

## 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

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

Executive Chef: Andre Stith  
General Manager: Tamia Tripp

## 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 29

blue crab, Old Bay aioli, Asian pear slaw

Maine Lobster Risotto 46

chorizo lobster broth, seasonal squash, butter poached lobster

## 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

## 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

## Signatures

Roasted Beef Wellington\* 59  
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

## 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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GORDON  
RAMSAY

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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*

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## Our House Feature

### The Storm Cloud 20

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

# GORDON RAMSAY

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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**

GORDON  
RAMSAY

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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

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies