



BEVERAGES

COFFEE

freshly brewed coffee

small 14 large 18

espresso 8

cappuccino 10

café latte 10

pot of hot chocolate 12

pot of tea 14

english breakfast, earl grey, floral jasmine,

peppermint, chamomile

JUICES

apple 9

cranberry 9

grapefruit 9

orange 9

pineapple 9

tomato 9

**RAMSAY'S
KITCHEN**
BY GORDON RAMSAY

All meals are prepared by Ramsay's Kitchen, unless otherwise specified

*These items are served raw, contain raw ingredients, or are cooked to order

Before placing your order, please inform us if a person in your party has a food allergy

(GF) gluten free | (DF) dairy free | (V) vegetarian | (V+) vegan | (V++) can be made vegan | * locally & sustainably sourced

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

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v8 9

fresh orange juice 14

fresh carrot juice 14

fresh green juice 14

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SOFT DRINKS

choice of Coke, Diet Coke, Sprite, iced tea

ginger ale, tonic water, club soda 10

MINERAL WATER

still water or sparkling water

small 9 large 12

BOTTLED & CANNED BEER

8am – 2am Monday – Saturday

11am – 2am on Sunday

Amstel Light 12

Bud Light 12

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Corona 12
Harpoon IPA 12
Heineken 12
Samuel Adams 12
Whale's Tail Pale Ale 12
Shark Tracker Light Lager 12

