

DINNER

STARTERS

BUFFALO STYLE

CRISPY CAULIFLOWER

Blue Cheese, Stilton Aioli,
Green Onion 17.99

GRILLED GULF SHRIMP

Grilled Gulf Shrimp, Crostini,
Warm Tomato, White Bean Ragout 22.99

CRISPY CALAMARI

Lemon Chips, Kale,
Malt Vinegar Mayo 17.99

MOLASSES & BROWN ALE

GLAZED WINGS

Green Apple, Jalapeno, Green Onion,
Crumbled Stilton Blue Cheese 15.99

WASABI DEVILED EGGS

Smoked Salmon, Crispy Rice,
Tobiko Caviar 16.99

WAGYU MEATBALLS

House Ground Wagyu Beef,
Ricotta Cheese, Parmesan Frico 22.99

DUCK POUTINE

Confit Duck, French Fries,
Cheddar Cheese Curds, Port Wine Gravy,
Pickled Fresno Chilis 18.99

SOUP & SALADS

ENGLISH ALE ONION SOUP

English Sharp Cheddar
Cheese Crouton 13.99

SPLIT PEA SOUP

Ham, Mint Cream, Toasted Parmesan
Crostini 12.99

PUB CAESAR

Hearts of Romaine, White Anchovies,
Parmesan Cheese,
Roasted Garlic Dressing 18.99

GR WEDGE

Stilton Blue Cheese, Tomato,
Bacon, Egg 17.99

BEET SALAD

Heirloom Beets, Ricotta Cheese,
Pistachio, Lemon Vinaigrette 16.99

SIDES

GRILLED ASPARAGUS

Parmesan Cheese, Black Pepper 12.99

POTATOES AU GRATIN

Cooper & Cheddar Cheeses, Chives 12.99

CRISPY BRUSSEL SPROUTS

Parmesan Cheese, Balsamic Glaze 12.99

SAMMIES & BURGERS

THE DUBLIN

Corned Beef, Sauerkraut,
Thousand Island Dressing,
Gruyere Cheese 20.99

PUB BURGER

Prime Sirloin, Lettuce, Tomato,
Farmhouse English Cheddar,
Bacon, Pickle, Red Wine Glaze
Brioche Bun 21.99

FRENCH DIP

Prime Sirloin, Farmhouse English
Cheddar, Red Wine Sauce, 19.99

THE IMPOSSIBLE BURGER

Vegan Cheddar, Lettuce,
Tomato, Crispy Onions,
Vegan Garlic Aioli 20.99

CRISPY CHICKEN SANDWICH

Farmhouse Cheddar, Lettuce,
Tomato, Garlic Mayonnaise,
Pickle, Brioche Bun 18.99

All Sandwiches come with Fries

Upgrade to Truffle Fries for \$6

CLASSIC RAMSAY

WAGYU SKIRT STEAK

Chimichurri, Pommes Frites 62.99

FILET MIGNON

10oz Center Cut

Port Wine Demi 62.99

14 OZ. ANGUS NY STRIP

Green Peppercorn Sauce 51.99

BEEF WELLINGTON

Filet Mignon, Truffle Duxelle,
Puff Pastry, English Peas, Carrots,
Aligot Potato Puree,
Port Wine Jus 59.99

BRAISED SHORT RIB

Wild Mushroom Ragout, Peas,
Carrots, Pomme Frites,
Braising Jus 40.99

SHEPHERD'S PIE

Slow Braised Lamb, Root Vegetables,
English Peas, Mashed Potatoes 27.99

CHICKEN POT PIE

Braised Chicken,
Root Vegetables, Pastry 26.99

SEARED DAY BOAT SCALLOPS

Candied Pork Belly, Butternut Squash
Puree, Sweet and Sour Butternut
Squash 48.99

SCOTTISH SALMON

Celery Root Puree, Asparagus, 36.99

FISH & CHIPS

Ale Battered, Tartar Sauce 34.99

Crafted Cocktails

MIND THE GAP

Ketel One Vodka, St—Germain Elderflower
Liqueur, Passion Fruit, Lime,
Fever Tree Ginger Beer 16.95

