

GASLIGHT GRILL

APPETIZER SELECTIONS

-  WHITE WINE STEAMED MUSSELS - **Tomato Confit, Leek, & Cilantro** 10
- JUMBO LUMP CRAB CAKE - **Sweet Corn Mousse, Creamy Remoulade, Roasted Red Pepper Sauce** 12
-  PAN SEARED SCALLOPS - **Sautéed Spinach, Sweet Corn Mousse, Roasted Red Pepper Sauce** 12
- SPINACH ARTICHOKE DIP - **Creamy Spinach and Artichoke, with Imported Parmesan & Toasted Pita** 9
- ★ CHILLED CRAB SALAD - **Pickled Cucumber, Papaya Salsa & grilled Ciabatta** 13
- PORK TENDERLOIN KABOBS - **Skewered with Button Mushrooms, Red Pepper, & Brandy Apple Reduction** 10
-  GASLIGHT TRIO PLATTER - **Trio of Hummus, Kalamata Olives & Tomato Concasse, with Grilled Pita Bread** 12
- JUMBO BBQ SPICED SHRIMP - **Sautéed Shrimp, Grilled French Bread, Spicy White Wine Butter Sauce** 13
- BRUSCHETTA QUARTET - **Smoked Salmon, Fig & Goat Cheese, Parma Ham & Asparagus, & Balsamic Tomato** . 10
- ★ CEVICHE - **Citrus Marinated Tilapia Layered with Guacamole, Wrapped in Pickled Cucumber, & Pico de Gallo**..... 10
- MEDITERRANEAN PLATTER - **Lamb, Beef Tenderloin & Pork Skewers with Hummus, Kalamata Olives & Roasted Piquillo Peppers with Toasted Pita Bread** 14

SOUPS & GREENS

- GASLIGHT SOUP OF THE DAY 6, with Entree 4
- ★ CREOLE STYLE GUMBO - **Sautéed Jumbo Shrimp, Rice Pilaf, Smoked Andouille Sausage** 12
- MIXED GREEN SALAD - **Cranberries, Almonds, Blue Cheese Crumbles, & Poppy Seed Vinaigrette**.6, with Entree 4
- HOUSE CAESAR - **Romaine Hearts, Grated Parmesan, In-house Made Caesar Dressing**..... 6, with Entree 4
- LARGE CAESAR 10
- Add Chicken** 6 **Shrimp or Scallops**..... 9
-  BEEF TENDERLOIN SALAD - **Oven Dried Herbed Tomatoes, Fried Sweet Onions, & Mustard Vinaigrette** 16
- GRILLED ATLANTIC SALMON SALAD - **Fresh Mixed Berries, Candied Pecans, & Poppy Seed Vinaigrette** ... 16
- ★ ANJOU PEAR & STRAWBERRY SALAD – **Grapes, Blue Cheese, Bacon, Pecans, & Poppy Seed Vinaigrette** 10

MONDAY WINE LOVERS APPRECIATION
 BOTTLES OF WINE UP TO \$60 ARE 50% OFF. BOTTLES ABOVE \$60 ARE 25% OFF.

SMALL PLATE SPECIAL
 SMALL PLATE LAMB CHOP OR GASLIGHT GRILL TRIO
 WITH SOUP OR SALAD \$20.00, BABY BACK RIBS OR SALMON FILET \$15.00
 ADD MINI CRÈME BRULEE SAMPLER \$3.00
 (DISCOUNTS DO NOT APPLY TO THIS OFFER)

WEDNESDAY SEAFOOD LOVERS
 3 COURSE DINNER
 SOUP, MIXED GREEN OR CAESAR SALAD
 ATLANTIC SALMON, FISH & CHIPS, OR
 MARKET FRESH FISH
 SELECTION OF SORBETS OR CRÈME BRULEE
 \$18.95
 (DISCOUNTS DO NOT APPLY TO THIS OFFER)

SUNDAY NIGHT STEAK NIGHT
 3 COURSE DINNER
 SOUP, MIXED GREEN OR CAESAR SALAD
 PETITE FILET, KC STRIP OR PRIME RIB
 & DESSERT SELECTION OF SORBETS OR CRÈME
 BRULEE
 \$23.95
 (DISCOUNTS DO NOT APPLY TO THIS OFFER)

GASLIGHT GRILL SUNDAY BRUNCH 10-2
 ADULTS \$17.95 CHILDREN 6-12 \$7.95 CHILDREN 5 YEARS AND UNDER EAT FREE!
 PRIME RIB CARVING STATION, MADE TO ORDER OMELETTES, WAFFLES & EGGS BENEDICT,
 FRESH FRUIT, FRUIT SMOOTHIES, PASTRIES, DENVER EGGS,
 SMOKED SALMON, PEEL & EAT SHRIMP, & MANY OTHER ITEMS

