



Gordon Ramsay Steak

Menu Prices — October 24, 2026

Gordon Ramsay Steak menu with prices in United States, updated November 2019: 73 items across 15 categories, prices from \$7.00 to \$325.00.

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Gordon Ramsay Steak Menu with Prices (United States)

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Menu categories: Shellfish · Caviar · Soup and Salads · Appetizers · Japanese A5 · American Wagyu · Prime Beef · Signature · Fish · Chops · Steak Accompaniments · Sauces · Sides · Vegetarian & Vegan Menu Entrees · Desserts

Shellfish

ITEM	PRICE
Shellfish Platter Tiger prawns, king crab, oysters, clams, lobster, and seasonal shellfish served with champagne mignonette, citrus soy sa...	\$89.00
1/2 Dozen Oysters East and west coast selection from the chef.	\$23.00
1/2 Dozen Clams	\$17.00
1/2 Maine Lobster	\$26.00
1/2 lb. Alaskan King Crab	\$49.00
Shrimp Cocktail Cucumber gelee, tomato gelee, puffed rice, Fresno chile.	\$27.00

Caviar

ITEM	PRICE
Golden Osetra Caviar	\$325.00
Osetra Caviar	\$225.00
Kaluga Caviar	\$175.00

Soup and Salads

ITEM	PRICE
British Style Onion Soup Caramelized onion broth, Gruyere, welsh rarebit.	\$17.00
Caesar Salad Parmesan cheese, garlic croutons, scotch egg.	\$18.00
Petite Greens Salad Farmers market petite greens, English peas, shaved asparagus, whole grain mustard vinaigrette. Vegan. Vegetarian.	\$18.00
Tomato Salad Marinated tomatoes, baby gem lettuce, pistachio mascarpone. Vegetarian.	\$18.00

Appetizers

ITEM	PRICE
Lobster Crudo Nori truffle emulsion, lobster roe cracker, lobster demi vinaigrette.	\$29.00
Fluke Crudo Grilled hearts of palm, watermelon radish, orange segments.	\$26.00
Hamachi Crudo Pickled mushrooms, puffed rice, miso vinaigrette, lime aioli.	\$24.00

ITEM	PRICE
Herb Gnocchi Charred zucchini pesto, tomato relish, Iberico ham, garden vegetables.	\$21.00
Duck Scotch Egg Duck egg, foie gras and duck sausage, pomegranate jam, pickled celery root, truffle oil.	\$23.00
Smoked Beef Tartare Truffle egg emulsion, coriander vinaigrette, manchego, yukon gold potato chips.	\$24.00
American Wagyu Sliders Demi-glace, onion jam, white cheddar sauce, spiced “jo jo” potato, pickle. Extra slider for an additional charge.	\$21.00
Beef Cheek Ravioli Braised cheek, mascarpone, pea shoots, Guinness-port jus.	\$23.00
Seared Hudson Valley Foie Gras Lingonberry, thyme olive oil barquette, pomegranate syrup, pistachio streusel.	\$27.00

Japanese A5

ITEM	PRICE
3 oz. Triple Seared Japanese A5	\$120.00

American Wagyu

ITEM	PRICE
8 oz. American Wagyu Skirt Beef marbling score of 9 or higher.	\$54.00
8 oz. American Wagyu Eye Beef marbling score of 9 or higher.	\$67.00
8 oz. American Wagyu Rib Cap Wrapped with mangalitsa pork.	\$85.00
8 oz. American Wagyu Filet Wrapped with mangalitsa pork.	\$85.00

Prime Beef

ITEM	PRICE
18 oz. Bone-in New York	\$69.00
24 oz. Bone-in Rib Eye	\$76.00
32 oz. Porterhouse	\$125.00
32 oz. Royal Long-Bone Chop	\$125.00

Signature

ITEM	PRICE
Roasted Beef Wellington Served medium rare & garnished with glazed root vegetables, potato puree, red wine demi-glace.	\$59.00
Roasted Chicken Breast Pastrami spiced chicken breast, chicken confit latkes, fried chicken liver and onions.	\$38.00
Beef Short Rib Sesame braised short rib, yellow cauliflower puree, Asian pear & apple salad.	\$47.00

