

Shellfish

Shellfish Platter*

2—ppl 89

4—ppl 165

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

champagne mignonette,

citrus soy sauce,

cocktail sauce

Half Dozen Oysters* 23

east and west coast selection from the chef

Half Dozen Clams* 17

Half Maine Lobster 26

Half lb Alaskan King

Crab 48

Shrimp Cocktail 25

bloody mary cocktail sauce, gin pico de gallo, lemon

Caviar

red onion, egg, chive,

crème fraîche, blini

Golden Osetra* 325

Osetra* 225

Kaluga* 175

Soups / Salads

Summer Corn Soup 17

crisp tasso ham, chicharron, soft herbs

British Style Onion Soup 17

boddington's pub ale, caramelized onion broth, welsh rarebit, onion & bacon jam

Caesar Salad* 18

parmesan cheese, garlic croutons, scotch egg

Beet Salad 20

pumpernickel soil, smoked salmon,

citrus vinaigrette, watercress

Market Green Salad 18

farmers market greens, shropshire blue cheese,

tomato raisins, pancetta, green goddess dressing

Appetizers

Herb Gnocchi 21

charred zucchini pesto, tomato relish, iberico ham garden vegetables

American Wagyu Carpaccio* 26

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* 21

demi-glace, onion jam, white cheddar sauce,

spiced "jo jo" potato, pickle (extra slider 9)

Smoked Beef Tartare* 24

truffle egg emulsion, coriander vinaigrette, manchego, yukon gold potato chips

Kurobuta Pork Belly 21

smoked tomato grits, kale, mostarda, pork jus

Seared Hudson Valley Foie Gras* 26

herb duck confit waffle, sumac gastrique, granola

Dungeness Crab Rolls 24

dungeness crab salad, pickled fresno, celery

*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 culinary team,
dry aged for a minimum of 28 days*

Filet* 8oz 59

Bone-in Rib Eye* 24oz 72

Porterhouse* 32oz 117

Royal Long-Bone Chop* 32oz 117

American Wagyu

beef marbling score of 9 or higher

American Wagyu Skirt* 8oz 54

American Wagyu Eye* 8oz 67

wrapped with mangalitsa pork

American Wagyu Rib Cap* 8oz 69

American Wagyu Filet* 8oz 81

Japanese A5

Triple Seared Japanese A5*

40 per ounce

Chops

Kurobuta Double Pork Chop* 49

Rack of Lamb* 52

couscous, fideo pasta, red currant, picholine

Veal Chop* 55

Fish

Pacific Salmon* 45

Ahi Tuna* 45

Loup de Mer* 46

mediterranean sea bass

Signatures

Lobster Wellington* 70

*mirepoix, celeriac potato purée,
herb beurre blanc, hackleback caviar*

Roasted Beef Wellington*

Served medium rare

6oz 59

12oz 103

*garnished with glazed root vegetables,
potato purée, red wine demi-glace*

Roasted Chicken Breast 36

*fried chicken croquette, warm potato salad,
crispy skin, natural jus*

Beef Short Rib 47

*guinness braised, parmesan farro, raisins,
romanesco, sunchoke chips*

Fish and Chips 46

*loup de mer, truffle chips,
crème fraîche tartar sauce*

Fisherman's Grill* 52

*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 48

Sides

13 each

Spinach

*sautéed or gratinéed
with parmesan cream*

Fingerling Potatoes

parmesan, truffle

Potato Puree

yukon gold potato, crème fraîche

Roasted Brussel Sprouts

spiced walnuts, apple butter

Loaded Baked Potato

*smoked gouda béchamel,
sour cream, bacon, chives*

Mushrooms

*shitake mushrooms, soy glaze,
fried garlic, scallions*

Asparagus

*marcona romesco, focaccia, roasted pepper &
hazelnut vinaigrette*

Onions & Peppers

*jingle bell peppers, pickled red onion aioli,
braised spring onions*

Mac & Cheese

*gruyere, white cheddar, parmesan, emmental,
comte, gratin*

French Fries

truffle salt, black truffle, whole grain mustard aioli

Sauces

7 each

House Made Steak Sauce

Worcestershire Demi-Glace

Béarnaise*

Peppercorn

Chimichurri

Foie* Butter

General Manager - Lawrence Silva

Executive Chef - Christophe Doumergue

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