



APPETIZERS

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| SPICY CALAMARI - Fried With Chilis and Cilantro, Sweet Chili Dipping Sauce | 12 |
| *SAUTÉED CRAB CAKES - Grain Mustard Aioli, Shoestring Potatoes | 15 |
| BRUSCHETTA TRIO - Fig & Goat Cheese, Parma Ham & Asparagus, Balsamic Tomato | 10 |
| HUMMUS TRIO - Traditional, Roasted Red Pepper, Basil Pesto, Imported Olives, Grilled Pita Bread | 9 |
| *JUMBO BBQ SPICED SHRIMP - Sautéed Shrimp, Grilled French Bread, Spicy White Wine Butter Sauce | 14 |
| GOAT CHEESE FONDUE - Baked with Mozzarella, Provolone, Asiago, Mushrooms, Ciabatta | 12 |
| *BEEF SPIEDINI - Seasoned Beef Tenderloin Dusted with Herbed Bread Crumb Asiago Cheese, Tomato Relish | 9 |
| *LOLLIPOP SHRIMP - Tempura Battered & Glazed, Sweet Thai Chili Sauce | 10 |
| IRISH CHIPS - Homemade Potato Chips, choice of Sweet Onion or Roasted Garlic Herb Dipping Sauce | 9 |
| IMPORTED & DOMESTIC CHEESE & FRUIT BOARD - Carr's Water Crackers | 16 |
| *SESAME CRAB DIP - Cream Cheese, Sweet Peppers, Fresh Crab, Crisp Wonton Chips | 11 |

SOUPS & GREENS

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| *GUMBO - Shrimp, Chicken, Andouille Sausage, Rice | 6, with Entree 4 |
| CHEF'S SOUP OF THE DAY | 6, with Entree 4 |
| MIXED GREEN SALAD - Cranberries, Almonds, Blue Cheese, Cabernet Vinaigrette | 6, with Entree 4 |
| HOUSE CAESAR - Romaine Hearts, Grated Parmesan, Caesar Dressing | 6, with Entree 4 |
| GASLIGHT GRILL WEDGE - Fresh Iceberg, Maple Bacon, Tomato, Maytag Blue Cheese Dressing | 9 |
| *ENTRÉE CAESAR - Your Choice of Salmon, Chicken or Shrimp | 19 |
| BLACK & BLUE STEAK AND WEDGE - Blackened Prime Flat Iron Steak, Maple Bacon, Maytag Blue Cheese. | 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 \$19.95 CHILDREN 6-12 \$9.95 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
\$23.95

CHEF'S SELECTIONS

- *CAJUN ROASTED CHICKEN - **Mashed Sweet Potato , Green Beans, Tasso Ham Jus** 18
- *LOCAL PORK CHOP - **Roasted Brussel Sprouts with Walnuts, Mashed Sweet Potato, Apple Sauce** 14oz 26
- *GRILLED HI HO FARM LAMB LOIN - **Grilled Vegetables, Couscous, Fresh Mint Sauce** 24
- PENNE PASTA - **Roasted Mushrooms, Leeks, Rosemary Porcini Cream Sauce**..... 16
- 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 Asiago Cheese** 16
- With Seared Dry Packed Scallops & Grilled Jumbo Shrimp** 23

KANSAS DRY AGED BONE IN STEAKS

- *GASLIGHT STRIP
Blue Cheese & Apple Smoked Bacon Twice Baked Potato, Grilled Asparagus 16oz 44
- *DICK HAWK RIBEYE
Blue Cheese & Apple Smoked Bacon Twice Baked Potato, Grilled Asparagus 20oz 49

VINTAGE NATURAL STEAKS

- *KANSAS CITY STRIP
Blue Cheese & Apple Smoked Bacon Twice Baked Potato, French Beans 12oz 34
- *PRIME FLAT IRON STEAK FRITES - **Fries**..... 12oz 24

CERTIFIED ANGUS STEAKS

- *TENDERLOIN FILET- **Grilled Asparagus, Sour Cream & Chive Potato Puree**
 6oz PETIT.... 29 8oz MIGNON.... 32 10oz CENTER CUT... 35
- *MAYTAG BLUE CHEESE CRUSTED RIBEYE
Green Beans, Sour Cream & Chive Potato Purée 14oz 32
- *FILET OSCAR
Center Cut Tenderloin, Lump Crab, Béarnaise, Shrimp Scampi Risotto, French Beans 8oz 40
- *FILET & JUMBO SHRIMP
Petit Tenderloin, 3 Jumbo Shrimp Beurre Blanc, Shrimp Scampi Risotto, Asparagus 6oz 38
- *CHATEAUBRIAND FOR TWO
Sliced Beef Tenderloin, Creamed Spinach, Portabella Mushroom, Bacon Braised Yukon Gold Potatoes, Balsamic Glazed Onions 16oz 34/person

FRESH FISH & SEAFOOD

- *PISTACHIO CRUSTED ATLANTIC SALMON - **Basil Pesto Risotto, Asparagus**..... 26
- *MAHI MAHI - **Mashed Sweet Potatos, Pecan Gastrique, French Green Beans**..... 25
- *SALMON FILET - **Cajun Butter, Sour Cream & Chive Potato Purée, Grilled Zucchini, Yellow Squash** 19
- *CRISPY DRY PACKED SEA SCALLOPS - **Sautéed Spinach, Sundried Tomato Basil Beurre Blanc** 26
- *FISH & CHIPS - **Champagne Battered Alaskan Cod, English Tartar Sauce, Homemade Fries** 17
- With Battered Diver Scallop & Jumbo Shrimp** 23
- *FRESH GULF GROUPER - **Cajun Shrimp Stuffed, Andoullie Jambalaya, Creole Tomato Sauce** 26
- *FRIED MAINE LOBSTER TAIL - **Tempura Battered, Sour Cream Potato Purée, French Beans** 33

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 22**

SIDES 6

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

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

**Consuming raw or undercooked meats and seafood may increase your risk of food borne illnesses*