

Dinner 4PM—10PM

STARTERS

BUFFALO STYLE CRISPY CAULIFLOWER

Blue Cheese, Stilton Aioli, Green Onion 15

PUB SPOTS

Two 3oz Sliders, Balsamic Red Onions,
English Cheddar Cheese, Brioche Bun 12

*Add Bacon 2

MOROCCAN SPICED "VEGAN" MEATBALLS

Stewed Peppers, Onions, Apricot
Glaze, Harissa, Pistachio 22

CRISPY CALAMARI

Lemon Chips, Kale, Malt Vinegar Mayo 15

LOBSTER ROLL

Lobster, Leek, Meyer Lemon Mayo, Toasted
Split Top Roll 20

MOLASSES & BROWN ALE GLAZED WINGS

Green Apple, Jalapeno, Green Onion,
Crumbled Stilton Blue Cheese 12

SOUP & SALADS

ENGLISH ALE ONION SOUP

English Sharp Cheddar
Cheese Crouton 12

SPLIT PEA SOUP

Ham, Mint Cream, Toasted Focaccia 12

PUB CAESAR

Hearts of Romaine, White Anchovies,
Parmesan Cheese,
Roasted Garlic Dressing 16

GR WEDGE

Stilton Blue Cheese, Tomato,
Bacon, Egg 15

SIDES

LOBSTER MAC 'N' CHEESE

Sweet Maine Lobster,
English Sharp Cheddar 24

GRILLED ASPARAGUS

Parmesan Cheese, Black Pepper 11

POTATOES AU GRATIN

Cooper & Cheddar Cheeses, Chives 11

CRISPY BRUSSEL SPROUTS

Parmesan Cheese, Balsamic Glaze 11

SAMMIES & BURGERS

THE DUBLIN

Corned Beef, Sauerkraut,
Thousand Island Dressing,
Gruyere Cheese 18

PUB BURGER

Prime Sirloin, Lettuce, Tomato,
Farmhouse English Cheddar,
Bacon, Pickle,
Brioche Bun 19

FRENCH DIP

Prime Sirloin, Farmhouse English
Cheddar, Red Wine Sauce, 17

THE IMPOSSIBLE BURGER

Vegan Cheddar, Lettuce, Tomato, Crispy
Onions, Vegan Garlic Aioli 18

CRISPY CHICKEN SANDWICH

Farmhouse Cheese, Lettuce,
Tomato, Garlic Mayonnaise,
Pickle, Brioche Bun 16

*All Sandwiches come with Fries
*Upgrade to Truffle Fries for \$4**

CLASSIC RAMSAY

CHICKEN POT PIE

Braised Chicken,
Root Vegetables, Pastry 24

SHEPHERD'S PIE

Slow Braised Lamb, Root Vegetables,
English Peas, Mashed Potatoes 25

FILET MIGNON

10oz Center Cut 48
Add Lobster Tail 35

14 OZ. ANGUS NY STRIP

Green Peppercorn Sauce 47
Add Lobster Tail 35

PAN ROASTED SEABASS

Risotto Verde, Roasted Lemon
Thyme Butter 54

BEEF WELLINGTON

Filet Mignon, Truffle Duxelle, Puff
Pastry, English Peas, Carrots, Aligot
Potato Puree, Port Wine Jus 50

SCOTTISH SALMON

Celery Root Puree, Asparagus, 33

FISH & CHIPS

Ale Battered, Tarter Sauce 31

Crafted Cocktails

MIND THE GAP

Ketel One Vodka, St-Germain Elderflower Liqueur,
Passion Fruit, Lime, Fever Tree Ginger Beer 16

BLUEBERRY MULE

Tito's Vodka, Fresh Mint, Lime, Blueberries,
Fever Tree Ginger Beer 15

GORDON RAMSAY GIN & TONIC

Bombay Sapphire Gin, Aloe Vera Liqueur, Yuzu,
Fever Tree Tonic Water 15

PUB STRAWBERRY JULIP

Woodford Reserve Bourbon, Fresh Mint And
Strawberries 15

ANOTHER BLOODY MARGARITA

Patron Reposado, Blood Orange Puree,
Lime Juice 15

Bottle & Can Beers

Terrapin Hopsecutioner IPA, GA 7.3%	8
Scuplin IPA, Ballast Point CA, 7%	9
Cherry Wheat, Samuel Adams MA, 5.3%	8
Heineken, Netherlands, 5.0%	8
Corona, Mexico, 4.6%	8
Blue Moon Mango Wheat, CO, 5%	8
New Castle Brown Ale, NY, 4.7%	8
New Belgium Voodoo Ranger IPA, CO, 6.5%	9
Sharps, Non-Alcoholic, WI .40%	7

Draft Beers

	Short	Tall
Coors Light, CO 4.2%	7	10
Miller Lite, WI 4.2%	7	10
Leinenkugel, Snow Drift, WI, 6.0%	9	13
Samuel Adams, Cold Snap, MA 5.6%	9	13
Lagunitas Lil Sumpin Sumpin Ale, CA 7.5%	8	12
Dogfish Head 60 Minute IPA, DE 6%	9	13
Stella Artois, Belgium 5.2%	8	12
Blue Moon Belgian White, CO 5.4%	8	12
Guinness, Ireland, 4.2%	8	12
Strongbow Cider, UK, 5%	8	12
Firestone Walker,		
Luponic Distortion, 5.9%	9	13
Chimay Grand Reserve, Whiskey		
Barrel Aged, Belgium 10.5%	9	13
Cape May IPA, NJ 6.3%	9	13

Wine

Sauvignon Blanc, Kim Crawford New Zealand	12	40
Moscato, Caposaldo, Lombardy, Italy	10	38
Riesling, Chateau Ste. Michelle Washington	14	56
Pinot Grigio, Terlato Vineyards Italy	14	48
Chardonnay, Kendall Jackson, Sonoma	16	65
Chardonnay, Charles Smith, Washington	12	48
Pinot Noir, Erath, "Resplendent" Oregon	13	50
Pinot Noir, Williakenzie, Oregon	17	75
Merlot, Sterling Vineyards, California	12	46
Merlot, St. Francis, Sonoma		58
Cabernet Sauvignon, Fortress, Sonoma		65
Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley	14	55
Malbec, Alta Vista Estate, Mendoza	14	55
Zinfandel, Ravenswood Vineyard, Sonoma		65
White Blend, Conundrum, California	12	44
Red Blend, The Prisoner, Napa Valley		125

Wines on Tap

	8.5 OZ	17 OZ
Rose, Maison Saleya, Cotes De Provence	13	22
Sauvignon Blanc, Starborough, New Zealand	16	27
Pinot Grigio, Stemmari, Sicily	14	24
Chardonnay, William Hill, Central Coast	14	24
Pinot Noir, Seaglass, Santa Barbara	15	25
Cabernet Sauvignon, Joel Gott "815" California	19	29

Bubbles

Prosecco, La Marca, Italy	11	47
Moet & Chandon, Imperial Brut France		110
Brut Rose, J Vineyards, California	14	85