



## IN-ROOM DINING MENU

### Breakfast

6:30 - 11 am

### Lunch

11 am – 4pm

### Dinner

4:30 – 10pm (Sunday – Thursday)

4:30 – 11 pm (Friday & Saturday)

### Overnight

10pm – 6:30am (Sunday – Thursday)


11 pm – 6:30am (Friday & Saturday)

**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.



## 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

v8 9

fresh orange juice 14

fresh carrot juice 14

fresh green juice 14

Banana Blueberry smoothie 16

Mango and coconut smoothie 16

+ protein 9


All beverages are prepared by Mandarin Oriental, Boston



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.



## 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

Corona 12

Harpoon IPA 12

Heineken 12

Samuel Adams 12

Whale's Tail Pale Ale 12

Shark Tracker Light Lager 12

### Alcoholic Beverage Policy

It is unlawful for a minor (under the age of 21) to be served or consume alcohol. Mandarin Oriental, Boston reserves the right to refuse service. By law, we are unable to serve alcoholic beverages between 2am to 8am Monday through Saturday and 2am to 11am on Sunday. We are unable to provide bottle service in the lobby. For additional assistance or replenishment, please contact In-Room Dining at 8882 from your guestroom telephone



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.



**WINE BY HALF BOTTLES**  
8AM – 2AM MONDAY – SATURDAY  
11AM – 2AM ON SUNDAY

**SPARKLING**

Louis Roederer, Champagne (Collection 243), France 160

**WHITE**

Dry Creek vineyard, Sauvignon blanc, USA 75

**RED**

J Vineyards, Pinot Noir, France 95

**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



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.



## 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

### Alcoholic Beverage Policy


It is unlawful for a minor (under the age of 21) to be served or consume alcohol. Mandarin Oriental, Boston reserves the right to refuse service. By law, we are unable to serve alcoholic beverages between 2am to 8am Monday through Saturday and 2am to 11am on Sunday. We are unable to provide bottle service in the lobby. For additional assistance or replenishment, please contact In-Room Dining at 8882 from your guestroom telephone



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.



## 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

### Alcoholic Beverage Policy

It is unlawful for a minor (under the age of 21) to be served or consume alcohol. Mandarin Oriental, Boston reserves the right to refuse service. By law, we are unable to serve alcoholic beverages between 2am to 8am Monday through Saturday and 2am to 11am on Sunday. We are unable to provide bottle service in the lobby. For additional assistance or replenishment, please contact In-Room Dining at 8882 from your guestroom telephone.



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.



## BREAKFAST 6:30AM – 11AM

TRADITIONAL BAGEL <sup>V+</sup> 12

choice of plain or sesame served with cream cheese

CLASSIC TOAST SELECTION <sup>V+</sup> 12

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

FROM THE BAKERY, CHOICE OF 2 ITEMS <sup>V</sup> 18

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

BERRIES BOWL <sup>GF|V+|DF</sup> 18

fresh seasonal berries

GREEK YOGURT BOWL <sup>GF|V</sup> 22

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

ACAI BOWL <sup>GF|V+|DF</sup> 22

mango, strawberry, kiwi, house-made, pecan granola

OATMEAL <sup>DF|V</sup> 25

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

AVOCADO TOAST <sup>V|V++</sup> 27

sourdough, mashed avocado, sour cream, pomegranate

SALMON CARPACCIO 31


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

**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.



BUTTERMILK PANCAKES <sup>v</sup> 27

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

BRIOCHE FRENCH TOAST <sup>v</sup> 29

strawberries, raspberries, summer berry sauce, vanilla mascarpone cream

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, feta, cheddar, american cheese,  
served with breakfast potatoes, toast  
add lobster +10 | add smoked salmon +8 | add lump crab +9 |  
9g caviar +36

EGGS BENEDICT FLORENTINE\* 30

poached eggs, sautéed spinach, english muffin, hollandaise

EGGS BENEDICT CLASSIC\* 32

poached eggs, jambon de paris, english muffin, hollandaise

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



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.



