

Lunch 11a-3p Daily

Appetizers

POACHED SHRIMP COCKTAIL 21.99
lemon vinaigrette, horseradish, cocktail sauce

OYSTERS ON THE HALF SHELL 24.99
chef's selection, mignonette, cocktail sauce

TRUFFLE SPINACH & ARTICHOKE DIP 18.99
Havarti cheese, spinach, crispy pita chips

SHORT RIB KETTLE CHIP NACHOS 21.99
English cheddar sauce, pickled peppers, sour cream, green onions

HELLFIRE WINGS 21.99
one-pound, beer glaze, blue cheese

MAINE LOBSTER & SHRIMP ROLLS 21.99
lobster, shrimp, tarragon aioli

PLOUGHMAN'S BOARD 21.99
bone marrow, cured meats, promontory cheddar, pickled vegetables, grilled bread

Oak Fire Grill

8 oz. SANTA CAROTA FILET MIGNON* 54.99

12 oz. PRIME NEW YORK STRIP STEAK* 59.99

PEPPERCORN SAUCE 3.99
HOUSE STEAK SAUCE 3.99
BEARNAISE SAUCE* 3.99
SEARED FOIE GRAS 20.99
GRILLED LOBSTER TAIL 23.99

GRILLED PUB BURGER* 26.99
English sharp cheddar, applewood smoked bacon, fries

Classic Ramsay

ROASTED BEEF WELLINGTON* 69.99
mashed Yukon gold potatoes, root vegetables, red wine demi

FISH & CHIPS 33.99
beer battered cod, tartar sauce, mushy peas

SHORT RIB GRILLED CHEESE 28.99
white cheddar, sourdough, pickled onions, HP sauce, fries

FRIED CHICKEN SANDWICH 26.99
hot chicken, lime cilantro slaw, fries

Dessert

STICKY TOFFEE PUDDING 14.99
English toffee sauce, vanilla ice cream

APPLE PIE BLONDIE 14.99
Belgian white ale gelato

CHOCOLATE BROWNIE 14.99
pretzel chips, salted peanut ice cream

Soup & Salad

ONION & ALE SOUP 15.99
caramelized onion broth, gruyere, welsh rarebit

GREENS & GRAINS 17.99
seasonal greens, red quinoa, toasted nuts, ricotta salad, mustard vinaigrette

CLASSIC CAESAR 17.99
w/grilled chicken breast 31.99
romaine lettuce, parmesan cheese, herb & butter croutons

BIG BERG 19.99
iceberg, bacon lardons, garlic toast croutons, pickled red onions, dill ranch dressing

Gordon's 3 Course Lunch

Starter

CLASSIC CAESAR
romaine lettuce, parmesan, herb & butter croutons
Wine Pairing – Gordon Ramsay Signature, Chardonnay, Monterey

OR

ONION & ALE SOUP
caramelized onion broth, gruyere, welsh rarebit
Wine Pairing – Gordon Ramsay Signature, Pinot Noir, Monterey

Entrée

PETITE ROASTED BEEF WELLINGTON*
mashed Yukon gold potatoes, root vegetables, red wine demi
Wine Pairing – Gordon Ramsay Signature, Cabernet Sauvignon, Santa Cruz

Dessert

STICKY TOFFEE PUDDING
English toffee sauce, vanilla ice cream
Wine Pairing – Cockburn Fine Tawny Porto, Douro, Oporto

65.99

Wine pairings for all courses additional 42.00

Sides

LOBSTER MAC & CHEESE 17.99
Maine lobster, garlic breadcrumbs

MASHED POTATOES 13.99
white cheddar, chives

GRILLED ASPARAGUS* 13.99
bearnaise sauce

TRUFFLE FRIES 13.99
truffle aioli, pub ketchup

Signature Cocktails 23

Goodbye Blue Sky
Stoli Bluberi, Chambord,
blackberry purée, sparkling wine

Belgian Margarita
Patrón Añejo, Agave nectar,
Lindeman's Cassis Lambic

Avon Came Upon Sin
Ketel One Botanical Cucumber &
Mint, St. Germaine elderflower,
rhubarb, lemon

Cereza De Mule
Tito's Vodka, Tattersall Sour
Cherry, ginger beer

Classic Cocktails 23

Rosemary Manhattan
Makers Mark Bourbon, Carpano Antica,
rosemary simple syrup, blood orange
bitters

