

Shellfish

Half lb. King Crab 45

Shrimp Cocktail 23
*bloody mary cocktail sauce,
gin pico de gallo*

Appetizers

Smoked Beef Tartare* 24
*truffle egg emulsion, coriander vinaigrette,
manchego, yukon gold chips*

Lump Crab Cake* 24
*scallop mousse, brown butter béarnaise,
shaved asparagus salad*

Kurobuta Pork Belly 21
*burnt ends style, black cherry gastrique,
polenta purée, braised greens*

Lobster Risotto 25
*butter poached lobster tail, truffle risotto,
crispy onions*

Tuna Tartare* 23
avocado, mango, cucumber, sesame crackers

Hamachi Crudo* 22
*blood orange glaze, lemon honey
vinaigrette, pickled onion, fresno, cucumber*

Salads

Caesar Salad* 14
parmesan cheese, garlic croutons

Market Wedge 13
*bibb lettuce, cucumber, tomato raisins,
shropshire blue cheese, crisp pancetta,
green goddess dressing*

Soups

Lobster Bisque 14
toasted brioche, lobster salad

British Ale Onion Soup 12
*Boddingtons ale, caramelized onion broth,
Welsh rarebit*

General Manager: Chris Harmon
Executive Chef: Matthew Powers

*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 Wagyu

Triple Seared Japanese A5*
35 per ounce
3oz minimum

American Wagyu

beef marbling score of 9 or higher

American Rib Cap* 8oz 79
American Filet* 7oz 79

Prime Beef

hand selected by Gordon Ramsay's Chef Team, aged for 28 days minimum

Filet* 8oz 62
Bone-in Filet* 10oz 79
Bone-in Rib Eye* 24oz 85
Kansas City Strip* 14oz 54
Bone-in Kansas City Strip* 22oz 79
Royal Long-Bone Chop* 32oz 115

Signatures

Roasted Beef Wellington* 59
served medium rare, glazed root vegetables, potato purée, red wine demi

Roasted Chicken* 34
cornbread pudding, chicken thigh, confit egg yolk, swiss chard, chicken jus

Chops

Colorado Lamb Rack* 52
braised lamb leg, sweet potato hash, chimichurri

Berkshire Double Pork Chop* 45

Fish

Scottish Salmon* 34

Sea Bass 46

Seared Scallops* 40
celery root purée, green apple, brussels leaves, chicken jus

Steak Accompaniments

Demi Roasted Bone Marrow* 10
Grilled Shrimp 23
Butter Poached Lobster Tail* 23
King Crab Legs 35
Oscar Style 19
Seared Scallops* (2) 19

Sides

13 each

Spinach
sautéed

Loaded Baked Potato
smoked gouda béchamel, sour cream, bacon, chives

Fingerling Potatoes
parmesan, truffle butter, chives

Potato Purée
yukon gold potato, crème fraîche, chives

Mushrooms
shiitake mushrooms, soy glaze, fried garlic, scallions

Truffle Fries
truffle, parmesan

Mac & Cheese
smoked gouda, emmental, parmesan reggiano, manchego

Sautéed Asparagus
brown butter béarnaise

Sauces

3 each

House Made Steak Sauce
Béarnaise*
Peppercorn
Chimichurri
Truffle Butter

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