

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.**

Salads

Grilled Caesar Salad* 14

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

Beet Salad 15

*pumpnickel 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

yuzo, radish, avocado, heirloom tomatoes

General Manager: Dalaina Ray

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*

*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.