

Pub Bites

SCOTCH EGG* 11
HP sauce, mustard

DEVILED EGGS 12
sriracha, bacon bits

MINI MACS 8
choice of white cheddar
and garlic, jalapeno and
bacon, parmesan pesto

HUMMUS 8
warm naan bread

CRISPY PORK BELLY 16
apple gastrique, mustard,
bbq

JUMBO SHRIMP
COCKTAIL 18
horseradish cream,
cocktail sauce

PIGS IN A BLANKET 14
English sausage, pastry,
HP sauce, spicy mustard

SMOKED SALMON TOAST 9
truffle cream cheese,
fried shallots, micro greens

MINI PUB BACON
BURGERS* 15
arugula, cheddar,
applewood smoked bacon,
smoked tomato aioli

MAINE LOBSTER
& SHRIMP ROLLS 18
lobster, shrimp, aioli

Appetizers

CRISPY CALAMARI 18
pickled pepper, dill tartar sauce

CORNED BEEF POUTINE 16
Guinness gravy, cheese curds, fries

HELLFIRE WINGS half dozen 13 / dozen 21
chile beer glaze, blue cheese

LOBSTER MAC & CHEESE 25
English cheddar, gruyere, parmesan

SHORT RIB KETTLE CHIP NACHOS 16
English cheddar sauce, pickled peppers, green onions,
sour cream

Salad

CHOPPED 19
grilled chicken, salami, shrimp, chickpeas, tomato,
English cheddar, pretzel crisp, cider vinaigrette

KALE 19
butternut squash, dried cranberries, toasted peanuts,
red onion, honey mustard vinaigrette

WEDGE 17
baby iceberg, onion, fried shallots, tomato, egg,
blue cheese, bacon, sherry vinaigrette

CAESAR 17 w/chicken 24
marinated white anchovies

Soup

ROASTED TOMATO 13
toasted cheese and basil bread

ENGLISH ALE & ONION 13
provolone, parmesan crouton

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

Slow Roasted

RAMSAY'S BEEF WELLINGTON* 57
mashed Yukon gold potatoes, root vegetables,
red-wine demi

ROASTED SCOTTISH SALMON* 36
seasonal vegetables, basil & dill creme fraiche

BRAISED SHORT RIB 39
cheddar mashed potatoes, glazed carrots, red wine demi

PAN ROASTED BEER - BRINED CHICKEN 33
braised truffle infused white beans, fingerling potatoes

PRIME RIB DINNER* 55
mashed potatoes, seasonal vegetables,
creamy horseradish, au jus

Oak Fire Grilled

choice of peppercorn, bearnaise or house sauce

8OZ ENGLISH CHEDDAR BURGER W/ FRIES* 21

8OZ CHEDDAR - BACON BURGER W/ FRIES* 23

10OZ PRIME FLATIRON* 39

12OZ NY STRIP* 43

14OZ RIBEYE* 45

8OZ CERTIFIED BLACK ANGUS TENDERLOIN* 43

Classic Ramsay

SEARED DIVER SCALLOPS* 42
corn puree, summer succotash

BUTTER CHICKEN CURRY 28
saffron basmati rice, mint yogurt, naan bread

FISH & CHIPS* 30
tartar sauce, mushy peas, mint, lemon

SHEPHERD'S PIE 26
lamb stew, mashed Yukon gold potatoes, root vegetables

STEAK & ALE PIE 26
beer-braised beef, mushrooms, pastry crust

Sides 11

YUKON GOLD POTATOES
mashed with chive oil

SUMMER CABBAGE SLAW
creamy malt vinegar

CREAMED SPINACH
roasted garlic, feta, panko crust

MAC & CHEESE
English cheddar, gruyere,
parmesan

SAUTEED FOREST MUSHROOMS
poached egg*

MIXED SPRING BEANS
lemon zest, butter

GRILLED ASPARAGUS
bearnaise

BRUSSEL SPROUTS
maple sriracha glaze, bacon,
pickled onion

TRUFFLE FRIES

SIDE SALAD 6
baby lettuces, carrot, tomato



hours:
Sun - Thu 11am to 11pm
Fri - Sat 11am to 12am

phone:
(702) 731-7410

email:
GordonRamsayPubandGrill
@Caesars.com