



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
LOADED BAKED POTATO SOUP- Potato, Bacon, Cheddar, Sour Cream, Onion	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 WEDGE - Fresh Iceberg, Maple Bacon, Tomato, Red Onion Marmalade, 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 SPECIALTIES

RACK OF LAMB - Cinnamon & Coffee Rubbed, Gorgonzola Potato Cake, Swiss Chard, Pinot Noir Pan Sauce....	36
DOUBLE-CUT PORK CHOP - Brussels Sprouts, Mashed Sweet Potato, Brandy Apple Reduction	14oz 29
STUFFED CHICKEN BREAST - Sundried Tomato and Artichoke, Basil Risotto, Sautéed Spinach.....	21
BBQ BABY BACK RIBS - Brown Sugar Spice Rubbed, Cheese Corn Bake, Homemade Fries Half 17.... Full 26	
SEASONAL RISOTTO - Roasted Butternut Squash, Shallots, Toasted Walnuts, Parm Crisp, Saba	18
With Seared Dry Packed Scallops & Grilled Jumbo Shrimp	28
CHEESE TORTELLINI POMODORO - Tri-Color Tortellini, Seasonal Vegetables, Parmesan.....	17

SIGNATURE STEAKS

GASLIGHT GRILL'S BEEF WELLINGTON

6oz Petite Filet, Golden Puff Pastry, Mushroom Duxelles, Grilled Asparagus, Garlic Mashed Potato, Rich Bordelaise Sauce..... 45

DICK HAWK BONE-IN PORTERHOUSE, CERTIFIED ANGUS BEEF

Baked Potato, Grilled Asparagus, Onion Rings 24oz 49

AMERICAN WAGYU RIBEYE

Durham Ranch Wagyu, Gorgonzola Potato Cake, Sautéed Spinach..... 14oz 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**

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 78

FISH & SEAFOOD

FRESH MAINE LOBSTER TAIL - Deep Fried, Broiled or Steamed, Garlic Mashed Potato, French Beans	38
CHILEAN SEABASS - Butternut Squash Bread Pudding, Spaghetti Squash, Grilled Asparagus.....	38
STUFFED ATLANTIC SALMON - Lobster, Bay Shrimp, Brie, Tomato Basil Risotto, Asparagus.....	34
SALMON FILET - Cajun Butter, Garlic Mashed Potato, Grilled Zucchini, Yellow Squash	23
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

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, Baked, Lyonnais, Gorgonzola Potato Cake or French Fried)
Sautéed French Beans / Creamed Spinach
Brussels Sprouts with Cranberry Butter
Grilled Asparagus / Sautéed Mushrooms / Onion Rings

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

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