

## Chilled Seafood

Half lb. King Crab 55

Shrimp Cocktail 23  
*bloody mary cocktail sauce,  
gin pico de gallo*

Tuna Tartare\* 23  
*avocado, mango, cucumber, sesame crackers*

Hamachi Crudo\* 22  
*blood orange glaze, lemon honey  
vinaigrette, pickled onion, Fresno, cucumber*

## Appetizers

Smoked Beef Tartare\* 26  
*truffle egg emulsion, coriander vinaigrette,  
manchego, yukon gold chips*

Lump Crab Cake\* 24  
*scallop mousse, brown butter béarnaise,  
shaved asparagus salad*

Kurobuta Pork Belly 21  
*burnt ends style, black cherry gastrique,  
polenta purée, braised greens*

Lobster Risotto 29  
*butter poached lobster tail, truffle risotto,  
crispy onions*

## Salads

Caesar Salad\* 14  
*parmesan cheese, garlic croutons,  
scotch egg*

Market Wedge 13  
*bibb lettuce, cucumber, tomato raisins,  
shropshire blue cheese, crisp pancetta,  
green goddess dressing*

Heirloom Tomato Burrata Salad 13  
*shaved fennel, white balsamic vinaigrette,  
basil*

## Soups

Lobster Bisque 14  
*toasted brioche, lobster salad*

British Ale Onion Soup 12  
*Boddingtons ale, caramelized onion broth,  
Welsh rarebit*

**General Manager:** Marc Lindstrom

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

## Japanese Wagyu

Triple Seared Japanese A5\*  
37 per ounce  
3oz minimum

## American Wagyu

*beef marbling score of 9 or higher*

American Delmonico\* 14oz 85  
American Filet\* 7oz 79

## Prime Beef

*hand selected by Gordon Ramsay's Chef Team, aged for 28 days minimum*

Filet\* 8oz 63  
Bone-in Rib Eye\* 24oz 85  
Kansas City Strip\* 14oz 54  
Royal Long-Bone Chop\* 32oz 115

## Signatures

Roasted Beef Wellington\* 60  
*served medium rare, glazed root vegetables, potato purée, red wine demi*

Roasted Chicken\* 34  
*zucchini bread, grilled corn and zucchini, chicken jus*

## Chops

Berkshire Double Pork Chop\* 45

Colorado Lamb Rack\* 56  
*braised lamb leg, sweet potato hash, chimichurri*

## Fish

Scottish Salmon\* 36

Sea Bass 46

Seared Scallops\* 42  
*celery root purée, green apple, brussels leaves, chicken jus*

## Steak Accompaniments

Demi Roasted Bone Marrow\* 18  
Grilled Shrimp 23  
Butter Poached Lobster Tail\* 23  
Half lb. King Crab 55  
Oscar Style 19  
Seared Scallops\* (2) 19

## Sides

14 each

Loaded Baked Potato  
*smoked gouda béchamel, sour cream, bacon, chives*

Fingerling Potatoes  
*parmesan, truffle butter, chives*

Potato Purée  
*yukon gold potato, crème fraîche, chives*

Truffle Fries  
*truffle, parmesan*

Mac & Cheese  
*smoked gouda, emmental, parmesan reggiano, manchego*

Spinach  
*sautéed*

Sautéed Asparagus  
*brown butter béarnaise*

Mushrooms  
*shiitake mushrooms, soy glaze, fried garlic, scallions*

## Sauces

3 each

House Made Steak Sauce

Béarnaise\*

Peppercorn

Chimichurri

Truffle Butter

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