

Shellfish

Shellfish Platter*

2-3ppl 86

4-5ppl 156

tiger prawns, king crab, oysters, clams, lobster, and seasonal shellfish served with:

champagne mignonette, citrus soy sauce, cocktail sauce

Half Dozen Oysters* 22

east and west coast selection from the Chef

Half Dozen Clams 16

Half Maine Lobster 25

Half lb Alaskan King Crab 38

Shrimp Cocktail 22

Bloody Mary cocktail sauce, gin pico de gallo, lemon

Caviar

red onion, egg, chive, crème fraîche, blini

Golden Osetra* 321

Osetra* 221

Kaluga* 171

Soups / Salads

Duo of Asparagus Soup 18

green and white asparagus soup, seared blue crab, crispy leek

British Ale Onion Soup 17

boddington's pub ale, caramelized onion broth, Welsh rarebit

Caesar Salad* 17

parmesan cheese, garlic croutons, scotch egg

Heirloom Tomato Salad 20

avocado mousse, compressed watermelon, red onions, roasted tomato vinaigrette, queso fresco

Market Green Salad 17

butter lettuce, crisp pancetta, market greens, shropshire blue cheese, tomato raisins, green goddess dressing

Appetizers

Ricotta Agnolotti 21

Figs, Spring onion puree, golden raisins, iberico ham

Fried Blue Point Oysters 21

herb breadcrumbs, crème fraîche tartar sauce

American Wagyu Carpaccio* 24

deviled quail egg, puffed rice paper, truffle salsa

Maine Lobster 28

chorizo stuffed maine lobster, pattypan squash, pickled cipollini onion, brandied lobster cream sauce

American Wagyu Beef Sliders* 19

demi-glace, onion jam, white cheddar sauce, spiced "jo jo" potato, pickle (extra slider 9)

Smoked Beef Tartare* 22

lemon zest, red onion, capers, white anchovy aioli, cured egg yolks, yukon gold herb chips

Kurobuta Pork Belly 20

cheesy grits, tomato jam, onion pork jus

Seared Hudson Valley Foie Gras* 26

herbed goat cheese pop overs, gooseberry jus pickled ramps

*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.

Prime Beef

Creekstone beef hand selected by Gordon Ramsay's Chef Team, dry aged for 28 days minimum in house
Filet* 8oz 56

Bone-in Rib Eye* 24oz 61

Bone-in New York Strip* 18oz 63

Porterhouse* 32oz 105

Royal Long-Bone Chop* 32oz 105

American / Japanese Wagyu

beef marbling score of 9 or higher

American Skirt* 8oz 49

American Eye* 8oz 62

wrapped with Mangalitsa pork

American Rib Cap* 8oz 66

American Filet* 8oz 79

Triple Seared Japanese A5*

35 per ounce

Chops

Kurobuta Double Pork Chop* 47

Duet of Lamb* 48

lamb "lollipop," lamb filet

Marcho Farms Veal Chop* 14oz 50

Fish

Pacific Salmon* 42

Ahi Tuna* 43

Loup de Mer 45

mediterranean sea bass

Alaskan Halibut* 47

Signatures

Lobster Wellington* 70

Please allow 45 minutes

mirepoix, celeriac potato purée,

herb beurre blanc, hackleback caviar

Roasted Beef Wellington*

Please allow 45 minutes

Served medium rare

For 1 57

For 2 101

glazed root vegetables,

potato purée, red wine demi-glace

Roasted Chicken Breast 33

multigrain pilaf, crispy skin dumplings,

limoncello jus

Beef Short Rib 43

red wine braised short rib,

potato purée, wild mushrooms

Fish and Chips 45

loup de mer, truffle chips,

crème fraîche tartar sauce

Fisherman's Grill* 50

maine lobster, mussels, scallop, seasonal fish

vadouvan curry aioli

Steak Accompaniments

Demi Roasted Bone Marrow* 15

Pan Seared Foie Gras* 20

Butter Poached Lobster Tail* 38

Alaskan King Crab Legs 41

Sides

13 each

Spinach

sautéed or gratinéed

with parmesan cream

Fingerling Potatoes

parmesan, truffle

Potato Puree

yukon gold potato, crème fraîche

Blistered Shishito Peppers

ponzu aioli, bonito flakes, scallions

Loaded Baked Potato

smoked gouda béchamel,

sour cream, bacon, chives

"Street Corn"

jalapeno, mayo, crème fraiche, cayenne,

parmesan, cilantro

Mushrooms

farmer's blend of mushrooms with fine herbs

Asparagus

pancetta vinaigrette, smoked pepper

crème fraiche

Roasted Carrots

molasses, turmeric vinaigrette, dill crème fraiche

Mac & Cheese

blue, cheddar, parmesan, truffle, english peas

Sauces

7 each

House Made Steak Sauce

Worcestershire Demi-Glace

Béarnaise*

Peppercorn

Mushroom Chimichurri

Foie Butter

General Manager - Michael Honea

Executive Chef - Michael Ridder

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