

## Shellfish

Half lb. King Crab 45

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

## Appetizers

Smoked Beef Tartare\* 24  
*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 25  
*butter poached lobster tail, truffle risotto,  
crispy onions*

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

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

## Salads

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

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

## Japanese Wagyu

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

## American Wagyu

*beef marbling score of 9 or higher*

American Rib Cap\* 8oz 79  
American Filet\* 7oz 79

## Prime Beef

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

Filet\* 8oz 62  
Bone-in Rib Eye\* 24oz 85  
Kansas City Strip\* 14oz 54  
Royal Long-Bone Chop\* 32oz 115

## Signatures

Roasted Beef Wellington\* 59  
*served medium rare, glazed root vegetables, potato purée, red wine demi*

Roasted Chicken\* 34  
*cornbread pudding, chicken thigh, confit egg yolk, swiss chard, chicken jus*

## Chops

Colorado Lamb Rack\* 52  
*braised lamb leg, sweet potato hash, chimichurri*

Berkshire Double Pork Chop\* 45

## Fish

Scottish Salmon\* 34

Sea Bass 46

Seared Scallops\* 40  
*celery root purée, green apple, brussels leaves, chicken jus*

## Steak Accompaniments

Demi Roasted Bone Marrow\* 10  
Grilled Shrimp 23  
Butter Poached Lobster Tail\* 23  
King Crab Legs 35  
Oscar Style 19  
Seared Scallops\* (2) 19

## Sides

13 each

Spinach  
*sautéed*

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

Fingerling Potatoes  
*parmesan, truffle butter, chives*

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

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

Truffle Fries  
*truffle, parmesan*

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

Sautéed Asparagus  
*brown butter béarnaise*

## Sauces

3 each

House Made Steak Sauce  
Béarnaise\*  
Peppercorn  
Chimichurri  
Truffle Butter

\*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.