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WINE BY HALF BOTTLES

8am – 2am Monday – Saturday
11am – 2am on Sunday

SPARKLING

Louis Roederer, Champagne (Collection 243), France 160

WHITE

William Hill, Chardonnay, USA 54

RED

J Vineyards, Pinot Noir, France 95



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WINE BOTTLES SPARKLING

La Marca, Prosecco, Italy 86

Bisol, "Jeio" Prosecco, Brut, Italy 92

Roederer Estate Winery, Sparkling Wine, USA 152

Nicolas Feuillatte, Champagne, Brut, France 165

Taittinger, Champagne, Brut, France 180

Louis Roederer, Champagne (Collection 242), France 250

Laurent-Perrier, Champagne, Brut, Cuvée Rosé, France 335

Moët & Chandon, Imperial, Brut, France 295

Laurent-Perrier, La Cuvée, Champagne, France 335

Dom Pérignon, Brut, France 630

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WHITE

The Crossings, Sauvignon Blanc, New Zealand 70

Villa Locatelli, Friuli, Pinot Grigio, Italy 85

Commanderie de la Bargemone, Coteaux d'Aix-en-Provence Rosé, France 87

Martin Codax, Rías Baixas Albariño, Spain 90

Dr. Konstantin Frank, Semi-Dry Riesling, USA 93

Pieropan, Soave, Italy 95

Crossbarn, Chardonnay, USA 98

Truchard, Chardonnay, USA 100

Whitehaven Wines, Sauvignon Blanc, New Zealand 105

J.J. Vincent & Fils, Marie-Antoinette, Pouilly-Fuissé, Burgundy, France 110

Les Deux Tours, Sauvignon Blanc, France 115

Domaine Vocoret et Fils, Chablis, Burgundy, France 120

Domaine des Coltabards, Sancerre, France 130

Ramey Cellars, Chardonnay, USA 150

Raphaël Midoir, Sancerre Les Chasseignes, France 162

Le Haut-Lieu, Domaine Huët, Demi-Sec Chenin Blanc, Vouvray, France 170

Latour Pouilly-Fuisse, Burgundy, France 175



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RED

Cono Sur, "Bicicleta", Pinot Noir, Chile 75

Château Pégau, Côtes du Rhône, Cuvée Maclura, France 98

Talbott Vineyards, Pinot Noir, USA 105

Vietti, Perbacco, Nebbiolo, Italy 110

Truchard, Pinot Noir, USA 115

Viña Cobos, "Felino", Malbec, Argentina 125

Charles Krug, Cabernet Sauvignon, USA 140

Marqués de Murrieta, Finca Ygay, Reserva, Spain 155

Truchard, Cabernet Sauvignon, USA 170

Clos du Val, Cabernet Sauvignon, USA 175

Châteauneuf-du-Pape, Haute Pierre, France 210

Renato Ratti, Barolo Marcenasco, Nebbiolo, Italy 245

Jordan, Cabernet Sauvignon, USA 256

Argiano, Brunello Di Montalcino, Sangiovese, Italy 310

Stag's Leap, "Artemis", Cabernet Sauvignon, USA 370



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BREAKFAST

6:30am – 11am

TRADITIONAL BAGEL ^{V+} 12

choice of plain, everything, or sesame served with cream cheese

CLASSIC TOAST SELECTION ^{V+} 12

choice of multigrain, white, or wheat served with selection jams and butter

FROM THE BAKERY, CHOICE OF 2 ITEMS ^V 18

choice of croissants, pain au chocolate, blueberry muffin, chocolate muffin

BERRIES BOWL ^{GF | V+ | DF} 18

fresh seasonal berries

GREEK YOGURT BOWL ^{GF | V} 22

vanilla yogurt, house-made pecan granola, fresh seasonal fruit

CHIA PUDDING ^{GF | V+} 22

chia pudding, fresh seasonal fruit

OATMEAL ^{DF | V} 25

steel cut oats, bananas, fresh seasonal fruit, toasted almonds, honey

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AVOCADO TOAST ^V | ^{V++} 27

sourdough, mashed avocado, sour cream, pomegranate

SALMON CARPACCIO 31

smoked salmon, persian cucumber, capers, dill. served with a bagel & cream cheese

BRIOCHE FRENCH TOAST ^V 29

poached pear, dulce de leche, mascarpone, pistachios, served with warm maple syrup

BUTTERMILK PANCAKES ^V 27

choice of plain, blueberry, or chocolate chip, served with warm maple syrup

CLASSIC AMERICAN * 34

two eggs, choice of bacon, chicken sausage, or avocado, breakfast potatoes, toast

RK SIGNATURE OMELET 31

choice of tomatoes, onions, caramelized onions, red bell peppers,
spinach, mushrooms, bacon, cheddar, goat cheese, american cheese,
served with breakfast potatoes, toast
add lobster +7 | add smoked salmon +5 | add lump crab +7

EGGS BENEDICT FLORENTINE* 30

poached eggs, sautéed spinach, english muffin, hollandaise

EGGS BENEDICT CLASSIC* 32

poached eggs, jambon de paris, english muffin, hollandaise

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EGGS BENEDICT LOBSTER* 46

poached eggs, lobster meat, english muffin, hollandaise

CEREALS WITH HOT OR COLD WHOLE, LOW FAT, SOY OR SKIM MILK 10

all bran, corn flakes, raisin bran, special k, cheerios, rice krispies, frosted flakes or cocoa puffs

LUNCH

11 am – 4pm

STARTERS

PARKER ROLLS^V 16

warm brioche, sea salt butter, fresh herbs

STICKY CHICKEN WINGS^{DF} 26

spiced glaze, mango chutney, fresno pepper, cilantro

STICKY CAULIFLOWER^V 22

vegetarian sticky wings

SHRIMP COCKTAIL^{GF | DF} 28

cocktail sauce, lemon

STEAK TARTARE* 30

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beef tenderloin, dijonnaise, toasted baguette

OCTOPUS ^{GF | DF} 28

braised octopus, hummus, chimichurri

TUNA TARTARE * ^{GF} 32

chili garlic soy, sour cream, avocado, wonton crisps

OYSTERS ON THE HALF SHELL ^{DF | GF | *} HALF DOZEN 27 | FULL DOZEN 52

cocktail sauce, mignonette

SOUPS & SALADS

LOBSTER BISQUE 27

CAESAR SALAD * 21

pancetta, garlic croutons, soft-boiled egg

WEDGE SALAD ^{GF} 23

iceberg, blue cheese, glazed bacon, roasted tomatoes, pickled red onion, chives

HARVEST SALAD ^{GF | V} 23

mixed greens, fuji apples, celery, goat cheese, spiced marcona almonds, grain mustard vinaigrette

+ grilled chicken 14 + grilled shrimp 16

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SANDWICHES

served with french fries or mixed green salad
sub truffle fries +4

SPICY STEAK SANDWICH 35

toasted ciabatta, gruyère, pesto, pickled fresno aioli, haystack onions

VEGAN BURGER ^{V+} 33

impossible patty, caramelized onions, vegan cheese, toasted bun, house pickle spear
+ avocado 3

