TO GET STARTED

COLD

Half Dozen Fresh Seasonal Oysters 27
ginger beer mignonette, horseradish

Classic Shrimp Cocktail 19
cocktail sauce

Beef Tartare 20
4 oz. filet mignon, quail eggs, pomme gaufrette

Foie Gras Brûlée 28
stone fruit marmalade, pistachio crumble, fresh Georgia peaches

Seafood Tower 95
12 oysters, 6 shrimp, 6 mussels, 4 oz. yellowfin tuna, traditional accompaniments

Yellowfin Tuna Carpaccio 18
avocado, fresno pepper, sweet potato, Nikkei Leche de Tigre

HOT

Fried Green Tomatoes 13
housemade ranch dressing

Grilled Octopus 22
olive emulsion, charred scallion, smoked paprika

Crispy Pork Belly 20
roasted honey carrot purée, fermented scallions, peach coulis

Blue Hill Bay Mussels 15
ginger, garlic, lemongrass, yuzu sauce, ciabatta

FROM THE GARDEN

Original from 1999 14
local mixed greens, Asher blue cheese, sliced grapes, spiced pecans, malt vinaigrette

Caesar 14
romaine lettuce, white anchovies, aged parmesan, croutons

Tip of the Iceberg 14
baby iceberg, bacon, blue cheese, tomatoes, pickled onions

Georgia Farm Salad 17
baby watercress, compressed watermelon, beets, heirloom carrots, asparagus, blood orange vinaigrette

add chicken 6, salmon 7, shrimp 12

SOUP

Seasonal Chef’s Choice Soup 13

She Crab Soup 14
crab claw meat, lemon oil

CAVIAR SELECTION

30 grams
served with warm blinis & traditional accompaniments

Siberian Reserve Sturgeon 145
Oscietra Sturgeon 198

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR ANY DIETARY RESTRICTIONS, PLEASE ADVISE YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE ACCORDINGLY.
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.
THE GRILL

1855 BLACK ANGUS
8 oz. Filet Mignon  45
14 oz. New York Striploin  43
14 oz. Ribeye  49

USDA PRIME
24 oz. KC Striploin  75
14 oz. Bone-In Filet Mignon  88
36 oz. Tomahawk  126
for two

DRY AGED
18 oz. Prime Cowboy Ribeye  98
14 oz. Colorado Lamb Rack  82

WAGYU
W Black Australian Striploin Grade 7-8 15/oz.
served on Himalayan sea salt, béarnaise sauce, red wine sauce

SPECIALTY ENTTRES

Roasted Joyce Farms Chicken Breast  36
celery root purée, baby bok choy, honey garlic chicken jus

Seared Sixty South Antarctic Salmon  34
succotash, asparagus, black garlic beurre blanc

Charred Avocado  29
fava bean salad, tofu, corn emulsion, heirloom baby carrots

Wild Alaskan Halibut  38
heirloom carrot risotto, green peas, lemon butter emulsion

Crispy La Belle Farm Duck Breast  39
caramelized onion purée, baby turnips, grilled peaches, cherry gastrique

Housemade Seafood Fettuccini  56
half lobster tail, scallops, mussels, bowfin caviar, lobster bisque

SAUCES
Poblano Chimichurri
Red Wine Sauce
Horseradish Cream
Classic Béarnaise

CHAMPAGNE AND CHOCOLATE

ALL YOU NEED IS LOVE...
AND CHAMPAGNE

Indulge in chocolates from around the world
hand-crafted by Pastry Chef Katrina Pagan

Pair the sweet treats with
a glass of Moët & Chandon Rosé

25

TEMPERATURES

Rare – red, cool center
Medium Rare – red, warm center
Medium – pink, hot red center
Well Done – no pink center

SIDES

Whipped Potatoes  10
Garlic Parmesan Fries  10
Grilled Asparagus  12
Baby Bok Choy  12
Mushroom Fricassee  12
Truffle Mac & Cheese  12
Roasted Brussels Sprouts  12
cranberry sorghum, Nueske’s bacon

BAKED POTATO

Traditional  12
sour cream, Nueske’s bacon, Cotswold cheese
AG  22
blue crab, Nueske’s bacon, Cotswold cheese, béarnaise, sour cream

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CONSUMING RAW OR UNDERCOOKED MEATS, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.
For Any Dietary Restrictions, Please Advise Your Server And We Will Be Happy To Accommodate Accordingly.
20% Gratuity Added To Parties Of Six Or More.