## LUNCH

11AM – 4PM

### STARTERS

PARKER ROLLS <sup>v</sup> 17

warm brioche, honey butter, fresh herbs

STICKY CAULIFLOWER <sup>v</sup> 22

vegetarian sticky cauliflower

STICKY CHICKEN WINGS <sup>DF</sup> 26

spiced glaze, mango chutney, fresno pepper, cilantro

SHRIMP COCKTAIL <sup>GF | DF</sup> 28

gem lettuce, grapefruit, cucumber, avocado mousse, marie rosé sauce, tobiko

OCTOPUS <sup>GF | DF</sup> 29

pee wee potatoes, asparagus, peas, white miso aioli

CRISPY RICE <sup>DF</sup> 31

spicy tuna, sushi rice, togarashi, cilantro

STEAK TARTARE \* 32

beef tenderloin, pickled mushrooms, mustard seeds, paprika  
& sherry vinegar dressing, aged gouda cheese, brioche fingers

TUNA TARTARE \*<sup>✂</sup> 32

chili garlic soy, sour cream, avocado, wonton crisps

**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 | <sup>✂</sup> 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.



JUMBO LUMP CRAB CAKE 37  
herb aioli, mixed greens, citrus

CHIPS & DIP 40  
10g caviar, french onion dip, house-made potato chips

OYSTERS ON THE HALF SHELL <sup>DF | GF | \*✳</sup> HALF DOZEN 27 | FULL DOZEN 52  
cocktail sauce, mignonette

### SOUPS & SALADS

+ grilled chicken 14 + grilled shrimp 16 + salmon 20

LOBSTER BISQUE 27  
steamed lobster, fennel frond

CAESAR SALAD \* 21  
pancetta, garlic croutons, soft-boiled egg

WATERMELON GREEK SALAD <sup>DF | V</sup> 21  
heirloom grape tomatoes, kalamata olives, cucumber, red onion, feta, oregano vinaigrette

ROASTED BEET SALAD <sup>GF | V</sup> 23  
burrata, roasted red peppers, paprika & sherry dressing, extra virgin olive oil, sumac

HARVEST SALAD <sup>GF | V</sup> 23  
gem lettuce, green beans, asparagus, peas, quinoa, lemon vinaigrette

## 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.



## SANDWICHES

served with french fries or mixed green salad  
sub truffle fries +6

### RAMSEY'S TURKEY CLUB 29

**Available exclusively through In-Room Dining**

Turkey breast, Bacon, Roma tomato, gem lettuce, mayonnaise, sourdough  
+ avocado 3

### 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

### BRAISED SHORT RIB SANDWICH 34

braised short rib, cheddar & gruyère cheese,  
spicy tomato chutney, sourdough

### FILET FRENCH DIP 35

sliced tenderloin, caramelized onions, truffle horseradish mayo, gruyère cheese, baguette, au jus

### MAINE-STYLE LOBSTER ROLL 49


chilled lobster salad, pickled mustard seeds, brioche, lemon zest

**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.



## SIGNATURE MAINS

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

### PETITE BEEF WELLINGTON \* 54

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

### 8 OUNCE FILET MIGNON \* GF 69

garlic compound butter, confit cipollini, truffle peppercorn sauce

### CRISPY SKIN SALMON \* GF 49

green apple, roasted fennel, cauliflower purée, lemon vinaigrette

### FISH & CHIPS # 37

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

### ROASTED CHICKEN DF 42

miso marinade, aromatic salad, lime, ginger, togarashi

### CHICKPEA TIKKA MASALA V 30

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

### SEAFOOD CAVATELLI 52

clams, mussels, lobster, roasted tomatoes, lobster tomato sauce

## SIDES

### POTATO PURÉE (V) 16

Sour cream, chives

### ROASTED BROCCOLINI DF|V 17

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

**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.



FRENCH FRIES <sup>V</sup> 14  
sriracha aioli

CRISPY BRUSSELS SPROUTS <sup>DF</sup> 18  
buttermilk ranch, aged gouda, lemon zest