RK BURGER * 36

toasted brioche, double smash patties, caramelized onions, american cheese, mayonnaise, house pickle spear
+ applewood smoked bacon 4
+ avocado 3

CONNECTICUT-STYLE LOBSTER ROLL 42

toasted brioche, warm butter-poached lobster

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SIGNATURE MAINS

PETITE BEEF WELLINGTON * 54

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

8 OUNCE FILET MIGNON * GF 69

herb-roasted tomato, béarnaise

CRISPY SKIN SALMON * GFDF 49

coconut green curry, sticky rice, thai apple slaw

FISH & CHIPS ✳ 37

crispy atlantic haddock, triple-cooked chips, gordon's tartar sauce

ROASTED CHICKEN GF 42

dijon cream sauce, gruyere, arugula, shaved fennel, grain mustard vinaigrette

CHICKPEA TIKKA MASALA V 30

saffron basmati rice, lemon yogurt, cilantro mint chutney, roti

CAVATELLI WITH LOBSTER 44

squid ink cavatelli, maine lobster, uni butter, calabrian chili crumbs

add lobster tail (GF) +30 | add foie gras +25 add grilled shrimp+16

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SIDES

TRUFFLE POTATO GRATIN ^(V) 16

truffle sauce, white cheddar, chives

ROASTED BROCCOLINI ^{DF | V} 16

garlic butter, pickled red onion, chimichurri, garlic chips

FRENCH FRIES ^V 14

sriracha aioli

ROASTED ASPARAGUS ^{GF} 18

jumbo asparagus, hollandaise, chives

DESSERTS

VANILLA MASCARPONE CHEESECAKE ^V 18

graham cracker crust, lemon curd, blueberry compote

RASPBERRY TARTE ^V 18

fresh raspberries, white chocolate, whipped cream, lemon

CHOCOLATE POT DE CRÈME ^V 20

cocoa madeleines, chantilly cream

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STICKY TOFFEE PUDDING ^V 21

warm date cake, sweet cream ice cream, english toffee sauce

ICE CREAM ^V 17

vanilla, chocolate, or strawberry

DINNER

4pm – 10PM Sunday – Thursday

4pm – 11 PM Friday & Saturday

STARTERS

PARKER ROLLS ^V 16

warm brioche, sea salt butter, fresh herbs

STICKY CHICKEN WINGS ^{DF} 26

spiced glaze, mango chutney, fresno pepper, cilantro

STICKY CAULIFLOWER ^V 22

vegetarian sticky wings

CONNECTICUT-STYLE LOBSTER ROLL 42

toasted brioche, warm butter-poached lobster

SHRIMP COCKTAIL ^{GF | DF} 28

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cocktail sauce, lemon

STEAK TARTARE * 30

beef tenderloin, dijonnaise, toasted baguette

OCTOPUS GF | DF 28

braised octopus, hummus, chimichurri

TUNA TARTARE * 32

chili garlic soy, sour cream, avocado, wonton crisps

OYSTERS ON THE HALF SHELL DF | GF | * 28 HALF DOZEN 27 | FULL DOZEN 52

cocktail sauce, mignonette

SOUPS & SALADS

LOBSTER BISQUE 27

CAESAR SALAD * 21

pancetta, garlic croutons, soft-boiled egg

WEDGE SALAD GF 23

iceberg, blue cheese, glazed bacon, roasted tomatoes, pickled red onion, chives

HARVEST SALAD GF | V 23

mixed greens, fuji apples, celery, goat cheese, spiced marcona almonds, grain mustard vinaigrette

