RAMSAY'S KITCHEN

SNACKS & STARTERS

JUMBO LUMP CRAB CAKE (DF)

herb aioli, mixed greens, citrus

STICKY CHICKEN WINGS (DF)

spiced glaze, mango chutney, fresno pepper, cilantro

cauliflower option available (V)

TUNA TARTARE *

chili garlic soy, sour cream, avocado, wonton crisps 28

ROASTED BONE MARROW *

caramelized onion jam, whipped butter, toasted baquette

PARKER ROLLS (V)

warm brioche, sea salt butter, fresh herbs

SHRIMP COCKTAIL (DF)(GF)

cocktail sauce, tabasco, lemon

SANDWICHES served with fries or mixed green salad | substitute truffle fries +4



IDIOT SANDWICH

mojo-spiced pork, sautéed peppers & onions, mustard sauce, swiss cheese, house pickles

HELLFIRE CHICKEN SANDWICH

toasted brioche, seared chicken breast, hellfire sauce, blue cheese, spicy aioli 23

PRIME RIB SANDWICH

sliced ribeye, smoked gouda cheese sauce, onion ring 28

FISH & CHIP SANDWICH

crispy atlantic haddock, gordon's tartar sauce, american cheese, romaine, onions 23

RK BURGER*

toasted brioche, double smash patties, caramelized onions, american cheese, mayonnaise, pickle spear vegan option + 3 add applewood-smoked bacon +3.5 add avocado +3

SIGNATURE MAINS

BEEF WELLINGTON*

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

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 BREAST

red pepper purée, citrus beurre blanc, wilted spinach 36

BRAISED LAMB SHOULDER (GF)

sunchoke purée, orange blossom jus, mint and pistachio gremolata

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

*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.

SOUPS & SALADS

ENGLISH PEA SOUP (V)

garlic croutons, crispy peas, citrus crème fraiche

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

add grilled chicken +12 add grilled shrimp +12

SIDES

MAC & CHEESE (V)

smoked gouda cheese sauce, chives

ROASTED BROCCOLINI (GF)(V)

garlic butter, garlic confit, red pepper flakes, garlic chips, chimichurri 14

TRUFFLE FRIES

truffle butter, truffle aioli, parmesan, parsley

CRISPY BRUSSELS SPROUTS

bacon, capers, garlic croutons, apple cider vinaigrette 14

DESSERT

STICKY TOFFEE PUDDING (V)

warm date cake, ice cream, english toffee sauce

VANILLA MASCARPONE CHEESECAKE (V)

graham cracker crust, lemon curd, blueberry compote

RASPBERRY TART (V)

raspberry, white chocolate whipped cream, lemon 16

CHOCOLATE POT DE CRÈME (V)

chantilly cream, crispy chocolate

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