



## APPETIZERS

CALAMARI - <b>Fried With Sweet Potato, Banana Pepper, Orange Horseradish Marmalade Dipping Sauce</b> .....	14
JUMBO LUMP BLUE CRAB CAKES - <b>Arugula &amp; Fire Roasted Corn Salad, Smoked Mustard Aioli</b> .....	18
BRUSCHETTA QUARTET - <b>Fig &amp; Goat Cheese, Parma Ham &amp; Tapenade, Ovalini &amp; Tomato, Smoked Salmon</b> .....	13
HUMMUS TRIO - <b>Traditional, Roasted Red Pepper, Basil Pesto, Imported Olives, Grilled Pita Bread</b> .....	11
SWEET AND SMOKY BACON-WRAPPED SHRIMP - <b>Apple Slaw, Roasted Corn Salsa, Sriracha Aioli</b> .....	15
GOAT CHEESE FONDUE - <b>Baked with Mozzarella, Provolone, Asiago, Mushrooms, Leeks, Ciabatta</b> .....	13
BEEF TENDERLOIN ESCARGOT STYLE - <b>Garlic Butter Demi Sauce, Parmesan, Sliced Ciabatta</b> .....	14
HOUSE SMOKED SALMON - <b>Caper Berries, Lemon Dill Aioli, Lavosh Crackers, Lemon &amp; Parsley</b> .....	14
IRISH CHIPS - <b>Homemade Potato Chips, Choice of Sweet Onion, Garlic Herb or Hell's Fire Dipping Sauce</b> .....	10
CHARCUTERIE AND CHEESE BOARD - <b>Assorted Cured Meats, Domestic and Imported Cheeses</b> .....	19
SESAME CRAB DIP - <b>Cream Cheese, Sweet Peppers, Fresh Crab, Crisp Wonton Chips</b> .....	13

## SOUPS & GREENS

GUMBO - <b>Shrimp, Chicken, Andouille Sausage, Rice</b> .....	8, with Entrée 5
CRAB BISQUE - <b>Lump Crab, Carrots, Onions, Celery</b> .....	8, with Entrée 5
MIXED GREEN SALAD - <b>Cranberries, Almonds, Blue Cheese, Cabernet Vinaigrette</b> .....	8, with Entrée 5
HOUSE CAESAR - <b>Romaine Hearts, Shaved Parmesan, Caesar Dressing</b> .....	8, with Entrée 5
GASLIGHT CAPRESE SALAD - <b>Heirloom Tomato, Ovalini Mozzarella, Balsamic Glaze, Red Onion Marmalade...</b>	12
GASLIGHT WEDGE - <b>Fresh Iceberg, Maple Bacon, Tomato, Red Onion Marmalade, Blue Cheese Dressing</b> .....	11
<b>Add Black and Blue Prime Flat Iron Steak</b> .....	21
ENTRÉE CAESAR - <b>Your Choice of Salmon, Chicken or Shrimp</b> .....	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 \$32

*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.....	38
SMOKED PORK CHOP - Garlic Mashed Potato, Grilled Asparagus, Apricot-Ginger Glaze, Onion Ring, 14oz....	31
STUFFED CHICKEN BREAST - Sundried Tomato and Artichoke, Basil Risotto, Sautéed Spinach.....	23
BBQ BABY BACK RIBS - Brown Sugar Spice Rubbed, Cheese Corn Bake, Homemade Fries      Half 19..... Full 29	
SEASONAL RISOTTO - Heirloom Cherry Tomato, Snap Peas, Zucchini, Yellow Squash, Parm Crisp, Saba .....	19
<b>With Seared Dry Packed Scallops &amp; Grilled Jumbo Shrimp.....</b>	<b>30</b>
THREE CHEESE ALFREDO LINGUINI - Onions, Mushroom, Peppers, Asiago, Parmesan, Romano.....	18
<b>With Sliced Grilled Chicken or Sautéed Jumbo Shrimp.....</b>	<b>24</b>

### SIGNATURE STEAKS

#### GASLIGHT GRILL'S BEEF WELLINGTON

**6oz Petite Filet (Medium temperature only), 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 52**

#### AMERICAN WAGYU RIBEYE

**Beeman Family Ranch Wagyu, Gorgonzola Potato Cake, Sautéed Spinach..... 14oz 49**

### NATURAL STEAKS

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

**Lyonnais Potato, French Beans ..... 12oz 44**

FLAT IRON STEAK FRITES - **USDA Prime, Homemade Fries..... 12oz 29**

### CERTIFIED ANGUS STEAKS

#### FILET MIGNON - Grilled Asparagus, Garlic Mashed Potato

6 OUNCE.... **36**

8 OUNCE.... **41**

10 OUNCE.... **46**

#### BLUE CHEESE CRUSTED RIBEYE

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

#### FILET OSCAR

**8 oz Filet Mignon, Lump Crab, Béarnaise, Shrimp Scampi Risotto, Grilled Asparagus ..... 8oz 51**

#### FILET & JUMBO SHRIMP

**6oz Petite Filet, 3 Jumbo Shrimp, Beurre Blanc, Shrimp Scampi Risotto, French Beans ..... 6oz 46**

#### CHATEAUBRIAND FOR TWO

**Hand-Sliced Filet Mignon, Creamed Spinach Stuffed Portabella, Lyonnais Potato, Balsamic Onions 16oz 79**

### FISH & SEAFOOD

FRESH MAINE LOBSTER TAIL - Deep Fried, Broiled or Steamed, Garlic Mashed Potato, French Beans .....	41
GRILLED CHILEAN SEABASS - Forbidden Rice, Asparagus, Atlas Carrots, Sweet Pepper Concasse.....	38
STUFFED ATLANTIC SALMON - Lobster, Bay Shrimp, Brie, Tomato Basil Risotto, Asparagus.....	36
SALMON FILET - Cajun Butter, Garlic Mashed Potato, Grilled Zucchini, Yellow Squash .....	25
SEA SCALLOPS - Seared or Phyllo-Wrapped, Tomato Basil Risotto, Sautéed Spinach, Herb Beurre Blanc.....	32
FISH & CHIPS - Boulevard Pale Ale Battered Alaskan Cod, English Tartar Sauce, Homemade Fries .....	23
<b>With Battered Diver Scallop &amp; Jumbo Shrimp .....</b>	<b>31</b>

### SIDES 7

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

### EXTRAS & SPECIAL PREPARATIONS

**Béarnaise Sauce 4 / Béarnaise & Jumbo Lump Crab 10**  
**Blue Cheese Crusted 4 / 3 Jumbo Shrimp 12**  
**3 Diver Sea Scallops 14 / 8oz Maine Lobster Tail 28**

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

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