Fish

ITEM	PRICE
Pacific Salmon	\$45.00
Ahi Tuna	\$45.00
Loup de Mer Mediterranean sea bass.	\$46.00
Fish & Chips Loup de mer, truffle chips, creme fraiche tartar sauce.	\$46.00
Fisherman's Grill Maine lobster, mussels, seasonal fish spicy tomato sauce, black garlic.	\$52.00

Chops

ITEM	PRICE
Kurobuta Double Pork Chop	\$49.00
Rack of Lamb Citrus pepper relish, kale, Swiss chard, chickpea socca, mint chimichurri.	\$58.00
Veal Chop	\$55.00

Steak Accompaniments

ITEM	PRICE
Demi Roasted Bone Marrow	\$15.00
Pan Seared Foie Gras	\$20.00
Butter Poached Lobster Tail	\$38.00
Alaskan King Crab Legs	\$48.00

Sauces

ITEM	PRICE
House Made Steak Sauce	\$7.00
Worcestershire Demi-Glace	\$7.00
Bearnaise Sauce	\$7.00
Peppercorn Sauce	\$7.00
Chimichurri Sauce	\$7.00
Foie Butter Sauce	\$7.00

Sides

ITEM	PRICE
Braised Greens Swiss chard, kale, collard greens, black eyed peas, tasso ham.	\$14.00
Potato Puree Yukon gold potato, creme fraiche. Vegetarian.	\$14.00

ITEM	PRICE
Roasted Brussels Sprouts Baby green and purple Brussel sprouts, apple chestnut purée, bacon, spiced Marcona almonds, pine nuts. Vegetarian.	\$14.00
Potato Flight 3 loaded potatoes: caviar, oscar, fried egg & duck bacon style.	\$14.00
Mushrooms Shiitake mushrooms, soy glaze, fried garlic, scallions.	\$14.00
Broccolini Roasted grapes, tofu bacon, purple cauliflower. Vegan. Vegetarian.	\$14.00
Rainbow Carrots Roasted heirloom carrots, curry yogurt sauce, hummus, fried chickpeas. Vegetarian.	\$14.00
Mac & Cheese Gruyere, white cheddar, parmesan, Emmental, Gouda, ham & pea gratin.	\$14.00
French Fries Truffle salt, black truffle, whole grain mustard aioli.	\$14.00
Curried Whole Grain Trio Curried farro, barley and freekeh grains, cilantro chutney, spiced cashews. Vegan. Vegetarian.	\$14.00

Vegetarian & Vegan Menu Entrees

ITEM	PRICE
Harissa Cauliflower Steak Citrus pepper relish, kale, Swiss chard, chickpeas, mint chimichurri. Vegan.	\$38.00
Veggie Wellington Marinated tofu, mushroom duxelle, herb crepe, puff pastry, English pea puree, glazed root vegetables.	\$42.00
Vegan Crab Cake Hearts of palm cakes, vegan tartar sauce, fennel salad.	\$38.00

Desserts

ITEM	PRICE
Vanilla Mascarpone Cheesecake Honey graham streusel, bing cherries, basil cremeux.	\$13.00
Apple Tart Roasted Granny Smith apples, frangipane, brown buttercream cinnamon vanilla ice cream.	\$13.00
Duo of Pot de Creme Milk chocolate custard, white chocolate custard, grapefruit icebox cookie & chocolate chip cookie.	\$17.00
Mango Delice Shaved mango, coconut-lime sorbet, raspberry pearls, lemongrass consomme.	\$13.00
Souffle Chef's seasonal selection.	\$16.00
Peanut Butter Bar Dark chocolate mousse, crunchy praline, candied peanuts, toasted cocoa nib ice cream.	\$13.00
Sticky Toffee Pudding Sweet pudding cake, brown sugar toffee, brown butter ice cream.	\$16.00
Sorbet Chef's daily selection.	\$13.00