



APPETIZERS

CALAMARI - Fried With Sweet Potato, Banana Pepper, Orange Horseradish Marmalade Dipping Sauce	13
JUMBO LUMP BLUE CRAB CAKES - Arugula & Fire Roasted Corn Salad, Smoked Mustard Aioli	18
BRUSCHETTA QUARTET - Fig & Goat Cheese, Parma Ham & Tapenade, Ovalini & Tomato, Smoked Salmon	13
HUMMUS TRIO - Traditional, Roasted Red Pepper, Basil Pesto, Imported Olives, Grilled Pita Bread	9
JUMBO CAJUN SAUTÉED SHRIMP - Grilled French Bread, Spicy White Wine Butter Sauce	15
GOAT CHEESE FONDUE - Baked with Mozzarella, Provolone, Asiago, Mushrooms, Leeks, Ciabatta	13
BEEF TENDERLOIN ESCARGOT STYLE - Garlic Butter Demi Sauce, Parmesan, Sliced Ciabatta	13
HOUSE SMOKED SALMON - Caper Berries, Lemon Dill Aioli, Lavosh Crackers, Lemon & Parsley	13
IRISH CHIPS - Homemade Potato Chips, Choice of Sweet Onion, Garlic Herb or Hell's Fire Dipping Sauce	9
CHARCUTERIE AND CHEESE BOARD - Assorted Cured Meats, Domestic and Imported Cheeses	18
SESAME CRAB DIP - Cream Cheese, Sweet Peppers, Fresh Crab, Crisp Wonton Chips	12

SOUPS & GREENS

GUMBO - Shrimp, Chicken, Andouille Sausage, Rice	8, with Entrée 5
CRAB BISQUE - Lump Crab, Carrots, Onions, Celery	8, with Entrée 5
MIXED GREEN SALAD - Cranberries, Almonds, Blue Cheese, Cabernet Vinaigrette	8, with Entrée 5
HOUSE CAESAR - Romaine Hearts, Shaved Parmesan, Caesar Dressing	8, with Entrée 5
GASLIGHT GRILL WEDGE - Fresh Iceberg, Maple Bacon, Tomato, Onions, Maytag Blue Cheese Dressing	9
Add Black and Blue Prime Flat Iron Steak	19
ENTRÉE CAESAR - Your Choice of Salmon, Chicken or Shrimp	19

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 (HOLIDAY PRICES WILL BE HIGHER)

SUNDAY'S PRIME RIB DINNER

SLOW ROASTED PRIME RIB
GARLIC MASHED POTATO, GRILLED ASPARAGUS \$31

Consuming raw or undercooked products can increase your risk of foodborne illnesses

CHEF'S SELECTIONS

RACK OF LAMB - Cinnamon & Coffee Rubbed, Gorgonzola Potato Cake, Swiss Chard, Pinot Noir Pan Sauce....	36
PRIME PORK CHOP - Brussels Sprouts with Walnuts, Mashed Sweet Potato, Brandy Apple Reduction .14oz	29
STUFFED CHICKEN BREAST - Sundried Tomato and Artichoke, Basil Risotto, Sautéed Spinach.....	21
SEASONAL VEGETARIAN PLATE - Rosemary Potato Gnocchi, Grilled and Roasted Seasonal Vegetables....	17
BBQ BABY BACK RIBS - Brown Sugar Spice Rubbed, Cheese Corn Bake, Homemade Fries Half	17.... Full 26
VEAL LIVER - Pancetta, Garlic Mashed Potato, French Beans, Balsamic Onion Pan Sauce	19
SEASONAL RISOTTO - Summer Squash, Sweet Pea Puree, Heirloom Grape Tomatoes.....	18
With Seared Dry Packed Scallops & Grilled Jumbo Shrimp.....	28

BONE-IN STEAKS

DICK HAWK PORTERHOUSE, CERTIFIED ANGUS BEEF

Baked Potato, Grilled Asparagus, Onion Rings 24oz **53**

GASLIGHT DRY-AGED KC STRIP

Baked Potato, Grilled Asparagus, Onion Rings 16oz **49**

NATURAL STEAKS

KANSAS CITY STRIP - **Antibiotic and Hormone Free**

Lyonnais Potato, French Beans 12oz **42**

FLAT IRON STEAK FRITES - **USDA Prime, Homemade Fries.....** 12oz **27**

CERTIFIED ANGUS STEAKS

TENDERLOIN FILET- **Grilled Asparagus, Garlic Mashed Potato**

6oz PETITE.. **35** 8oz MIGNON.... **39** 10oz CENTER CUT... **44**

MAYTAG BLUE CHEESE CRUSTED RIBEYE

Garlic Mashed Potato, French Beans 14oz **39**

FILET OSCAR

Center Cut Tenderloin, Lump Crab, Béarnaise, Shrimp Scampi Risotto, Grilled Asparagus 8oz **48**

FILET & JUMBO SHRIMP

Petite Tenderloin, 3 Jumbo Shrimp Beurre Blanc, Shrimp Scampi Risotto, French Beans 6oz **45**

CHATEAUBRIAND FOR TWO

Sliced Beef Tenderloin, Creamed Spinach, Portabella Mushroom, Lyonnais Potato, Balsamic Glazed Onions 16oz **39/person**

FRESH FISH & SEAFOOD

STUFFED ATLANTIC SALMON - Lobster, Bay Shrimp, Brie, Tomato Basil Risotto, Asparagus.....	34
CHILEAN SEABASS - Butternut Squash Bread Pudding, Spaghetti Squash, Grilled Asparagus.....	38
SALMON FILET - Cajun Butter, Garlic Mashed Potato, Grilled Zucchini, Yellow Squash	23
With Pistachio Butter Topping	27
SEARED DRY PACKED SEA SCALLOPS - Roasted Corn Risotto, Asparagus, Bacon Shallot Jam	30
FISH & CHIPS - Boulevard Pale Ale Battered Alaskan Cod, English Tartar Sauce, Homemade Fries	23
With Battered Diver Scallop & Jumbo Shrimp	29
FRIED MAINE LOBSTER TAIL - Garlic Mashed Potato, French Beans	38

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

Potatoes (Garlic Mashed, Mashed Sweet, Lyonnais, French Fried Or Baked) / Creamed Spinach Sautéed French Beans / Brussels Sprouts with Walnuts Grilled Asparagus / Sautéed Mushrooms / Onion Rings

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

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