



APPETIZERS

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

SOUPS & GREENS

GUMBO - Shrimp, Chicken, Andouille Sausage, Rice	8, with Entrée 5
CRAB BISQUE - Lump Crab, Carrots, Onions, Celery	8, with Entrée 5
FRENCH ONION SOUP - Beef Broth, Caramelized Onion, Baguette Croute, Four Cheese Blend...	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	11
Add Black and Blue Prime Flat Iron Steak	21
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 \$24 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 - Au Gratin Potato, Grilled Asparagus, Apricot-Ginger Glaze, Onion Ring, 14oz.....	31
STUFFED BREADED 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 - Roasted Acorn Squash, Shallots, Toasted Pine Nuts, Parmesan Crisp, Saba	19
With Seared Dry Packed Scallops & Grilled Jumbo Shrimp.....	30
THREE CHEESE ALFREDO LINGUINI - Onions, Mushroom, Peppers, Asiago, Parmesan, Romano.....	18
With Sliced Grilled Chicken or Sautéed Jumbo Shrimp.....	24

SIGNATURE STEAKS

GASLIGHT GRILL'S BEEF WELLINGTON

6oz Petite Filet (Medium temperature only), Golden Puff Pastry, Mushroom Duxelles, Grilled Asparagus, Au Gratin Potato, Rich Bordelaise Sauce **45**

DICK HAWK BONE-IN PORTERHOUSE, CERTIFIED ANGUS BEEF

Baked Potato, Grilled Asparagus, Onion Rings **24oz 52**

45-DAY DRY AGED BONE-IN TOMAHAWK RIBEYE

Certified Angus Beef, Gorgonzola Potato Cake, Grilled Asparagus **32oz 69**

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
CHILEAN SEABASS - Butternut Squash Bread Pudding, Spaghetti Squash, Grilled Asparagus.....	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
PAN-SEARED SEA SCALLOPS - Tomato Basil Risotto, Grilled Asparagus, Herb Beurre Blanc	32
FISH & CHIPS - Boulevard Pale Ale Battered Alaskan Cod, English Tartar Sauce, Homemade Fries	23
With Battered Diver Scallop & Jumbo Shrimp	31

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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