APPLE CIDER MARGARITA

Casamigos Reposado, Apple Cider, Cointreau
with a Salt and Cinnamon Rim 15.95

PUB WINTER MULE

Tito's Vodka, Fresh Pears, Cinnamon, Bay
Leaf with Fever Tree Ginger Beer 15.95

GORDON RAMSAY GIN & TONIC

Bombay Sapphire Gin, Aloe Vera Liqueur,
Yuzu, Fever Tree Tonic Water 15.95

Bottle & Can Beers

Samuel Adams, Boston Lager, MA, 5%	8.95
Scuplin IPA, Ballast Point, CA, 7%	9.95
Heineken, Netherlands, 5.0%	9.95
Corona, Mexico, 4.6%	9.95
Blue Moon Mango Wheat, CO, 5%	8.95
New Castle Brown Ale, NY, 4.7%	8.95
New Belgium Voodoo Ranger	
Imperial IPA, CO, 9%	9.95
Samuel Adams, Jack O Pumpkin, MA, 4.4%	8.95

Draft Beers

	Short	Tall
Coors Light, CO 4.2%	8.95	10.95
Miller Lite, WI 4.2%	8.95	10.95
Strongbow Cider, England, 5%	9.95	12.95
Blue Moon Belgian White, CO 5.4%	9.95	12.95
Guinness, Ireland, 4.2%	9.95	12.95
Chimay Grand Reserve, Whiskey		
Barrel Aged, Belgium 10.5%	9.95	13.95
Leinenkugel, Toasted Bock, WI, 5.3%	9.95	13.95
Samuel Adams, Winter Lager, MA, 5.5%	9.95	13.95
Firestone Walker,		
Luponic Distortion, 5.9%	9.95	13.95
Dogfish Head 90 Minute IPA, DE, 9%	9.95	13.95
Stella Artois, Belgium, 5.2%	9.95	12.95
Cape May IPA, NJ 6.3%	9.95	13.95
Lagunitas, Lil Sumpin Ale	8.95	12.95
Belhaven, Scotland, 5.2%	9.95	13.95
Peroni, Italy, 4.7%	9.95	13.95

Hard Seltzer

Truly

Passion Fruit, Pineapple, Watermelon
Kiwi, Mango

8.95

Wine

Sauvignon Blanc, Kim Crawford	GL	BTL
New Zealand	13.95	40.95
Moscato, Caposaldo,		
Lombardy, Italy	11.95	38.95
Riesling, Chateau Ste. Michelle		
Washington	15.95	56.95
Pinot Grigio, Terlato Vineyards		
Italy	15.95	48.95
Pinot Grigio, Santa Margherita,		
Italy	20.95	80.95
Chardonnay, Kendall Jackson,		
Sonoma	17.95	65.95
White Zinfandel, Beringer,		
Napa Valley	13.95	40.95
Pinot Noir, Erath,		
"Resplendent" Oregon	14.95	50.95
Merlot, Sterling Vineyards,		
California	13.95	46.95
Merlot, St. Francis, Sonoma		58.95
Cabernet Sauvignon, Fortress,		65.95
Sonoma		
Cabernet Sauvignon, Skyside,		
Sonoma County	19.95	75.95
Malbec, Alta Vista Estate, Mendoza	15.95	55.95
Malbec, Terrazas Reserva, Mendoza	16.95	60.95
Zinfandel, Ravenswood Vineyard,		
Sonoma		65.95
White Blend, Conundrum,		
California	13.95	44.95

Wines on Tap

	8.5	17
	oz	oz
Rose, Maison Saleya,		
Cotes De Provence	14.95	23.95
Sauvignon Blanc, Starborough,		
New Zealand	17.95	28.95
Pinot Grigio, Stemmari, Sicily	15.95	25.95
Chardonnay, William Hill,		
Central Coast	15.95	25.95
Pinot Noir, Seaglass,		
Santa Barbara	16.95	26.95
Cabernet Sauvignon,		
Joel Gott "815" California	19.95	30.95

Gordon's Wines

Gordon Ramsay Rose,		
Monterey, California	15.95	56.95
Gordon Ramsay Cabernet Sauvignon,		
Monterey, California	16.95	60.95

Bubbles

Prosecco, La Marca, Italy GL 12.95 BTL 47.95
Moet & Chandon, Imperial Brut France 110.95