The Pub Boulevardier
Buffalo Trace Bourbon, Montenegro
amaro, Carpano Antica

Barrel Aged Old Fashioned
Bulleit Bourbon, demarar syrup,
maple syrup, luxardo cherry

Angry Orchard Cider
Stone IPA Tangerine Express
Firestone 805
Coors Light
Miller Lite
Peroni
7Five Training Day
Kilkenny
Samuel Adams Boston Lager
Stella Artois
Fuller's ESB
Modelo Especial
Dogfish Head 60 min
Lagunitas IPA
Blue Moon
Weihestephaner Hefe
Sierra Nevada Hazy Little Thing
Hop Valley Stash Panda Hazy IPA
Guinness
Sam Adams Seasonal
Tenaya Creek 702 Pale Ale
Scrimshaw Pilsner
Hop Valley Bubble Stash

Draft Beer

| | 20 oz. | 35 oz. |
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Gin & Tonics 21

Abbey Road
Bombay Sapphire, Fever-Tree
Aromatic Tonic Water

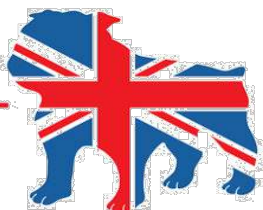
Mayfair
Tanqueray 10, Fever-Tree
Elderflower Tonic Water,
Mint, Thyme, Starfruit, Kinome
Leeaf, Firestix

Local Can Brews 12

Bad Beat the Ringer
Big Dog Las Vegas Lager
Big Dog Peace, Love & Hoppiness
Big Dog Red Hydrant
Tenaya Creek Hop Ride IPA
Tenaya Creek Bonanza Brown Ale

Wine List

| | | <u>By the Glass</u> | <u>By the Bottle</u> |
|----------------------------------|---|---------------------|----------------------|
| Sparkling & Champagne | | | |
| 1061 | Domaine Chandon, Brut, California | 17 | 80 |
| 1056 | La Marca, D.O.C. Prosecco, Veneto | 15 | 70 |
| 2216 | Prunotto, Moscato d'Asti, Piedmont | 15 | 70 |
| 1007 | Dom Pérignon, Épernay | | 460 |
| 1203 | Perrier-Jouet, Blason Rosé, Épernay | | 120 |
| 1018 | Veuve Clicquot Ponsardin, Reims | | 165 |
| Rose | | | |
| 3917 | Cinsault Blend, Triennes, Méditerranée | 14 | 65 |
| 3919 | Vanderpump, Cotes de Provence | 16 | 75 |
| White | | | |
| 2216 | Riesling, Eroica, Columbia Valley | 15 | 70 |
| 1405 | Sauvignon Blanc, Gordon Ramsay Signature, Monterey | 16 | 75 |
| 1406 | Sauvignon Blanc, Simi, Sonoma County | 14 | 65 |
| 3166 | Pinot Grigio, Jermann, Friuli-Venezia Giulia | 16 | 75 |
| 3156 | Pinot Grigio, Santa Margarita, Valdadige | | 80 |
| 4333 | Chardonnay, Gordon Ramsay Signature, Monterey | 18 | 85 |
| 2027 | Chardonnay, Jordan, Russian River Valley | 19 | 90 |
| 2158 | Chardonnay, Chalk Hill, Estate, Chalk Hill | | 110 |
| 2019 | Chardonnay, Far Niente, Napa Valley | | 135 |
| Red | | | |
| 4330 | Pinot Noir, Gordon Ramsay Signature, Monterey | 23 | 105 |
| 9144 | Pinot Noir, Macmurray Ranch, Russian River | 18 | 85 |
| 4176 | Pinot Noir, Migration by Duckhorn, Sonoma Coast | | 80 |
| 4259 | Merlot, Emmolo, Napa Valley | 17 | 80 |
| 4107 | Merlot, Duckhorn, Napa Valley | | 120 |
| 6848 | Malbec, Alta Vista, Mendoza | 15 | 70 |
| 2423 | Cabernet Sauvignon, Louis M. Martini, Central Coast | 16 | 70 |
| 4334 | Cabernet Sauvignon, Gordon Ramsay Signature, Santa Cruz | 22 | 100 |
| 2540 | Cabernet Sauvignon, Trincherio, Mario's Vineyard, Napa Valley | 24 | 115 |
| 4010 | Cabernet Sauvignon, Caymus, Napa Valley | | 192 |
| 2433 | Petite Sirah, Caymus-Suisun, Grand Durif, Suisun Valley | 18 | 85 |
| 4252 | Zinfandel Blend, The Prisoner Wine Co., The Prisoner, Napa Valley | | 101 |



