



## APPETIZERS

SPICY CALAMARI - <b>Fried With Chilis and Cilantro, Sweet Chili Dipping Sauce</b> .....	13
*SAUTÉED CRAB CAKES - <b>Chipotle Aioli, Mixed Greens, Lemon Vinaigrette</b> .....	16
BRUSCHETTA TRIO - <b>Fig &amp; Goat Cheese, Parma Ham &amp; Asparagus, Balsamic Tomato</b> .....	11
HUMMUS TRIO - <b>Traditional, Roasted Red Pepper, Basil Pesto, Imported Olives, Grilled Pita Bread</b> .....	9
*JUMBO BBQ SPICED SHRIMP - <b>Sautéed Shrimp, Grilled French Bread, Spicy White Wine Butter Sauce</b> .....	15
GOAT CHEESE FONDUE - <b>Baked with Mozzarella, Provolone, Asiago, Mushrooms, Ciabatta</b> .....	13
*BEEF TENDERLOIN ESCARGOT STYLE - <b>Garlic Butter Demi Sauce, Parmesan, Sliced Baguette</b> .....	12
*LOLLIPOP SHRIMP - <b>Tempura Battered &amp; Glazed, Sweet Thai Chili Sauce</b> .....	11
IRISH CHIPS - <b>Homemade Potato Chips, choice of Sweet Onion or Roasted Garlic Herb Dipping Sauce</b> .....	9
IMPORTED & DOMESTIC CHEESE & FRUIT BOARD - <b>Carr's Water Crackers</b> .....	16
*SESAME CRAB DIP - <b>Cream Cheese, Sweet Peppers, Fresh Crab, Crisp Wonton Chips</b> .....	12

## SOUPS & GREENS

*GUMBO - <b>Shrimp, Chicken, Andouille Sausage, Rice</b> .....	7, with Entree 4
CHEF'S SOUP OF THE DAY .....	7, with Entree 4
MIXED GREEN SALAD - <b>Cranberries, Almonds, Blue Cheese, Cabernet Vinaigrette</b> .....	7, with Entree 4
HOUSE CAESAR - <b>Romaine Hearts, Shaved Parmesan, Caesar Dressing</b> .....	7, with Entree 4
GASLIGHT GRILL WEDGE - <b>Fresh Iceberg, Maple Bacon, Tomato, Maytag Blue Cheese Dressing</b> .....	9
*ENTRÉE CAESAR - <b>Your Choice of Salmon, Chicken or Shrimp</b> .....	19
BLACK & BLUE STEAK AND WEDGE - <b>Blackened Prime Flat Iron Steak, Maple Bacon, Maytag Blue Cheese.</b>	16

PRIVATE DINING ROOMS AVAILABLE FOR GROUPS OF 10 - 200  
PLEASE SPEAK WITH A MANAGER FOR DETAILS AND BOOK YOUR SPECIAL  
GATHERING TODAY!!

GASLIGHT GRILL SUNDAY BRUNCH BUFFET 10:00AM-2:00PM

ADULTS \$23 CHILDREN 6-12 \$13 CHILDREN 5 YEARS AND UNDER EAT FREE

ENJOY PRIME RIB CARVED TO ORDER, HOUSE SMOKED SALMON, OMELETS MADE TO  
ORDER, FRESH MADE EGGS BENEDICT, FRESH FRUIT, IN HOUSE BAKED PASTRIES AND  
DOZENS OF OTHER MOUTH WATERING SELECTIONS

