



## Soup & Salad

**ONION & ALE SOUP 13.99**

caramelized onion broth, gruyere, welsh rarebit

**CLASSIC CAESAR\* 17.99**

**w/crispy chicken 31.99**

romaine lettuce, parmesan cheese, garlic butter croutons

**THE WEDGE SALAD\* 19.99**

baby iceberg, onions, tomatoes, egg, blue cheese dressing, bacon, sherry vinaigrette

## Appetizers

**POACHED SHRIMP COCKTAIL\* 18.99**

lemon vinaigrette, horseradish, cocktail sauce

**TRUFFLE SPINACH & ARTICHOKE DIP 16.99**

havarti cheese, spinach, fried pita chips

**SHORT RIB KETTLE CHIP NACHOS 16.99**

english cheddar sauce, pickled peppers, sour cream

**MAINE LOBSTER & SHRIMP ROLLS 18.99\***

fresh lobster, shrimp, aioli

## Oak Fire Grill

**8 oz. SANTA CAROTA FILET MIGNON\* 49.99**

**12 oz. PRIME NEW YORK STRIP STEAK\* 55.99**

**PEPPERCORN SAUCE 3.99**

**HOUSE STEAK SAUCE 3.99**

**BEARNAISE SAUCE\* 3.99**

**GRILLED PUB BURGER\* 26.99**

english sharp cheddar, applewood smoked bacon, fries

## Classic Ramsay

**PRIME RIB\* 55.99**

yorkshire pudding, creamy horseradish, au jus

**MAINE LOBSTER POT PIE\* 39.99**

root vegetables, peas, puff pastry

**FISH & CHIPS\* 30.99**

beer battered cod, malt vinegar, aioli, mushy peas

**CRISPY CHICKEN PAILLARD\* 38.99**

fennel salad, capers, lemon butter

**BRAISED SHORT RIB & CABBAGE 39.99**

butter poached cabbage, white cheddar mashed potatoes, beef jus

## Gordon's 3 Course Dinner

### Starter

**CLASSIC CAESAR\***

romaine lettuce, parmesan, garlic butter croutons

Wine Pairing - Gordon Ramsay Signature, Chardonnay, Monterey

Beer Pairing - Stella Artois, Belgian Lager

OR

**ONION & ALE SOUP**

caramelized onion broth, gruyere, welsh rarebit

Wine Pairing - Gordon Ramsay Signature, Pinot Noir, Monterey

Beer Pairing - Innis and Gunn, Scottish Ale

### Entrée

**ROASTED BEEF WELLINGTON\***

mashed Yukon gold potatoes, root vegetables, red wine demi

Wine Pairing - Gordon Ramsay Signature, Cabernet Sauvignon, Santa Cruz

Beer Pairing - Bass, English Pale Ale

### Dessert

**STICKY TOFFEE PUDDING**

creamy vanilla ice cream, toffee sauce

Wine Pairing - Cockburns Fine Tawny Porto, Douro, Oporto

Beer Pairing - Black Butte, Porter

**74.99**

*Wine pairings for all courses additional 42.00*

*Beer Pairing for all courses additional 25.00*

## Sides

**WHITE CHEDDAR MASHED POTATOES 12.99**

topped with chives

**GRILLED ASPARAGUS\* 12.99**

bearnaise sauce

**TRUFFLE FRIES 12.99**

truffle aioli, pub ketchup

**CREAMED SPINACH 12.99**

panko breadcrumbs

## Dessert

**STICKY TOFFEE PUDDING 13.99**

english toffee sauce, vanilla ice cream

**CHOCOLATE BROWNIE 12.99**

pretzel chips, salted peanut ice cream