Appetizers

POACHED SHRIMP COCKTAIL 21.99
lemon vinaigrette, horseradish, cocktail sauce

OYSTERS ON THE HALF SHELL* 24.99
chef's selection, mignonette, cocktail sauce

TRUFFLE SPINACH & ARTICHOKE DIP 18.99
havarti cheese, spinach, crispy pita chips

PLOUGHMAN'S BOARD 21.99
bone marrow, cured meats, promontory cheddar, pickled vegetables, grilled bread

Oak Fire Grill

8 oz. SANTA CAROTA FILET MIGNON* 54.99

12 oz. PRIME NEW YORK STRIP STEAK* 59.99

Steak Occompaniments

PEPPERCORN SAUCE 3.99
HOUSE STEAK SAUCE 3.99
BEARNAISE SAUCE* 3.99
SEARED FOIE GRAS 20.99
GRILLED LOBSTER TAIL 23.99

Classic Ramsay

ROASTED BEEF WELLINGTON* 69.99
mashed yukon gold potatoes,
root vegetables, red wine demi

PRIME RIB* 58.99
yorkshire pudding, creamy horseradish,
au jus

SEARED SCALLOPS 48.99
asparagus, king trumpet mushrooms, leeks,
lemon herb butter

FISH & CHIPS 33.99
battered cod, tartar sauce, mushy peas

CHICKEN TIKKA MASALA 38.99
saffron basmati rice, naan, cucumber raita

BRAISED SHORT RIB & CABBAGE 43.99
butter poached cabbage & white cheddar mashed
potatoes, beef jus

Dessert

STICKY TOFFEE PUDDING 14.99
english toffee sauce, vanilla ice cream

APPLE PIE BLONDIE 14.99
belgian white ale gelato

CHOCOLATE BROWNIE 14.99
pretzel chips, salted peanut ice cream

Dinner 3p-11p Daily

Soup & Salad

ONION & ALE SOUP 15.99
caramelized onion broth, gruyere, welsh rarebit

GREENS & GRAINS 17.99
seasonal greens, red quinoa, toasted nuts, ricotta salata,
mustard vinaigrette

CLASSIC GRILLED CHICKEN CAESAR 31.99
romaine lettuce, parmesan cheese, herb & butter croutons

BIG BERG 19.99
iceberg, bacon lardons, garlic toast croutons, pickled red
onions, dill ranch dressing

Gordon's 3 Course Dinner

Starter

CLASSIC CAESAR
romaine lettuce, parmesan,
herb & butter croutons
Wine Pairing – Gordon Ramsay Signature,
Chardonnay, Monterey

OR

ONION & ALE SOUP
caramelized onion broth, gruyere, welsh rarebit
Wine Pairing – Gordon Ramsay Signature, Pinot Noir,
Monterey

Entrée

ROASTED BEEF WELLINGTON*
mashed yukon gold potatoes,
root vegetables, red wine demi
Wine Pairing – Gordon Ramsay Signature, Cabernet
Sauvignon, Santa Cruz

Dessert

STICKY TOFFEE PUDDING
english toffee sauce, vanilla ice cream
Wine Pairing – Cockburns Fine Tawny Porto, Douro,
Oporto

79.99

Wine pairings for all courses additional 42.00

Sides

LOBSTER MAC & CHEESE 17.99
maine lobster, garlic breadcrumbs

MASHED POTATOES 13.99
white cheddar, chives

GRILLED ASPARAGUS* 13.99
bearnaise sauce

TRUFFLE FRIES 13.99
truffle aioli, pub ketchup

CREAMED SPINACH 12.99

Signature Cocktails 23

Goodbye Blue Sky
Stoli Bluberi, Chambord,
blackberry purée, sparkling wine

Belgian Margarita
Patrón Añejo, Agave nectar,
Lindeman's Cassis Lambic

Avon Came Upon Sin
Ketel One Botanical Cucumber &
Mint, St. Germaine elderflower,
rhubarb, lemon

Cereza De Mule
Tito's Vodka, Tattersall Sour
Cherry, ginger beer

Classic Cocktails 23

Rosemary Manhattan
Makers Mark Bourbon, Carpano Antica,
rosemary simple syrup, blood orange
bitters

