



WINE BY THE CARAFE

SPARKLING	250 ML	1 LITER
Prosecco, Unoceo, Singlo, Italy	11	40
WHITES	250 ML	1 LITER
Sauvignon Blanc, Nobilo, New Zealand	11	40
Pinot Grigio, Francis Coppola, California	12	44
Chardonnay, Hahn, California	13	48
REDS	250 ML	1 LITER
Pinot Noir, Hahn, California	13	48
Cabernet Sauvignon, Smith & Hook, California	16	60

CRAFTED COCKTAILS 15

RAMSAY GIN & TONIC

Hayman's Old Tom Gin, Chateau Aloe Vera Liqueur, Yuzu, Citrus & Fever-Tree Tonic

GIDDEY UP YOU DONKEY

Patrón Silver Tequila, Smoked Elderflower Honey, Lime & Magners Cider

MIND THE GAP

Ketel One Vodka, Pavan Liqueur, Passion Fruit, Lime & Fever-Tree Ginger Beer
After a Few of These, Don't Forget to "Mind the Gap" While Exiting the Tube!

THE YANK

Knob Creek Bourbon, Meletti Amaro & Citrus

GOD SAVE THE QUEEN

Muddled Strawberries & Amarena Cherry, Dubonnet Rouge, Brockman's Gin w/ a Squeeze of Lemon
The Queen Drinks Her Gin & Dubonnet Before Lunch Every Day. Why Shouldn't You?

MUM'S PLUM

Averell Damson Gin Liqueur, King's Ginger Liqueur, House-Made Cranberry, Ginger & Vanilla w/ Prosecco
Drink Like a King! King's Ginger Was Specifically Formulated for King Edward VII.

REVOLVING TODDY

Maker's Mark Bourbon, Lillet Blanc, Tea Syrup & Orange Bitters

ROYAL GROG

Bacardi Light Silver Rum, Scarlet Ibis Rum, Rothman & Winter Apricot Liqueur, House-Made Carrot Shrub, Orange Juice & Fresh Lemon Juice
Flagon 45

HOORAY HENRY!

Pimm's Cup #1, Woodford Reserve Bourbon & Belvoir Lemonade
Flagon 45
Like an Arrogant, Upper-Class British Gentleman, This Cocktail Exudes Loudmouthed Arrogance and Has an Air of Superiority.

BARTENDER'S BREAKFAST

Pork Slap Pale Ale, Jameson Irish Whiskey Shot & Fried Pork Belly

DRAFT BEER

Pint - 16 oz.

LAGERS

COORS LIGHT, CO, 4.2%	7
MILLER LITE, WI, 4.1%	7
SAMUEL ADAMS, MA, 4.9%	8

ALES

ROGUE ALES, DEAD GUY ALE, OR, 6.5%	11
NORTH COAST BREWING CO., RED SEAL ALE, CA, 5.5%	11

E.S.B.

FULLER'S, U.K., 5.9%	9
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IPA

CAPE MAY BREWING CO., NJ, 6.1%	8
LAGUNITAS, CA, 6.2%	9

WHEAT ALES

G. SCHNEIDER & SOHN, SCHNEIDER WEISS, GERMANY, 5.4%	12
ALLAGASH, ME, 5.0%	8

BROWN & SCOTCH ALES

INNIS & GUNN, SCOTLAND, 6.6%	8
BELHAVEN, SCOTLAND, 5.2%	9
CAPE MAY BREWING CO., NJ, 6.1%	8

PORTERS & STOUTS

GUINNESS, IRELAND, 4.2%	8
WELLS & YOUNG'S, MILK/SWEET STOUT, U.K., 5.2%	9

CIDER

MAGNERS ORIGINAL, IRELAND, 4.5%	9
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ROTATING SNIFTER/ LOCAL SEASONAL

ASK YOUR SERVER FOR DETAILS AND PRICING

KNOTS & CROSSES

BEER FLIGHT FOR TWO	24
Your Choice of Eight 4 Oz. Tasters From the GR Pub Draft Selection	

