



APPETIZERS

CALAMARI - Fried With Sweet Potato, Banana Pepper, Orange Horseradish Marmalade Dipping Sauce	13
NEW ORLEANS CRAYFISH CAKES - Jicama Apple Slaw, Jalapeno Tarter	14
BRUSCHETTA TRIO - Fig & Goat Cheese, Parma Ham & Asparagus, Balsamic Tomato	11
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
LOLLIPOP SHRIMP - Tempura Battered & Glazed, Sweet Thai Chili Sauce	11
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	7, with Entrée 4
CRAB BISQUE - Lump Crab, Carrots, Onions, Celery	7, with Entrée 4
MIXED GREEN SALAD - Cranberries, Almonds, Blue Cheese, Cabernet Vinaigrette	7, with Entrée 4
HOUSE CAESAR - Romaine Hearts, Shaved Parmesan, Caesar Dressing	7, with Entrée 4
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 \$27

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.... 34**
- PRIME PORK CHOP - **Brussels Sprouts with Walnuts, Mashed Sweet Potato, Brandy Apple Reduction .14oz 28**
- STUFFED CHICKEN BREAST - **Sundried Tomato and Artichoke, Basil Risotto, Sautéed Spinach..... 19**
- BAKED ZITI PASTA - **Kalamata Olives, Fried Eggplant, Basil Pomodoro Sauce, Mozzarella Cheese 17**
- BBQ BABY BACK RIBS - **Brown Sugar Spice Rubbed, Cheese Corn Bake, Homemade Fries Half 16.... Full 25**
- VEAL LIVER - **Pancetta, Garlic Mashed Potato, French Beans, Balsamic Onion Pan Sauce19**
- SEASONAL RISOTTO - **Roasted Acorn Squash, Fried Sage, Balsamic Reduction, Parmesan Crisp 17**
- With Seared Dry Packed Scallops & Grilled Jumbo Shrimp 27**

KANSAS DRY AGED BONE IN STEAKS

DICK HAWK PORTERHOUSE, CERTIFIED ANGUS BEEF

Baked Potato, Grilled Asparagus, Onion Rings 24oz 52

GASLIGHT DRY-AGED KC STRIP, BONE-IN

Baked Potato, Grilled Asparagus, Onion Rings 16oz 48

NATURAL STEAKS

KANSAS CITY STRIP

Lyonnais Potato, French Beans 12oz 40

FLAT IRON STEAK FRITES - **Homemade Fries 12oz 25**

CERTIFIED ANGUS STEAKS

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

6oz PETITE.. **34**

8oz MIGNON.... **38**

10oz CENTER CUT... **42**

MAYTAG BLUE CHEESE CRUSTED RIBEYE

Garlic Mashed Potato, French Beans 14oz 38

FILET OSCAR

Center Cut Tenderloin, Lump Crab, Béarnaise, Shrimp Scampi Risotto, Grilled Asparagus 8oz 46

FILET & JUMBO SHRIMP

Petite Tenderloin, 3 Jumbo Shrimp Beurre Blanc, Shrimp Scampi Risotto, French Beans 6oz 43

CHATEAUBRIAND FOR TWO

Sliced Beef Tenderloin, Creamed Spinach, Portabella Mushroom, Lyonnais Potato,

Balsamic Glazed Onions 16oz 38/person

FRESH FISH & SEAFOOD

STUFFED ATLANTIC SALMON - **Lobster, Bay Shrimp, Brie, Tomato Basil Risotto, Asparagus 32**

CHILEAN SEABASS - **Butternut Squash Bread Pudding, Spaghetti Squash, Grilled Asparagus 36**

SALMON FILET - **Cajun Butter, Garlic Mashed Potato, Grilled Zucchini, Yellow Squash 21**

With Pistachio Butter Topping25

SEARED DRY PACKED SEA SCALLOPS - **Roasted Corn Risotto, Asparagus, Bacon Shallot Jam 28**

FISH & CHIPS - **Boulevard Pale Ale Battered Alaskan Cod, English Tartar Sauce, Homemade Fries 21**

With Battered Diver Scallop & Jumbo Shrimp 27

FRIED MAINE LOBSTER TAIL - **Garlic Mashed Potato, French Beans 36**

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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