+ grilled chicken 14 + grilled shrimp 16



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SIGNATURE MAINS

BEEF WELLINGTON * 79

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

8 OUNCE FILET MIGNON * GF 69

herb-roasted tomato, béarnaise

CRISPY SKIN SALMON * GF | DF 48

coconut green curry, sticky rice, thai apple slaw

ROASTED CHICKEN GF 42

dijon cream sauce, gruyere, arugula, shaved fennel, grain mustard vinaigrette

CHICKPEA TIKKA MASALA V 30

saffron basmati rice, lemon yogurt, cilantro mint chutney, roti

CAVATELLI WITH LOBSTER 44

squid ink cavatelli, maine lobster, uni butter, calabrian chili crumbs

20 OZ PRIME BONE-IN RIBEYE GF | DF 110

roasted garlic, béarnaise

BRANZINO GF 50

seared branzino, lemon caper sauce, grilled lemon

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GRILLED VEAL CHOP *82

chimichurri butter, charred lemon

add lobster tail (GF) +30 | add foie gras +25 | add grilled shrimp +16

SIDES

TRUFFLE POTATO GRATIN^V 16

truffle sauce, white cheddar, chives

ROASTED BROCCOLINI^{DF|V} 16

garlic butter, pickled red onion, chimichurri, garlic chips

BAKED MAC & CHEESE^V 18

smoked gouda, mozzarella, chives

ROASTED ASPARAGUS^{GF} 18

jumbo asparagus, hollandaise, chives

DESSERTS

VANILLA MASCARPONE CHEESECAKE^V 18

graham cracker crust, lemon curd, blueberry compote

RASPBERRY TARTE^V 18

fresh raspberries, white chocolate, whipped cream, lemon



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CHOCOLATE POT DE CRÈME ^V 20
cocoa madeleines, chantilly cream

STICKY TOFFEE PUDDING ^V 21
warm date cake, sweet cream ice cream, english toffee sauce

ICE CREAM ^V 17
vanilla, chocolate, or strawberry

OVERNIGHT

10pm – 6:30am Sunday – Thursday

11pm – 6:30am Friday & Saturday

STARTERS

SHRIMP COCKTAIL ^{GF | DF} 28
cocktail sauce, lemon

JUMBO LUMP CRAB CAKE ^{DF} 36
citrus herb aioli, mixed greens

LOBSTER BISQUE 27

GREEK YOGURT BOWL ^{GF | V} 18
vanilla yogurt, house-made pecan granola, chia pudding, fresh seasonal fruit

**RAMSAY'S
KITCHEN**
BY GORDON RAMSAY

All meals are prepared by Ramsay's Kitchen, unless otherwise specified

*These items are served raw, contain raw ingredients, or are cooked to order

Before placing your order, please inform us if a person in your party has a food allergy

(GF) gluten free | (DF) dairy free | (V) vegetarian | (V+) vegan | (V++) can be made vegan | * locally & sustainably sourced

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

To place an order, please touch the In-Room Dining button on your telephone or dial 8882. An additional \$5.00 delivery charge per check and 18% service charge will be added to your account. The delivery fee is not distributed to the employees and is retained by the hotel.



SALADS & SIDES

CAESAR SALAD * 21

pancetta, garlic croutons, soft-boiled egg
add grilled chicken +11

FRENCH FRIES^V 16

sriracha aioli

BAKED MAC & CHEESE^V 18

smoked gouda, mozzarella, chives

SIGNATURE MAINS

VEGAN BURGER^{V+} 33

impossible patty, caramelized onions, vegan cheese, toasted bun, house pickle spear
+ avocado 3

RK BURGER * 36

toasted brioche, double smash patties, caramelized onions, american cheese, mayonnaise, house pickle spear
+ applewood smoked bacon 3
+ avocado 3

CHICKPEA TIKKA MASALA^V 30

saffron basmati rice, lemon yogurt, cilantro mint chutney, roti

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RK SIGNATURE OMELET 31

choice of tomatoes, onions, caramelized onions, red bell peppers,
spinach, mushrooms, bacon, cheddar, goat cheese, american cheese,
served with breakfast potatoes, toast

DESSERTS

VANILLA MASCARPONE CHEESECAKE ^V 18

graham cracker crust, lemon curd, blueberry compote

ICE CREAM ^V 17

vanilla, chocolate, or strawberry



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CHILDREN'S SELECTION

11 am – 10pm Sunday – Thursday

11 am – 11pm Friday & Saturday

SIGNATURE MAINS

GRILLED CHICKEN SANDWICH & FRENCH FRIES 16

lettuce, tomato, french fries

CHEESEBURGER & FRENCH FRIES * 18

french fries

BAKED MAC & CHEESE ^V 18

smoked gouda, mozzarella, chives

SPAGHETTI MARINARA ^V 14

grated parmesan cheese

SIDES

FRIES ^V 14

ROASTED BROCCOLINI ^{GF | V} 14

garlic butter

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