cocktails

### MIND THE GAP

Kettle One Vodka, St—Germain Elderflower

Liqueur, Passion Fruit, Lime,  
Fever Tree Ginger Beer 16

### APPLE CIDER MARGARITA

Casamigos Reposado, Apple Cider, Cointreau  
with a Salt and Cinnamon Rim 15

### PUB WINTER MULE

Tito's Vodka, Fresh Pears, Cinnamon, Bay  
Leaf with Fever Tree Ginger Beer 15

### GORDON RAMSAY GIN & TONIC

Bombay Sapphire Gin, Aloe Vera Liqueur,  
Yuzu, Fever Tree Tonic Water 15

## Bottle & Can Beers

Samuel Adams, Boston Lager, MA, 5%	8
Scuplin IPA, Ballast Point, CA, 7%	9
Heineken, Netherlands, 5.0%	9
Corona, Mexico, 4.6%	9
Blue Moon Mango Wheat, CO, 5%	8
New Castle Brown Ale, NY, 4.7%	8
New Belgium Voodoo Ranger Atomic Pumpkin IPA, CO, 6.4%	9
Samuel Adams, Jack O Pumpkin, MA, 4.4%	8

## Draft Beers

	Short	Tall
Coors Light, CO 4.2%	8	10
Miller Lite, WI 4.2%	8	10
Strongbow Cider, England, 5%	9	12
Blue Moon Belgian White, CO 5.4%	8	12
Guinness, Ireland, 4.2%	9	12
Chimay Grand Reserve, Whiskey		
Barrel Aged, Belgium 10.5%	9	13
Leinenkugel, Summer Shandy, WI, 4.2%	9	13
Samuel Adams, Oktoberfest, MA, 5.2%	9	13
Firestone Walker,		
Luponic Distortion, 5.9%	9	13
Dogfish Head 90 Minute IPA, DE, 9%	9	13
Stella Artois, Belgium, 5.2%	9	12
Cape May IPA, NJ 6.3%	9	13
Lagunitas, Lil Sumpin Ale	8	12
Belhaven, Scotland, 5.2%	9	13
Peroni, Italy, 4.7%	9	13

## Hard Seltzer

Truly	
Passion Fruit, Pineapple, Watermelon	
Kiwi, Mango	8

## Wine

Sauvignon Blanc, Kim Crawford New Zealand	13	40
Moscato, Caposaldo, Lombardy, Italy	11	38
Riesling, Chateau Ste. Michelle Washington	15	56
Pinot Grigio, Terlato Vineyards Italy	15	48
Chardonnay, Kendall Jackson, Sonoma	17	65
White Zinfandel, Beringer, Napa Valley	13	40
Pinot Noir, Erath, "Resplendent" Oregon	14	50
Merlot, Sterling Vineyards, California	13	46
Merlot, Silver Palm, California	13	46
Merlot, St. Francis, Sonoma		58
Cabernet Sauvignon, Fortress, Sonoma		65
Cabernet Sauvignon, Skyside, Sonoma County	19	75
Malbec, Alta Vista Estate, Mendoza	15	55
Zinfandel, Ravenswood Vineyard, Sonoma		65
White Blend, Conundrum, California	13	44

## Wines on Tap

	8.5	17
	oz	oz
Rose, Maison Saleya, Cotes De Provence	14	23
Sauvignon Blanc, Starborough, New Zealand	17	28
Pinot Grigio, Stemmari, Sicily	15	25
Chardonnay, William Hill, Central Coast	15	25
Pinot Noir, Seaglass, Santa Barbara	16	26
Cabernet Sauvignon, Joel Gott "815" California	19	30

## Gordon's Wines

Gordon Ramsay Rose, Monterey, California	15	56
Gordon Ramsay Cabernet Sauvignon, Monterey, California	16	60

## Bubbles

Prosecco, La Marca, Italy	12	47
Moet & Chandon, Imperial Brut France		110