

## Shellfish

Shellfish Platter\*

*\*served hot or cold*

Small 125

Large 195

colossal shrimp, king crab,  
oysters, clams, lobster, and  
snow crab

served with:

*champagne mignonette,*

*citrus soy sauce,*

*cocktail sauce*

Half Dozen Oysters\* 18

*selection from the chef*

Half Maine Lobster 26

*\*served hot or cold*

Half lb King Crab 34

Shrimp Cocktail 27

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

Raw Clams 14

Ceviche 19

*selection from the chef*

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

Executive Chef: Samantha Love

General Manager: Valentin Mihail

## Salads/Soups

Grilled Caesar Salad\* 14

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

Market Salad 14

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

Maryland Blue Crab Soup 14

*seared blue crab, crispy leek, charred corn*

British Ale Onion Soup 13

*guinness, caramelized onion broth,  
welsh rarebit*

## Appetizers

Smoked Beef Tartare\* 24

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

Berkshire Pork Belly 21

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

Seared Hudson Valley Foie Gras 22

*brioche, grape gastric, pickled onion,  
aji amarillo pepper sauce*

Maryland Crab Cake 25

*blue crab, old bay aioli, asian pear slaw*

Maine Lobster Risotto 32

*chorizo lobster broth, pattypan squash,  
butter poached lobster*

Herb Gnocchi 21

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

Tuna 21

*avocado, mango, cucumber,  
sesame crackers*

\*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.

## Japanese A5

Triple Seared Japanese A5\*

35 per ounce

*3oz minimum*

## American / Japanese Wagyu

*beef marbling score of 9 or higher*

American Rib Cap\* 8oz 72

American Filet\* 8oz 78

American Eye of the Ribeye\* 12oz 78

## Prime Beef

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

Filet\* 8oz 55

Bone-in Rib Eye\* 20oz 75

New York Strip\* 16oz 65

Kansas City Strip\* 18oz 68

Porterhouse\* 32oz 125

Royal Long-Bone Chop\* 32oz 125

## Chops

Berkshire Double Pork Chop\* 43

*garlic roasted vegetables, parsnip purée, pork jus*

Lamb Chops\* 54

*beet and yogurt purée, brussels sprouts, pomgranate, garlic oil*

## Fish

Atlantic Salmon\* 38

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

Scallops\* 49

*lemongrass and cauliflower purée, crispy artichokes, purple cauliflower*

Sea Bass 49

*parsnip, quinoa, apple, pecan*

## Signatures

Roasted Beef Wellington\* 56

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

Roasted Chicken Breast 39

*roasted root vegetables, cauliflower, chimichurri*

Beef Short Rib 44

*celery root purée, wild mushroom jus, braised greens*

Cioppino\* 54

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

## Steak Accompaniments

Demi Roasted Bone Marrow\* 10

Grilled Shrimp 26

Butter Poached Lobster Tail\* 26

King Crab Legs 32

Oscar Style 19

Seared Scallops (3) 23

## Sauces 4 each

House Made Steak Sauce

Bearnaise\*

Peppercorn

Chimichurri

Truffle Butter

House Made Worcestershire

Foie Butter\*

## Sides

Spinach 12

*sautéed or gratinéed  
with parmesan cream*

Fingerling Potatoes 12

*parmesan, truffle butter, chives*

Potato Purée 11

*yukon gold potato, crème fraîche*

Brussels Sprouts 13

*bacon, pomegranate, cider vinaigrette*

Loaded Baked Potato 13

*smoked gouda béchamel, sour cream, bacon, chives*

Mushrooms 13

*shiitake mushrooms, soy glaze, fried garlic, scallions*

Mac & Cheese 13

*gruyère, cheddar, parmesan, emmental, mozzarella, truffle, english peas*

Truffle Fries 12

*truffle, parmesan*

Roasted Corn 13

*charred corn, fennel marscapone*

Green Beans 13

*romesco sauce, walnuts*