SUNDAY'S PRIME RIB DINNER

SLOW ROASTED PRIME RIB

SOUR CREAM AND CHIVE POTATO PUREE, GRILLED ASPARAGUS

\$27

## CHEF'S SELECTIONS

- \*CAJUN ROASTED CHICKEN - **Mashed Sweet Potato , Green Beans, Andouille Jus** ..... 21
- \*PRIME PORK CHOP - **Brussel Sprouts with Walnuts, Mashed Sweet Potato, Brandy Apple Reduction. 14oz** 28
- \*GRILLED LAMB CHOPS - **Grilled Vegetables, Couscous, Fresh Mint Sauce** ..... 29
- PENNE PASTA - **Roasted Mushrooms, Leeks, Rosemary Porcini Cream Sauce**..... 17
- BBQ BABY BACK RIBS - **Brown Sugar Spice Rubbed, Cheese Corn Bake, Homemade Fries** Full 25 ... Half 16
- \*VEAL LIVER - **Pancetta, Sour Cream & Chive Potato Puree, French Beans, Balsamic Onion Pan Sauce** ..... 19
- BUTTERNUT SQUASH RISOTTO - **Fried Sage, Saba, Aged Parmesan Cheese** ..... 17
- With Seared Dry Packed Scallops & Grilled Jumbo Shrimp** ..... 25

### KANSAS DRY AGED BONE IN STEAKS

- \*GASLIGHT STRIP  
**Blue Cheese & Apple Smoked Bacon Twice Baked Potato, Grilled Asparagus** ..... 16oz 46
- \*DICK HAWK RIBEYE  
**Blue Cheese & Apple Smoked Bacon Twice Baked Potato, Grilled Asparagus** ..... 20oz 52

### NATURAL STEAKS

- \*KANSAS CITY STRIP  
**Blue Cheese & Apple Smoked Bacon Twice Baked Potato, French Beans** ..... 12oz 38
- \*FLAT IRON STEAK FRITES - **Homemade Fries** ..... 12oz 24

### CERTIFIED ANGUS STEAKS

- \*TENDERLOIN FILET- **Grilled Asparagus, Sour Cream & Chive Potato Purée**  
 6oz PETIT.... 32                      8oz MIGNON.... 36                      10oz CENTER CUT... 39
- \*MAYTAG BLUE CHEESE CRUSTED RIBEYE  
**French Beans, Sour Cream & Chive Potato Purée** ..... 14oz 36
- \*FILET OSCAR  
**Center Cut Tenderloin, Lump Crab, Béarnaise, Shrimp Scampi Risotto, Asparagus** ..... 8oz 44
- \*FILET & JUMBO SHRIMP  
**Petit Tenderloin, 3 Jumbo Shrimp Beurre Blanc, Shrimp Scampi Risotto, French Beans** ..... 6oz 41
- \*CHATEAUBRIAND FOR TWO  
**Sliced Beef Tenderloin, Creamed Spinach, Portabella Mushroom, Bacon Braised Yukon Gold Potato, Balsamic Glazed Onions** ..... 16oz 36/person

## FRESH FISH & SEAFOOD

- \*PISTACHIO CRUSTED ATLANTIC SALMON - **Basil Pesto Risotto, Asparagus**..... 28
- \*MAHI MAHI - **Mashed Sweet Potato, Pecan Gastrique, French Green Beans** ..... 28
- \*SALMON FILET - **Cajun Butter, Sour Cream & Chive Potato Purée, Grilled Zucchini, Yellow Squash** ..... 21
- \*CRISPY DRY PACKED SEA SCALLOPS - **Sautéed Spinach, Sundried Tomato Basil Beurre Blanc** ..... 28
- \*FISH & CHIPS - **Boulevard Pale Ale Battered Alaskan Cod, English Tartar Sauce, Homemade Fries** ..... 21
- With Battered Diver Scallop & Jumbo Shrimp** ..... 27
- \*MARKET FRESH FISH - **Daily Chef Preparation**.....MKT \$
- \*FRIED MAINE LOBSTER TAIL - **Sour Cream Potato Purée, French Beans** ..... 36

### EXTRAS & SPECIAL PREPARATIONS

- Béarnaise Sauce 4 / Béarnaise & Jumbo Lump Crab 9**
- Blue Cheese Crusted 4 / 3 Jumbo Shrimp 12**
- 3 Diver Sea Scallops 12 / 8oz Maine Lobster Tail 24**

### SIDES 6

- Sautéed French Beans / Grilled Asparagus / Cream Spinach**
- Sautéed Mushrooms / Brussel Sprouts with Walnuts**
- Homemade Fries / Sour Cream & Chive Potato**
- Mashed Sweet Potato / Bacon Braised Youkon Gold Potato**

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

*\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illnesses*