

RAMSAY’S KITCHEN

SNACKS & STARTERS

JUMBO LUMP CRAB CAKE ^(DF)
herb aioli, mixed greens, citrus
28

STICKY CHICKEN WINGS ^(DF)
spiced glaze, mango chutney,
fresno pepper, cilantro
16
cauliflower option available ^(V)

TUNA TARTARE *
chili garlic soy, sour cream, avocado,
wonton crisps
28

ROASTED BONE MARROW *
caramelized onion jam, whipped butter,
toasted baguette
25

PARKER ROLLS ^(V)
warm brioche, sea salt butter, fresh herbs
12

SHRIMP COCKTAIL ^{(DF)(GF)}
cocktail sauce, tabasco, lemon
24

SOUP & SALADS

ENGLISH PEA SOUP ^(V)
garlic croutons, crispy peas,
citrus crème fraîche
14

WEDGE SALAD ^(GF)
iceberg, blue cheese, glazed
bacon, roasted tomatoes, pickled
red onion, chives
8 | 14

CAESAR SALAD *
pancetta, soft boiled egg,
parmesan,
garlic croutons
8 | 14

HERITAGE BEETS ^{(GF)(V)}
salt roasted beets, citrus ginger
dressing, whipped ricotta,
pistachio crumble
16

add grilled chicken ^{(DF)(GF)} +12 | *add grilled shrimp* ^{(DF)(GF)} +12

SIGNATURE MAINS

BEEF WELLINGTON *
potato purée, glazed baby root vegetables, red wine demi, served medium rare
limited quantities available
69

CRISPY SKIN SALMON * ^{(DF)(GF)}
coconut green curry, sticky rice,
thai apple slaw
42

FISH & CHIPS
crispy atlantic haddock, triple-cooked
chips, gordon’s tartar sauce
29

ROASTED CHICKEN
red pepper purée, citrus beurre blanc,
wilted spinach
36

8 OZ FILET MIGNON * ^(GF)
herb-roasted tomato, béarnaise
62

BRAISED LAMB SHOULDER ^(GF)
sunchoke purée, orange blossom jus, mint
and pistachio gremolata
49

TOMATO SAFFRON RISOTTO ^(GF)
tomato saffron risotto,
roasted tomatoes, sofrito, chives
30

DAILY SPECIAL
ask your server for detail

add lobster tail ^(GF) +26
add scallops * ^{(DF)(GF)} +21
add roasted bone marrow * +15

SIDES

MAC & CHEESE ^(V)
smoked gouda cheese sauce,
chives
14

ROASTED BROCCOLINI ^{(GF)(V)}
garlic butter, garlic confit,
red pepper flakes, garlic chips,
chimichurri
14

TRUFFLE FRIES
truffle butter, truffle aioli,
parmesan, parsley
12

CRISPY BRUSSELS SPROUTS
bacon, capers, garlic croutons,
apple cider vinaigrette
14

DESSERTS

STICKY TOFFEE PUDDING ^(V)
warm date cake, vanilla bean ice
cream, english toffee sauce
16

**VANILLA MASCARPONE
CHEESECAKE** ^(V)
graham cracker crust, lemon
curd, blueberry compote
14

RASPBERRY TART ^(V)
raspberry, white chocolate
whipped cream, lemon
16

CHOCOLATE POT DE CRÈME ^(V)
chantilly cream, crispy chocolate
15

*These items are served raw, contain raw ingredients, or are cooked to order. Before placing your order, please inform your server if a person in your party has a food allergy.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov.

(DF) DAIRY FREE | (GF) GLUTEN FREE
(V) VEGETARIAN | (V+) VEGAN