TASTER

4 OZ. OF YOUR CHOICE	3
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TABLE STARTERS

CRISPY CALAMARI

Lemon Chips, Kale,
Malt Vinegar Mayo 17 | 16

SHRIMP COCKTAIL

Poached in Lemon Shandy 19 | 18

PEI MUSSELS & CLAMS

Chorizo, Caramelized Fennel,
Saffron Broth 18 | 17

MOLASSES AND BROWN

ALE GLAZED WINGS

Green Apple, Jalapeño,
Crumbled Stilton Blue 12 | 11

CRISPY "BELLY"

48-Hour Slow-Cooked Pork Belly,
Cardamom Carrot Purée, Cider-Honey
Glaze 15 | 14

TOAD-IN-THE-HOLE

Sausage in Yorkshire Pudding,
Spicy Mustard 10 | 9

SCOTCH EGG

Crisp Soft-Boiled Egg in Sausage,
HP-Braised Cabbage, English Mustard
11 | 10

LOBSTER ROLL

Lobster, Leek, Meyer Lemon Mayo,
Toasted Split Top Roll 20 | 19

PUB SPOTS

Two 3-oz. Sliders, Lettuce, Balsamic
Red Onions, Cheddar 14 | 13
Add Maple Peppercorn Bacon 15 | 14

CURED MEAT BOARD

Chicken Liver Mousse, Port Gelée,
Cured Salami, House Rillettes,
English Sharp Cheddar 21 | 20

PUB SNACK SAMPLER

Deviled Eggs, Molasses and Brown Ale-
Glazed Wings, Demons on Horseback,
Toad-In-The-Hole 18 | 17

SOUPS & SALADS

GR WEDGE

Stilton Blue, Tomato, Bacon, Egg 15 | 14

PUB CAESAR

Hearts of Romaine, White Anchovies,
Parmesan, Roasted Garlic Dressing
16 | 15

Add Chicken Breast 23 | 22

CHOPPED

Shrimp, Chicken, Salami, Apples,
Chickpeas, Cherry Tomatoes,
Welsh White Cheddar,
Avocado Vinaigrette 16 | 15

DUCK CONFIT SALAD

Frisée, Bacon, Slow-Roasted Duck,
Potatoes, Poached Egg,
Port Wine Cherry Vinaigrette 17 | 16

ROASTED TOMATO SOUP

Basil Pesto, Rustic Grilled Cheese
12 | 11

ENGLISH PEA & HAM SOUP

Pea Purée, Crispy Ham,
Chive Cream 12 | 11

ENGLISH ALE ONION

Farm House Cheddar Crouton 12 | 11

SAMMIES, CRUMPETS & BURGERS

Chips & House Pickles

PISTACHIO PESTO

CHICKEN SANDWICH

Cheshire Cheese, Oven-Dried Tomatoes,
Balsamic Red Onions, Cress, Seeded Pub
Roll 16 | 15

BLT

Maple-Peppercorn Bacon, Heirloom
Tomatoes, Garlic Mayo, Bibb Lettuce,
Toasted English Muffin 16 | 15

PRIME RIB & CHEEK SANDWICH

Horseradish Cream, Red Onion
Marmalade, Cheddar-Ale Popover 15 | 14

THE DUBLIN

Hand-Carved Corned Beef, Sauerkraut,
Thousand Island Dressing, Gruyère
Cheese, Pumpernickel Loaf 18 | 17

RAMSAY BURGR

Melted Asadero Cheese, Oven-Dried
Tomatoes, Smashed Avocado, Grilled
Jalapeño, Buttered Brioche Bun 19 | 18
Add Maple-Peppercorn Bacon 21 | 20

GRILLED LAMB BURGER

Caramelized Onions, Tomato Confit,
Lamb's Lettuce, Goat Cheese-Feta Spread,
Rosemary Brioche Bun 21 | 20

FRIED EGG CRUMPET

Fresh Farm Egg, Maple-Peppercorn
Bacon, Cress, Oven-Dried Tomato,
Cheddar-Garlic Mayo, Griddled Crumpet
15 | 14

