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

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

Chef Jeremy's Cheese and Fruit Presentation **with Specilty Carr's Crackers** 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, & Cabernet Vinaigrette** ....6, **with Entree 4**

House Caesar - **Romaine Hearts, Grated Parmesan, In-house Made Caesar Dressing** ..... **6, with Entree 4**

Gaslight Grill Wedge - **Fresh Iceburg, Maple Bacon, Tomato, Maytag Blue Cheese Dressing** 8

Entree Caesar 10

Add Chicken ..... 6 **Shrimp or Scallops** 9

Grilled Atlantic Salmon Salad - **Fresh Mixed Berries, Candied Pecans, & Poppy Seed Vinaigrette** ... 16

Black & Blue Steak and Wedge - **Blackened Beef, Classic Wedge, Maple Bacon, Maytag Blue Cheese.** .. 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.

Steak Frittes with soup or salad $19.95
(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

VINTAGE NATURAL AND ANGUS HAND CUT STEAKS

VINTAGE NATURAL KANSAS CITY STRIP **- Sour Cream & Chive Mashed Potato & Aparagus 14oz 36**

DELMONICO **- Bacon & Chive Mashed Potato & Grilled Asparagus 20oz 35**

MAYTAG BLUE CHEESE CRUSTED RIBEYE **- Bacon & Chive Mashed Potato & Green Beans..... 14oz 29**

GASLIGHT GRILL STEAK FRITTES **- Vintage Natural Prime Grilled Flat Iron Steak & Fries 21**

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, Shrimp Scampi Risotto & Aparagus..... 35**

CHEF'S SELECTIONS

ROSEMARY ROASTED CHICKEN **- Extra Virgin Olive Oil & Yukon Smashed Potatoes 16**

PORK PORTERHOUSE **- Creamed Spinach, Au Gratin Potato & Spiced Apple Brandy Reduction 14oz 24**

NEW ZEALAND LAMB CHOPS **- Pan Seared with Stewed Red Potato, Pearl Onion & Lima Bean Veal Glace .. 28**

BBQ BABY BACK RIBS **- Brown Sugar and Spice Rubbed, Swiss Cheese Corn Bake, Fries ..... 19 ... 1/2 Rack 15**

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**

SAUTEED ALASKAN HALIBUT **- Lemon Braised Spinach, Balsamic Green Beans & Tomato Garlic Broth 26**

SALMON FILET **- Cajun Butter, Mashed Potatoes & Grilled Zucchini & Squash 17**

FISH & CHIPS **- Champagne Battered Fresh Georges Bank Cod, English Tartar Sauce, & Fries 18**

Add Battered Diver Scallop & Jumbo Shrimp 5

MAHI MAHI **- Roasted Sweet Potato, Green Beans, Leeks, Smoked Bacon-Pecan Gastrique..... 23**

GRILLED SWORDFISH **- Kalamata Olive Tapenade, Roasted Tomatos, Green Beans, Matchstick Potatoes 26**

BUTTER POACHED MAINE LOBSTER TAIL **- Prosciutto Wrapped Sea Scallops, Shrimp Scampi Risotto..... 37**

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

Shrimp Scampi Risotto (12), Creamed Spinach, Lyonnaise Potatoes, Potatoes Au Gratin, Roasted Vegetables

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