



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

HELLFIRE WINGS 13.99

dozen 21.99

chili beer glaze, blue cheese

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

FISH & CHIPS* 30.99

beer battered cod, malt vinegar, aioli, mushy peas

SHORT RIB GRILLED CHEESE 26.99

white cheddar, sourdough, pickled onions, HP sauce, bread & butter pickles, fries

FRIED CHICKEN SANDWICH 26.99

hot chicken, lime cilantro slaw, fries

Gordon's 3 Course Lunch

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

PETITE 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

58.99

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

Dessert

STICKY TOFFEE PUDDING 13.99

english toffee sauce, vanilla ice cream

CHOCOLATE BROWNIE 12.99

pretzel chips, salted peanut ice cream