

Shellfish

Shellfish Platter*

Small 60

Large 110

shrimp, king crab, oysters,
clams, lobster, snow crab
served with:

*champagne mignonette,
citrus soy sauce,
cocktail sauce*

Half Dozen Oysters* 18

selection from the chef

Half Maine Lobster 19

Half lb King Crab 32

Shrimp Cocktail 21

*bloody mary cocktail sauce,
gin pico de gallo, lemon*

Raw Clams 12

Ceviche 17

selection from the chef

**Gordon Ramsay Steak
features local Roseda
Farm Beef from
Monkton, Maryland.**

Executive Chef: Brandon Sydnor

General Manager: Dalaina Ray

Salads

Grilled Caesar Salad* 14

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

Beet Salad 15

*pumpkin soil, pea shoots, goat cheese,
citrus vinaigrette*

Market Salad 14

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

Soups

Maryland Blue Crab Soup 13

seared blue crab, crispy leek, charred corn

British Ale Onion Soup 12

*guinness, caramelized onion broth,
welsh rarebit*

Appetizers

Smoked Beef Tartare* 21

*lemon zest, shallots, capers, quails yolk,
yukon gold herb chips*

Berkshire Pork Belly 18

*sun-dried tomato grits, braised greens,
pear mostarda, pork jus*

Seared Hudson Valley Foie Gras 21

cornmeal waffle, bourbon syrup, granola

Maryland Crab Cake 24

blue crab, old bay aioli, asian pear slaw

Maine Lobster 26

*chorizo stuffed maine lobster,
pattypan squash, cipollini onions,
brandied lobster cream sauce*

Herb Gnocchi 19

*roseda farm beef cheeks, peas, lemon,
baby carrots, oyster mushrooms
features roseda farm's beef*

Snapper Crudo 21

yuzu, radish, avocado, heirloom tomatoes

*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

beef hand selected by Gordon Ramsay's chef team, dry aged for 28 days minimum in house

- Filet* 8oz 52
- Bone-in Rib Eye* 20oz 68
- New York Strip* 16oz 58
- Kansas City Strip* 18oz 75
- Porterhouse* 32oz 95
- Royal Long-Bone Chop* 32oz 95

American / Japanese Wagyu

beef marbling score of 9 or higher

- American Rib Cap* 8oz 65
- American Filet* 8oz 72
- American Eye of the Ribeye* 12oz 90
- Triple Seared Japanese A5* 30 per ounce

Chops

Berkshire Double Pork Chop* 42
white beans, pork jus, pickled root vegetables

Duet of Lamb* 49
coffee rubbed rack, lamb croquettes, turmeric roasted carrots

Fish

Atlantic Salmon* 36
garlic soy broth, artichoke, oyster mushroom

Ahi Tuna* 38
avocado, charred corn, ponzu

Sea Bass 42
parsnip, quinoa, apple, pecan

Signatures

Roasted Beef Wellington* 55
glazed root vegetables, potato purée, red wine demi-glace
contains pork

Roasted Chicken Breast 32
roasted root vegetables, cauliflower, chimichurri

Beef Short Rib 38
celery root purée, wild mushroom jus, braised greens

Cioppino* 46
maine lobster, crab, shrimp
assorted seasonal shellfish, seasonal fish

Steak Accompaniments

- Demi Roasted Bone Marrow* 10
- Grilled Shrimp 19
- Butter Poached Lobster Tail* 19
- King Crab Legs 32
- Oscar Style 19
- Seared Scallops (3) 23

Sides

- Spinach 8/11
sautéed or gratinéed with parmesan cream
- Fingerling Potatoes 11
parmesan, truffle butter, chives
- Potato Purée 10
yukon gold potato, crème fraîche
- Brussels Sprouts 11
bacon, pomegranate, cider vinaigrette
- Loaded Baked Potato 12
smoked gouda béchamel, sour cream, bacon, chives
- Mushrooms 13
shiitake mushrooms, soy glaze, fried garlic, scallions
- Mac and Cheese 13
gruyère, cheddar, parmesan, emmental, mozzarella, truffle, english peas
- Truffle Fries 12
truffle, parmesan

Sauces

- House Made Steak Sauce
- Bearnaise*
- Peppercorn
- Chimichurri
- Truffle Butter
- House Made Worcestershire
- Foie Butter*

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