

## Pub Bites

SCOTCH EGG\* 11  
HP sauce, mustard

DEVILED EGGS 12  
lump crab, chives, bacon

MINI MACS 8  
choice of white cheddar  
and garlic, jalapeno and  
bacon, parmesan pesto

HUMMUS 8  
warm naan bread

CRISPY PORK BELLY 16  
malt vinegar slaw,  
mustard cream sauce

JUMBO SHRIMP COCKTAIL 18  
horseradish cream,  
cocktail sauce

PIGS IN A BLANKET 14  
English sausage, pastry,  
HP sauce,  
spicy mustard

SMOKED SALMON TOAST 9  
truffle cream cheese,  
fried shallots,  
micro greens

MINI PUB BURGERS 15  
arugula, cheddar,  
applewood smoked bacon,  
smoked tomato aioli

MAINE LOBSTER  
& SHRIMP ROLLS 18  
lobster, shrimp, aioli

## Appetizers

CRISPY CALAMARI 18  
pickled pepper, dill tartar sauce

CORNED BEEF POUTINE 16  
Guinness gravy, cheese curds, fries

HELLFIRE WINGS half dozen 13 / dozen 21  
chile beer glaze, blue cheese

LOBSTER MAC & CHEESE 25  
English cheddar, gruyere, parmesan

SHORT RIB KETTLE CHIP NACHOS 16  
English cheddar sauce, pickled peppers,

## Salad

CHOPPED 19  
grilled chicken, salami, shrimp, chickpeas, tomato,  
English cheddar, pretzel crisp, cider vinaigrette

KALE 19  
butternut squash, dried cranberries, toasted peanuts,  
red onion, honey mustard vinaigrette

WEDGE 17  
baby iceberg, onion, fried shallots, tomato, egg,  
blue cheese, bacon, sherry vinaigrette

CAESAR 17 w/chicken 24  
marinated white anchovies

## Soup

ROASTED TOMATO 13  
toasted cheese and basil bread

ENGLISH ALE & ONION 13  
provolone, parmesan crouton

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

## Slow Roasted

RAMSAY'S BEEF WELLINGTON\* 57  
mashed Yukon gold potatoes, root vegetables,  
red-wine demi

ROASTED SCOTTISH SALMON\* 36  
seasonal vegetables, basil & dill creme fraiche

BRAISED SHORT RIB 39  
cheddar mashed potatoes, glazed carrots, red wine demi

PAN ROASTED BEER - BRINED CHICKEN 33  
braised truffle infused white beans, fingerling potatoes

PRIME RIB DINNER 55  
mashed potatoes, seasonal vegetables, creamy horseradish,  
au jus

## Oak Fire Grilled

choice of peppercorn, bearnaise or house sauce

8OZ ENGLISH CHEDDAR BURGER W/ FRIES\* 21

8OZ APPLEWOOD SMOKED BACON BURGER W/ FRIES\* 23

10OZ PRIME FLATIRON\* 39

12OZ NY STRIP\* 43

14OZ RIBEYE\*\* 45

8OZ CERTIFIED BLACK ANGUS TENDERLOIN\* 43

## Classic Ramsay

SEARED DIVER SCALLOPS\* 42  
lentils, orange-curry sauce

BUTTER CHICKEN CURRY 28  
saffron basmati rice, mint yogurt, naan bread

FISH & CHIPS\* 30  
tartar sauce, mushy peas, mint, lemon

SHEPHERD'S PIE 26  
lamb stew, mashed Yukon gold potatoes, root vegetables

STEAK & ALE PIE 26  
beer-braised beef, mushrooms, pastry crust, baby greens

## Sides 11

YUKON GOLD POTATOES  
mashed with chive oil

SUMMER CABBAGE SLAW  
creamy malt vinegar

CREAMED SPINACH  
roasted garlic, feta, panko  
crust

MAC & CHEESE  
English cheddar, gruyere,  
parmesan

SAUTEED FOREST MUSHROOMS  
poached egg\*

GRILLED ASPARAGUS  
bearnaise

BRUSSEL SPROUTS  
maple sriracha glaze,  
bacon, pickled onion

TRUFFLE FRIES

SIDE SALAD 6  
baby romaine, carrot,  
tomato



hours:  
Sun - Thu 11am to 11pm  
Fri - Sat 11am to 12am

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