The Pub Boulevardier
Buffalo Trace Bourbon, Montenegro
amaro, Carpano Antica

Barrel Aged Old Fashioned
Bulleit Bourbon, demarar syrup,
maple syrup, luxardo cherry

Draft Beer

| | 20 oz. | 35 oz. |
|---------------------------------|--------|--------|
| Angry Orchard Cider | 13 | 22 |
| Stone IPA Tangerine Express | 13 | 22 |
| Firestone 805 | 13 | 22 |
| Coors Light | 11 | 19 |
| Miller Lite | 11 | 19 |
| Peroni | 12 | 20 |
| 7Five Training Day | 13 | 22 |
| Kilkenny | 12 | 20 |
| Samuel Adams | 13 | 22 |
| Stella Artois | 12 | 20 |
| Bass | 12 | 20 |
| Fuller's ESB | 12 | 20 |
| Mirror Pond | 13 | 22 |
| Modelo Especial | 12 | 20 |
| Dogfish Head 60 min | 13 | 22 |
| Lagunitas IPA | 13 | 22 |
| Stone IPA | 13 | 22 |
| Blue Moon | 13 | 22 |
| Weihenstephaner | 13 | 20 |
| Sierra Nevada Hazy Little Thing | 13 | 22 |
| Hop Valley Stash Panda Hazy IPA | 13 | 22 |
| Guinness | 12 | 20 |
| Scrimshaw Pilsner | 13 | 22 |
| Sam Adams Seasonal | 13 | 22 |
| Tenaya Creek 702 Pale Ale | 13 | 22 |
| Hop Valley Bubble Stash | 13 | 22 |

Gin & Tonics 21 Local Can Brews 12

Abbey Road
Bombay Sapphire, Fever-Tree
Aromatic Tonic Water

Mayfair
Tanqueray 10, Fever-Tree
Elderflower Tonic Water,
Mint, Thyme, Starfruit, Kinome
Leaf, Firestix

Bad Beat the Ringer
Big Dog Las Vegas Lager
Big Dog Peace, Love & Hoppiness
Big Dog Red Hydrant
Tenaya Creek Hop Ride IPA
Tenaya Creek Bonanza Brown Ale

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| 1056 | La Marca, D.O.C. Prosecco, Veneto | 15 | 70 |
| 2216 | Prunotto, Moscato d'Asti, Piedmont | 15 | 70 |
| 1007 | Dom Pérignon, Épernay | | 460 |
| 1203 | Perrier-Jouet, Blason Rosé, Épernay | | 120 |
| 1018 | Veuve Clicquot Ponsardin, Reims | | 165 |
| Rose | | | |
| 3917 | Cinsault Blend, Triennes, Méditerranée | 14 | 65 |
| 3919 | Vanderpump, Cotes de Provence | 16 | 75 |
| White | | | |
| 2216 | Riesling, Eroica, Columbia Valley | 15 | 70 |
| 1405 | Sauvignon Blanc, Gordon Ramsay Signature, Monterey | 16 | 75 |
| 1406 | Sauvignon Blanc, Simi, Sonoma County | 14 | 65 |
| 3166 | Pinot Grigio, Jermann, Friuli-Venezia Giulia | 16 | 75 |
| 3156 | Pinot Grigio, Santa Margaritha, Valdadige | | 80 |
| 4333 | Chardonnay, Gordon Ramsay Signature, Monterey | 18 | 85 |
| 2027 | Chardonnay, Jordan, Russian River Valley | 19 | 90 |
| 2158 | Chardonnay, Chalk Hill, Estate, Chalk Hill | | 110 |
| 2019 | Chardonnay, Far Niente, Napa Valley | | 135 |
| Red | | | |
| 4330 | Pinot Noir, Gordon Ramsay Signature, Monterey | 23 | 105 |
| 9144 | Pinot Noir, Macmurray Ranch, Russian River | 18 | 85 |
| 4176 | Pinot Noir, Migration by Duckhorn, Sonoma Coast | | 80 |
| 4259 | Merlot, Emmolo, Napa Valley | 17 | 80 |
| 4107 | Merlot, Duckhorn, Napa Valley | | 120 |
| 6848 | Malbec, Alta Vista, Mendoza | 15 | 70 |
| 2423 | Cabernet Sauvignon, Louis M. Martini, Central Coast | 16 | 70 |
| 4334 | Cabernet Sauvignon, Gordon Ramsay Signature, Santa Cruz | 22 | 100 |
| 2540 | Cabernet Sauvignon, Trincherro, Mario's Vineyard, Napa Valley | 24 | 115 |
| 4010 | Cabernet Sauvignon, Caymus, Napa Valley | | 192 |
| 2433 | Petite Sirah, Caymus-Suisun, Grand Durif, Suisun Valley | 18 | 85 |
| 4252 | Zinfandel Blend, The Prisoner Wine Co., The Prisoner, Napa Valley | | 101 |

