

G O R D O N   R A M S A Y

PUB & GRILL

APPETIZERS

MAPLE GLAZED BACON

nueske’s pork belly, maple syrup,  
cayenne pepper

POACHED SHRIMP COCKTAIL

lemon vinaigrette, horseradish, cocktail sauce

OYSTERS ON THE HALF SHELL\*

chef’s selection, mignonette, cocktail sauce

TRUFFLE SPINACH &  
ARTICHOKE DIP

havarti, spinach, crispy pita chips

PLOUGHMAN’S BOARD

bone marrow, cured meats, promontory cheddar,  
pickled vegetables, grilled bread

SHORT RIB

KETTLE CHIP NACHOS

english cheddar sauce, pickled peppers,  
sour cream

HELLFIRE WINGS

one pound, beer glaze, blue cheese

MAINE LOBSTER &  
SHRIMP ROLLS

lobster, shrimp, tarragon, aioli

SCOTCH EGG\*

house-made pork sausage, boiled egg, panko

PIGS IN A BLANKET

british sausage, pastry,  
pub mustard, steak sauce

SOUP & SALADS

ONION & ALE SOUP

caramelized onion broth, gruyère, welsh rarebit

GREENS & GRAINS

seasonal greens, red quinoa, toasted nuts,  
ricotta salata, mustard vinaigrette

BIG BERG

iceberg lettuce, bacon lardons, garlic toast  
croutons, pickled red onions, dill ranch dressing

CLASSIC CAESAR

romaine lettuce, parmesan,  
herb & butter croutons

HEIRLOOM TOMATO SALAD

heirloom tomatoes, ice wine vinaigrette,  
ricotta salata

ADD ONS

chicken 14, shrimp 15, salmon 25

OAK FIRE GRILL

8 OZ. FILET MIGNON\*

12 OZ. NEW YORK STRIP STEAK\*

dry aged 28 days

STEAK ACCOMPANIMENTS

PEPPERCORN SAUCE  
HOUSE STEAK SAUCE  
BÉARNAISE SAUCE\*

SEARED FOIE GRAS\*  
GRILLED LOBSTER TAIL

GRILLED PUB BURGER\*

sub truffle fries 5  
english sharp cheddar, applewood smoked bacon, fries

CLASSIC RAMSAY

ROASTED BEEF WELLINGTON\*

mashed yukon gold potatoes,  
root vegetables, red wine demi

SHEPHERD’S PIE

ground lamb, guinness, root vegetables,  
mashed potatoes, chives, creamy peas

FISH & CHIPS

battered cod, tartar sauce, mushy peas

SHORT RIB GRILLED CHEESE

white cheddar, sourdough, pickled onions,  
steak sauce, fries

FRIED CHICKEN SANDWICH

hot chicken, lime cilantro slaw, fries

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



# GORDON’S 3-COURSE LUNCH

## STARTER

**CLASSIC CAESAR**  
romaine lettuce, parmesan, herb & butter croutons  
*chardonnay, jordan, russian river valley*  
or  
**ONION & ALE SOUP**  
caramelized onion broth, gruyère, welsh rarebit  
*pinot noir, macmurray ranch, russian river*

## ENTRÉE

**PETITE ROASTED BEEF WELLINGTON\***  
mashed yukon gold potatoes, root vegetables, red wine demi  
*cabernet sauvignon, louis m. martini, central coast*

## DESSERT

**STICKY TOFFEE PUDDING**  
english toffee sauce, vanilla ice cream  
*douro, cockburns fine tawny porto, oporto*

*wine pairings for all courses is additional*

## SIDES

<b>LOBSTER MAC &amp; CHEESE</b> maine lobster, garlic breadcrumbs	<b>GRILLED ASPARAGUS*</b> béarnaise sauce
<b>CREAMED MUSHROOMS</b> cremini mushrooms, porcini cream, gruyère	<b>FRIED CAULIFLOWER</b> sriracha mayo
<b>MASHED POTATOES</b> white cheddar, chives	<b>TRUFFLE FRIES</b> truffle aioli, pub ketchup

## DESSERT

<b>STICKY TOFFEE PUDDING</b> english toffee sauce, vanilla ice cream	<b>SEASONAL SORBET</b>
<b>BANOFFEE CHEESECAKE</b> speculoos cookie crust, vanilla bean cheesecake, banana cream, dulce de leche, toffee	<b>GUINNESS SUNDAE</b> chocolate ganache, guinness-soaked chocolate cake, baileys irish cream chantilly, coffee chip ice cream
	<b>RED VELVET BROOKIE</b> red velvet brownie, chocolate chip cookie, toasted marshmallow, cookies & cream ice cream

## COFFEE BY INTELLIGENTSIA

<b>DRIP</b> infinite blend, honduras, brazil flavor notes: caramel, chocolate, dried fruits	<b>DECAF DRIP</b> librarian blend, el salvador flavor notes: berry, milk, chocolate, sweet nuts
<b>ESPRESSO</b> black cat analog, brazil flavor notes: dark chocolate	

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