GRILLED PUB BURGER

Burgundy Glace, English Sharp
Cheddar 18 | 17

16 - Total Rewards Pricing

SEASONAL

SAUTÉED SCOTTISH SALMON

Lemon Fennel Purée, Caramelized
Cauliflower, Cress Salad 33 | 31

PAN-SEARED DIVER SCALLOPS

Clams, Bacon, Chowder Broth,
Confit Tomatoes 33 | 31

ALE-BRAISED SHORT RIB

Creamy Barley Risotto, Root Vegetable,
Pearl Onion, Natural Jus 39 | 37

PUB PIES

CHICKEN POT PIE

Roasted Chicken, Root Vegetable,
English Peas, Topped With Pastry 24 | 22

STEAK & ALE PIE

Ale-Braised Tenderloin, Root Vegetable,
Wild Mushrooms, Topped With Pastry
25 | 23

SHEPHERD'S PIE

Slow-Braised Lamb, Root Vegetable,
English Peas, Cheddar Mashed Potatoes
25 | 23

OAK-FIRED GRILL

14 OZ. GRILLED

ANGUS NY STRIP

Roasted Fingerling Potatoes,
Peppercorn Sauce 43 | 41

COLORADO LAMB

Sunchoke Chips, English Mint
Lamb Jus 41 | 39

8 OZ. BEEF TENDERLOIN

Root Vegetable Gratin, Stilton Blue,
Burgundy Reduction
40 | 38

WOOD-GRILLED MAINE LOBSTER TAIL

Vanilla-Black Pepper Glazed, Confit
Tomatoes, Champagne Beurre Blanc
58 | 56

CLASSIC RAMSAY

ALE-BATTERED FISH & CHIPS

Fish Fillet, Crispy Chips, Tartar Sauce
31 | 29

CRISPY AMISH CHICKEN

Pan-Roasted Breast, Thigh Meat Confit,
Butternut Squash-Brussels Sprout
Ragout, Mushroom Chicken Jus 27 | 25

BANGERS & MASH

Chicken, Beef & Pork Sausages, Bacon,
Cheddar Mashed Potatoes, Onion Gravy
26 | 24

PAN-ROASTED SEA BASS

Butternut Squash Risotto, Maple-Sage
Brown Butter 39 | 37

"HELL'S KITCHEN"

BEEF WELLINGTON

Filet Mignon, Wild Mushroom Duxelle,
Prosciutto, Port Wine Sauce 47 | 45

HERITAGE PORK SUPPER

Wood-Grilled Pork Chop, Boneless Osso
Bucco, Cider-Glazed Pork Belly, Potato
Purée, Roasted Pork Jus 37 | 35

YORKSHIRE RIB ROAST

Cheddar-Green Onion Yorkshire
Pudding, Horseradish Cream, Beef Jus
46 | 44

SIDES

MASHED YUKON GOLD POTATOES

Sea Salt, Black Pepper, Chive Oil
11 | 10

TRUFFLE CHIPS

Waffle Fries, Truffle Mayo 12 | 11

ENGLISH PEAS TWO WAYS

Pearl Onions, Bacon 11 | 10

ROASTED FINGERLING POTATOES

Horseradish, Worcestershire Glaze
11 | 10

FOREST MUSHROOMS

Poached Farm Egg 11 | 10

BUTTERED GREEN BEANS

French Beans, Sautéed Shallots 11 | 10

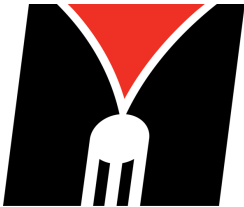
LOBSTER MAC N' CHEESE

Sweet Maine Lobster, English Cheddar,
Herb Crumb 27 | 26

HEIRLOOM CARROTS

Honey-Thyme Glazed Carrots,
Carrot-Cardamom Purée 11 | 10

16 - Total Rewards Pricing



Client / Project

Caesars Ent
Caesars AC Gordon Ramsay
Pub Menus

Job Number 14-0698

Item

Pub Menu Insert

Specs

8.5" X 14" - Folded, 17" X 14" - Flat / 4 page (1 sheet) / 100 matte cover / 4/4 / 3 mil PET matte lam (2 sided) / Trim to size, score and fold, shrink / Box and label: Gordon Ramsay Pub / Supplied on disk > Revise Existing Art / Similar To: 14-0490

Quantity 400