

Shellfish

Shellfish Platter*

served hot or cold

colossal shrimp, king crab, oysters, clams, lobsters, snow crab served with champagne mignonette, citrus soy sauce, cocktail sauce

Small 175

Half Dozen Oysters* 21

Half Maine Lobster Market

Half lb King Crab 56

Shrimp Cocktail 32

bloody mary cocktail sauce, gin pico de gallo, lemon

Raw Clams 17

Soups and Salads

Grilled Caesar Salad* 15

parmesan cheese, garlic croutons, lemon, anchovy, heirloom tomatoes

Market Salad 15

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

Maryland Blue Crab Soup 19

seared blue crab, crispy leek, charred corn

British Ale Onion Soup 18

Guinness, caramelized onion broth, Welsh rarebit

Appetizers

Smoked Beef Tartare* 26

lemon zest, shallots, capers, quail's yolk, Yukon gold herb chips

Berkshire Pork Belly 21

sun-dried tomato grits, braised greens, pear mostardo, pork jus

Maryland Crab Cake 35

blue crab, Old Bay aioli, Asian pear slaw

Maine Lobster Risotto 46

chorizo lobster broth, seasonal squash, butter poached lobster

Signatures

Roasted Beef Wellington* 60

glazed root vegetables, potato purée, red wine demi-glace (contains pork)

Roasted Chicken Breast 39

roasted root vegetables, cauliflower, chimichurri

Salmon* 44

roasted corn and jalapeño purée, chili oil, baby summer vegetables

Sea Bass 49

parsnip, quinoa, apple pecan

Lamb Chops* 54

beet and yogurt purée, brussels sprouts, pomegranate, garlic oil

Japanese A5

Triple Seared Japanese A5*

40 per ounce 3oz minimum

American/Japanese Wagyu

beef marbling score of 9 or higher

American Filet* 8oz 89

Eye of the Rib Eye* 12oz 92

The Fort Flieet 8oz 150

presented by L.J. Fort Baltimore Ravens blue cheese crumbles, cajun fried onions, topped with cajun crab meat. Wet aged for 24 hours with Patron Tequila

Prime Beef

dry aged for 28 days minimum in house

Filet* 8oz 65

New York Strip* 16oz 68

Kansas City Strip* 18oz 78

Bone-In Rib Eye 20oz 80

Steak Accompaniments

Demi Roasted Bone Marrow* 10

Grilled Shrimp 32

Butter Poached Lobster Tail* 40

King Crab Legs 56

Oscar Style 26

Seared Scallops (3) 28

Sauces 4 each

House Made Steak Sauce

Bearnaise*

Peppercorn

Chimichurri

Sides 14 each

Spinach

sautéed or gratinéed with parmesan cream

Fingerling Potatoes

parmesan, truffle butter, chives

Potato Purée

Yukon gold potato, crème fraîche

Brussels Sprouts

bacon, pomegranate, cider vinaigrette

Loaded Baked Potato

smoked gouda béchamel, sour cream, bacon chives

Mushrooms

shiitake mushrooms, soy glaze, fried garlic, scallions

Mac & Cheese

gruyère, cheddar, parmesan, emmental, mozzarella, truffle, English peas

Truffle Fries

truffle, parmesan

Roasted Corn

charred corn, fennel mascarpone

Green Beans

romesco sauce, walnuts

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Desserts

Chocolate Pot de Crème 13

milk chocolate custard, caramel mascarpone,
dark chocolate brownie, caramelized cocoa nib

Sticky Toffee Pudding 16

sweet pudding cake, brown sugar toffee, brown butter ice cream

Sorbet 9

chef's selection

Peanut Butter Bar 14

brown sugar wafer, milk chocolate cremeux,
salty caramel sauce, candied peanuts, cocoa nib ice cream

Vanilla Mascarpone 16

vanilla mascarpone cheese cake, pistachio crumble, seasonal fruit

Cocktails 14 Each

HK Antioxidant

veev açai liqueur, agave, blueberries, lemon

Old Scratch

*el silencio mezcal, don julio reposado,
m&r bitter liqueur, pear purée, lime fresno simple syrup*

Pêche Sidecar

hennessey vsop, cointreau noir, white peach purée, grapefruit bitters
Traditional sidecar with a delicious english twist.

El Matador

pineapple-infused avion silver, cointreau, agave, passion fruit

Farm to Shaker Martini

sage-infused ketel one, st. germain elderflower liqueur, simple syrup

The LB Sour

*blanton's bourbon, averna amaro, blood orange purée,
lemon juice, citrus syrup, smoked orange bitters, egg white*

Scots Donkey

hendrick's, cucumber, fresno peppers, ginger beer, lillet blanc

Negroni in a Barrel

nolet's gin, campari, sweet vermouth, tawny port

GRSB Chai Old Fashioned

maker's mark, grand marnier, chai tea

Fortune's Fool

*botanist gin, yellow chartreuse,
st.-germain elderflower liqueur, lychee purée*

Our House Feature

The Storm Cloud 20

*don julio reposado tequila lagavulin cask,
avery's lime fresno simple syrup, black walnut bitters, smoked*

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CHOICE OF APPETIZER

Grilled Caesar Salad

parmesan cheese, garlic croutons, lemon, anchovy, heirloom tomatoes

Market Salad

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

British Ale Onion Soup

Guinness, caramelized onions broth, Welsh rarebit

Maryland Blue Crab Soup

seared blue crab, crispy leek, charred corn

Maryland Crab Cake

blue crab, Old Bay aioli, Asian pear slaw

Smoked Beef Tartare

lemon zest, shallots, capers, quail's yolk, Yukon gold herb chips

Half Dozen Oysters

served with citrus soy sauce, cocktail sauces, champagne mignonette

Shrimp Cocktail

bloody mary cocktail sauce, gin pico de gallo, lemon

CHOICE OF ENTRÉE

20oz. Bone In Ribeye

16oz. New York Strip Oscar

8oz. Prime Filet with 3 grilled shrimp

CHOICE OF SIDE

Creamed Spinach

Loaded Baked Potato

Sautéed Spinach

Mushrooms

Fingerling Potatoes

Mac & Cheese

Potato Purée

Roasted Corn

Truffle Fries

Green Beans

Brussels Sprouts

DESSERT

Seasonal Vanilla Mascarpone Cheesecake

vanilla mascarpone cheese cake, pistachio crumble, seasonal fruit

Chocolate Pot de Crème

milk chocolate custard, caramel mascarpone, dark chocolate brownie, caramelized cocoa nib, espresso meringue

Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee, brown butter ice cream

\$140 per person

Children's Menu

Petit Filet 22
6oz. filet with mashed potatoes

Mac and Cheese 9/12
with or without chicken

Chicken Tenders 12
served with french fries

Fish and Chips 12
breaded cod with french fries

*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.

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Bar Menu

Sriracha Charbroiled Oysters \$10
sriracha butter, lime

Pork Belly Bites \$16
orange, soy sauce, scallion pancake

Roseda Farms Burger \$29
bacon onion jam, cheddar cheese, brioche
bun, truffle fries, smoked habanero ketchup

New Orleans BBQ Oysters \$16
fried oysters, green onion

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