BAKED MAC & CHEESE 18  
smoked gouda, mozzarella, chives

BABY CARROTS <sup>GFV</sup> 17  
honey glaze, tarragon, crispy buckwheat

## DESSERTS

PEACHES & CREAM CHEESECAKE <sup>V</sup> 20  
peach gel, prosecco peaches, white chocolate whipped cream, candied pistachios

LEMON TART <sup>V</sup> 18  
yuzu, lemon, italian meringue, raspberry sorbet

CHOCOLATE CAKE <sup>V</sup> 18  
*By Stefanie Embree - Next Level Baker Winner*  
devil's food cake, espresso buttercream, blackberry sauce, blackberries, gold leaf

STICKY TOFFEE PUDDING <sup>V</sup> 21  
warm date cake, sweet cream ice cream, english toffee sauce


ICE CREAM <sup>V</sup> 17  
vanilla, chocolate, or strawberry



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.



## DINNER

4PM – 10PM SUNDAY – THURSDAY

4PM – 11PM FRIDAY & SATURDAY

### STARTERS

PARKER ROLLS ▼ 17

warm brioche, honey butter, fresh herbs

CHIPS & DIP 40

10g caviar, french onion dip, house-made potato chips

STICKY CHICKEN WINGS <sup>DF</sup> 26

spiced glaze, mango chutney, fresno pepper, cilantro

STICKY CAULIFLOWER ▼ 22

vegetarian sticky cauliflower

STEAK TARTARE \* 32

beef tenderloin, pickled mushrooms, mustard seeds, paprika  
& sherry vinegar dressing, aged gouda cheese, brioche fingers

OCTOPUS <sup>GF | DF</sup> 29

pee wee potatoes, asparagus, peas, white miso aioli

JUMBO LUMP CRAB CAKE 37


herb aioli, mixed greens, citrus

**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.



TUNA TARTARE \*✳️ 32

chili garlic soy, sour cream, avocado, wonton crisps

CRISPY RICE<sup>DF</sup> 31

spicy tuna, sushi rice, togarashi, cilantro

SHRIMP COCKTAIL<sup>GF|DF</sup> 28

gem lettuce, grapefruit, cucumber, avocado mousse, marie rosé sauce, tobiko

OYSTERS ON THE HALF SHELL<sup>DF|GF|\*✳️</sup> HALF DOZEN 27 | FULL DOZEN 52

cocktail sauce, mignonette

## SOUPS & SALADS

+ grilled chicken 14 + grilled shrimp 16 + salmon 20

LOBSTER BISQUE 27

steamed lobster, fennel frond

CAESAR SALAD \* 21

pancetta, garlic croutons, soft-boiled egg

ROASTED BEET SALAD<sup>GF|V</sup> 23

burrata, roasted red peppers, paprika & sherry dressing, extra virgin olive oil, sumac

HARVEST SALAD<sup>GF|V</sup> 23

gem lettuce, green beans, asparagus, peas, quinoa, lemon vinaigrette

WATERMELON GREEK SALAD<sup>DF|V</sup> 23

heirloom grape tomatoes, kalamata olives, cucumber, red onion, feta, oregano vinaigrette

**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.



## SIGNATURE MAINS

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

### BEEF WELLINGTON \* 83

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

### 8 OUNCE FILET MIGNON \* GF 69

garlic compound butter, confit cipollini, truffle peppercorn sauce

### CRISPY SKIN SALMON \* GF | DF 49

green apple, roasted fennel, cauliflower purée, lemon vinaigrette

### ROASTED CHICKEN GF 42

miso marinade, aromatic salad, lime, ginger, togarashi

### CHICKPEA TIKKA MASALA V 30

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

### SEAFOOD CAVATELLI 52

clams, mussels, lobster, roasted tomatoes, lobster tomato sauce

### 20 OZ PRIME BONE-IN RIBEYE GF | DF 110

roasted garlic, truffle peppercorn sauce

### BRANZINO GF 69

seared branzino, lemon caper sauce, grilled lemon

### GRILLED VEAL CHOP \*82

cornichons, garlic compound butter, butcher's sauce, parsley

### MAINE-STYLE LOBSTER ROLL 49


chilled lobster salad, pickled mustard seeds, brioche, lemon zest

**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.



## SIDES

POTATO PURÉE <sup>(V)</sup> 16  
sour cream, chives

ROASTED BROCCOLINI <sup>DF|V</sup> 17  
garlic butter, garlic confit, red pepper flakes, garlic chips, chimichurri

