

## 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

Duo of Asparagus Soup 18

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

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

*pumpnickel 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

*sweet potato, orange kumquat marmalade, ibérico ham, mizuna*

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

*lemon zest, red onion, capers, white anchovy aioli, cured egg yolks, yukon gold herb 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 Cake 24

*avocado basil mousse, piquillo pepper jam, tonnato*

\*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 69

Porterhouse\* 32oz 117

Royal Long-Bone Chop\* 32oz 117

## American Wagyu

*beef marbling score of 9 or higher*

American Wagyu Skirt\* 8oz 52

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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