GASLIGHT GRILL

CERTIFIED AGED BLACK ANGUS HAND CUT STEAKS

	PRIME KANSAS CITY STRIP - Sour Cream & Chive Mashed Potato & Grilled Asparagus	14oz	34
	DELMONICO - Bacon & Chive Mashed Potato & Grilled Asparagus	20oz	35
	MAYTAG BLUE CHEESE CRUSTED RIBEYE - Bacon & Chive Mashed Potato & Green Beans	14oz	29
	TENDERLOIN FILET- Sour Cream & Chive Mashed Potato & Grilled Asparagus		
	6OZ PETIT	26	
	8OZ MIGNON	29	
	10OZ CENTER CUT	35	




EXTRAS & SPECIAL PREPARATIONS

OSCAR SAUCE	9	BÉARNAISE SAUCE	4	AU POIVRE SAUCE	4
3 DIVER SEA SCALLOPS	9	3 JUMBO PRAWNS	9	7OZ MAINE LOBSTER TAIL	21


SIGNATURE FILETS

CHATEAUBRIAND 16OZ ROASTED TENDERLOIN FOR TWO - Asparagus, Roasted Carrots, Sautéed Mushrooms & Au Gratin Potatoes	62
FILET OSCAR - 8oz Center Cut Tenderloin with Lump Crab & Bearnaise, Lobster Mashed Potato & French Beans ..	38
★ FILET AU POIVRE - 8 oz Center Cut Tenderloin, Brandy Peppercorn sauce, Lyonnaise Potato & Asparagus	32
FILET & PRAWNS - 6 oz Tenderloin, 3 Jumbo Prawns Beurre Blanc, Lobster Mashed Potato & Aparagus	36


CHEF'S SELECTIONS

★ TUSCAN ROSEMARY CHICKEN - Herb roasted Red Potatoes, Carrot, Zucchini, Red Pepper, & Corn	16			
	PORK PORTERHOUSE - Creamed Spinach, Carrots & Spiced Apple Brandy Reduction	14oz	24	
	AUSTRALIAN LAMB CHOPS - Pan Seared with Stewed Red Potato, Pearl Onion & Lima Bean Veal Glace	28		
	BBQ BABY BACK RIBS - Brown Sugar Rubbed, Swiss Cheese Corn Bake, Fries	19		
	BLACKENED CHICKEN - Roasted Vine Ripe Tomatoes, Bacon Grits, French Beans, Cajun Butter Sauce	16		
	LINGUINI PASTA - Fresh Vegetables, Parmesan Cheese, Creamy White Wine Sauce	16		
	CREAMY MUSHROOM & LEEK RISOTTO	13		
	Add Chicken	6	Shrimp, or Scallops	9

FRESH FISH & SEAFOOD

	PISTACHIO CRUSTED ATLANTIC SALMON - Basil Pesto Risotto, Cucumber Salsa, Blackberry Coulis	24
★	PAN SEARED SEABASS - Roasted Tomato Chowder, Fresh Herbs, & Little Neck Clams	25
	FISH & CHIPS - Champagne Battered Fresh Georges Bank Cod, English Tartar Sauce, & Fries	18
	Add Battered Diver Scallop & Jumbo Shrimp	5
★	FRESH GROUPER - Sautéed Baby Spinach & Papaya Salsa	26
	AHI TUNA & JUMBO LUMP CRAB - New Orleans Spice Rub, Shallots, Asparagus & Tomato Concasse	25
★	CLASSIC LOBSTER THERMIDOR - Rice Pilaf, French Beans, & Herbed Bechamel	27

SMALL PLATES

	AUSTRALIAN LAMB CHOP - Seared with Stewed Red Potato, Pearl Onion & Lima Bean Veal Glace	22
	BABY BACK RIBS HALF RACK - Brown Sugar Rubbed, Swiss Cheese Corn Bake & Fries	15
	SALMON FILET - Cajun Butter, Mashed Potatoes & Grilled Zucchini & Squash	17
	GASLIGHT GRILL TRIO OF BEEF, SCALLOP, & JUMBO SHRIMP	23

SIDES 4

Sautéed Spinach, Sautéed French Beans, Asparagus, Baby Carrots, Bacon & Chive Mashed Potato, French Fries, Sweet Potato Fries, Sour Cream & Chive Mashed Potato Sautéed Mushrooms

SIDES 8

Lobster Mashed Potato, Creamed Spinach, Lyonnaise Potatoes, Potatoes Au Gratin, Roasted Vegetables



Denotes Gaslight Grill Favorites



Denotes Chef Seasonal Specialties

18% gratuity will be added to parties of 8 or more,

Consuming raw or under cooked meats and seafood may increase your risk of food borne illnesses