

Chilled Seafood

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* 29
*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* 15
*parmesan cheese, garlic croutons,
scotch egg*

Market Wedge 15
*bibb lettuce, cucumber, tomato raisins,
shropshire blue cheese, crisp pancetta,
green goddess dressing*

Soups

Lobster Bisque 15
toasted brioche, lobster salad

British Ale Onion Soup 14
*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*
40 per ounce
3oz minimum

American Wagyu

beef marbling score of 9 or higher

American Delmonico* 14oz 89
American Filet* 7oz 84

Prime Beef

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

Filet* 8oz 65
Bone-in Rib Eye* 20oz 85
Kansas City Strip* 16oz 68
Porterhouse* 32oz 129

Dry-Aged Beef

dry-aged in-house a minimum of 21 days

Dry-Aged New York Strip* 14oz 60
Dry-Aged Rib Eye* 18oz 72

Signatures

Roasted Beef Wellington* 61
served medium rare, glazed root vegetables, potato purée, red wine demi

Roasted Chicken* 39
cornbread pudding, spinach, chicken jus

Beef Short Rib 49
wild mushrooms, fingerling potatoes, spinach

Chops

Berkshire Double Pork Chop* 47

Colorado Lamb Rack* 58
braised lamb leg, sweet potato hash, chimichurri

Fish

Scottish Salmon* 41

Sea Bass 49

Seared Scallops* 44
celery root purée, green apple, brussels leaves, chicken jus

Steak Accompaniments

Demi Roasted Bone Marrow* 18
Grilled Shrimp 23
Butter Poached Lobster Tail* 4oz 23
Oscar Style 22
Seared Scallops* 22

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

4 each

House Made Steak Sauce
Béarnaise*
Peppercorn
Chimichurri
Truffle Butter

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