FRENCH FRIES <sup>V</sup> 14  
sriracha aioli

CRISPY BRUSSELS SPROUTS <sup>DF</sup> 18  
buttermilk ranch, aged gouda, lemon zest

BAKED MAC & CHEESE 18  
smoked gouda, mozzarella, chives

BABY CARROTS <sup>GF|V</sup> 17  
honey glaze, tarragon, crispy buckwheat

**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.



## DESSERTS

### PEACHES & CREAM CHEESECAKE <sup>V</sup> 20

peach gel, prosecco peaches, white chocolate whipped cream, candied pistachios

### LEMON TART <sup>V</sup> 18

yuzu, lemon, italian meringue, raspberry sorbet

### CHOCOLATE CAKE <sup>V</sup> 18

*By Stefanie Embree - Next Level Baker Winner*

devil's food cake, espresso buttercream, blackberry sauce, blackberries, gold leaf

### STICKY TOFFEE PUDDING <sup>V</sup> 21

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

### ICE CREAM <sup>V</sup> 17


vanilla, chocolate, or strawberry



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.



## OVERNIGHT

10PM – 6:30AM SUNDAY – THURSDAY

11PM – 6:30AM FRIDAY & SATURDAY

### STARTERS

SHRIMP COCKTAIL <sup>GF</sup><sup>DF</sup> 28

gem lettuce, grapefruit, cucumber, avocado mousse, marie rosé sauce, tobiko

JUMBO LUMP CRAB CAKE <sup>DF</sup> 37

citrus herb aioli, mixed greens

LOBSTER BISQUE 27

steamed lobster, fennel frond

GREEK YOGURT BOWL <sup>GF</sup><sup>V</sup> 18

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

### SALADS & SIDES

CAESAR SALAD \* 21

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

FRENCH FRIES <sup>V</sup> 14

sriracha aioli

BAKED MAC & CHEESE <sup>V</sup> 18


smoked gouda, mozzarella, chives

**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.



## SIGNATURE MAINS

### VEGAN BURGER <sup>V+</sup> 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 <sup>V</sup> 30

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

### 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

### TURKEY CLUB 29

Turkey breast, Bacon, Roma tomato, gem lettuce, mayonnaise, sourdough  
+ avocado 3

## DESSERTS

### PEACHES & CREAM CHEESECAKE <sup>V</sup> 20

peach gel, prosecco peaches, white chocolate whipped cream, candied pistachios

### ICE CREAM <sup>V</sup> 17


vanilla, chocolate, or strawberry

**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.



## CHILDREN'S SELECTION

11AM – 10PM SUNDAY – THURSDAY

11AM – 11PM FRIDAY & SATURDAY

### SIGNATURE MAINS

GRILLED CHICKEN SANDWICH & FRENCH FRIES 16  
lettuce, tomato, onion, french fries

FRIED CHICKEN SANDWICH & FRENCH FRIES 17  
lettuce, tomato, onion, french fries

CHEESEBURGER & FRENCH FRIES \* 18  
french fries

KID FISH & CHIPS 19  
crispy atlantic haddock, French fries

BAKED MAC & CHEESE <sup>V</sup> 18  
smoked gouda, mozzarella, chives

SPAGHETTI MARINARA <sup>V</sup> 14  
grated parmesan cheese

### SIDES

FRIES <sup>V</sup> 14


ROASTED BROCCOLINI <sup>GFIV</sup> 17  
garlic butter

**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.