Signature Cocktails 18

Goodbye Blue Sky
Stoli Bluberi, Chambord,
blackberry purée, sparkling wine

Belgian Margarita
Patrón Añejo, Agave nectar,
Lindeman's Cassis Lambic

Avon Came Upon Sin
Ketel One Botanical Cucumber &
Mint, St. Germaine elderflower,
rhubarb, lemon

Cereza De Mule
Tito's Vodka, Tattersall Sour
Cherry, ginger beer

Classic Cocktails 20

Rosemary Manhattan
Knob Creek Rye, Carpano Antica,
rosemary simple syrup, blood
orange bitters

The Pub Boulevardier
Eagle Rare Bourbon, Montenegro
amaro, Carpano Antica

Barrel Aged Old Fashioned
Bulleit Bourbon, demarar syrup,
maple syrup, luxardo cherry

Angry Orchard Cider
Magners Irish Cider
Saint Archer Seasonal

Coors Light
Miller Lite
Peroni
Samuel Adams
Stella Artois
Bass
Boddingtons
Fuller's ESB
Mirror Pond
Modelo Especial
Dogfish Head 60 min
Lagunitas IPA
Stone IPA
Blue Moon
Weihenstephaner
Sierra Nevada Seasonal
Innis & Gunn
Newcastle
Black Butte
Guinness
Samuel Adams Seasonal
Tenaya Creek 702 Pale Ale

Gin & Tonics 17

Abbey Road
Bombay Sapphire, Fever-Tree
Aromatic Tonic Water, blood
orange, grapefruit

Mayfair
Tanqueray 10, Fever-Tree
Elderflower Tonic Water,
mint, lime, lemon

Draft Beer

| | 20 oz. | 35 oz. |
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Local Brews 10

Bad Beat the Ringer
Big Dog Las Vegas Lager
Big Dog Peace, Love & Hoppiness
Big Dog Red Hydrant
Tenaya Creek Bonanza Brown Ale
Tenaya Creek Hop Ride IPA

Wine List

| | Glass/Bottle |
|--|--------------|
| Sparkling & Champagne | |
| Domaine Chandon, Brut, California | 15 / 70 |
| La Marca, D.O.C. Prosecco, Veneto | 13 / 60 |
| Taittinger, Prestige Rosé, Brut, Reims | 24 / 125 |
| Prunotto, Moscato d'Asti, Piedmont | 15 / 70 |
| Rose | |
| Cinsault Blend, Triennes, Méditerranée | 14 / 65 |
| White | |
| Riesling, Eroica, Columbia Valley | 15 / 70 |
| Sauvignon Blanc, Cloudy Bay, Marlborough | 17 / 80 |
| Sauvignon Blanc, Gordon Ramsay Signature, Monterey | 16 / 75 |
| Sauvignon Blanc, Simi, Sonoma County | 14 / 65 |
| Pinot Grigio, Le Monde, Friuli Venezia Giulia | 15 / 70 |
| Chardonnay, Franciscan Estate, Monterey County/Napa Valley | 16 / 75 |
| Chardonnay, Gordon Ramsay Signature, Monterey | 17 / 80 |
| Chardonnay, Jordan, Russian River Valley | 18 / 85 |
| Red | |
| Pinot Noir, Foley Estate, Santa Rita Hills | 20 / 95 |
| Pinot Noir, Gordon Ramsay Signature, Monterey | 19 / 85 |
| Pinot Noir, MacMurray Ranch, Russian River Valley | 14 / 65 |
| Merlot, Emmolo by Caymus, Napa Valley | 17 / 90 |
| Malbec, Alta Vista, Mendoza | 15 / 70 |
| Cabernet Sauvignon, Louis M. Martini, Sonoma County | 16 / 70 |
| Cabernet Sauvignon, Gordon Ramsay Signature, Santa Cruz | 20 / 90 |
| Cabernet Sauvignon, Trinchero, Marlo's Vineyard, Napa Valley | 24 / 115 |
| Petite Sirah, Caymus-Suisun, Grand Durif, Suisun Valley | 18 / 85 |