

Shellfish

Shellfish Platter*

Small 79

Large 150

shrimp, king crab, oysters, lobster,

snow crab served with:

champagne mignonette,
citrus soy sauce,
cocktail sauce

Half Dozen Oysters* 20
selection from the chef

Half lb. King Crab 45

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

Caviar

red onion, hard egg, chive, crème fraîche,
lemon, blini

Osetra* 170

Kaluga* 160

GM: Chris Harmon

Executive Chef: Matthew Powers

Salads

Caesar Salad* 14
parmesan cheese, garlic croutons,
scotch egg

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

Heirloom Tomato Burrata Salad 13
shaved fennel, white balsamic vinaigrette,
basil

Soups

Lobster Bisque 14
toasted brioche, lobster salad

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

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

Seared Hudson Valley Foie Gras* 21
baguette french toast, strawberry jam,
pecan granola, maple bourbon syrup

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

Short Rib Bolognese 18
fettuccine, roasted tomato, basil

Tuna Tartare* 23
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 Wagyu

Triple Seared Japanese A5*
35 per ounce
3oz minimum

American Wagyu

beef marbling score of 9 or higher

American Rib Cap* 8oz 74
American Filet* 7oz 74
American Flat Iron* 10oz 70

Prime Beef

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

Filet* 8oz 55
Bone-in Rib Eye* 24oz 75
Kansas City Strip* 14oz 49
Porterhouse* 32oz 95
Royal Long-Bone Chop* 32oz 115

Signatures

Roasted Beef Wellington* 56
*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*

Beef Short Rib 45
*wild mushrooms, fingerling potatoes,
bright lights chard*

Chops

Berkshire Double Pork Chop* 45

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

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
Foie Gras* 16

Sides

13 each

Spinach
sautéed or gratinéed with parmesan cream

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

Fingerling Potatoes
parmesan, truffle butter, chives

Potato Purée
yukon gold potato, crème fraîche, chives

Brussels Sprouts
bacon lardon, cider vinaigrette

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

Worcestershire

Chimichurri

Truffle Butter

Foie Butter*

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