



GASLIGHT
BAR & GRILL

DINNER MENU

SERVED 4PM - 10PM

SMALL PLATES

Bruschetta 9

Beet Plate 8

Wings 10

Buffalo - Korean

Fried Oysters 11

Shrimp Wrap 11

CHEF'S CHOICE

Snow Crab Cake 12

SOUPS

Clam Chowder 5/Bowl

Creamy Redskin Potato 5/Bowl
w/ Horseradish Crème Fraiche

SIDES

Grilled Asparagus 6

Farro Salad 6

Hand-Cut Fries 4

Beet Fregola 4

Roasted Marble Potatoes 4

SALADS

Caesar 8

Gorgonzola & Fruit 9

Greek Salad 7

Shrimp Avocado Cobb 12

Small Side Salad 4

House Dressings:

*Lemon-Tarragon Vinaigrette - Blue Cheese
Buttermilk - Creamy Dijon Vinaigrette*

SANDWICHES

*All Sandwiches Include Choice of
Hand-Cut Fries, Slaw, or Chips*

Burger 10

Cheddar - Swiss - Monterey Jack

Veggie Burger 8

Cheddar - Swiss - Monterey Jack

Po Boy 13

Oyster - Fish - Shrimp - Beef - Chicken

Steak & Brie Slider 14

ENTRÉES

Greek Spaghetti 14

*Tomato, Onion, Tapenade, Spinach, Feta
Add Bacon 2*

Creamy Mushroom Risotto 16

Leeks, Asparagus, Asiago

Grilled Scottish Salmon 19

Farro Salad, Beet Vinaigrette

Snow Crab Cakes 22

Mango & Cucumber Salad, Lime-Sriracha Honey

CHEF'S CHOICE

Seared Sea Scallops 28

Beet Fregola, Red Vein Sorrel, Lambrusco Reduction

Fish & Chips Platter 18

CHEF'S CHOICE

Duck Confit Ravioli 27

Leeks, Shiitake, Mascarpone. Brandy Cream Sauce

Grilled Pork Tenderloin 22

Rotkohl, Asparagus, Marble Potatoes

Grilled Lamb Chops Chimichurri 26

Asparagus, Marble Potatoes

Filet Mignon 32

Gorgonzola Risotto Cake, Black Currant Demi

*CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FORBORNE ILLNESS.

DRINKS MENU

WINE SELECTION

ON TAP

- Nicolas Idiart Rosé (France) 8
- Coast & Barrel Pinot Noir (US) 8
- Coast & Barrel Cabernet Sauvignon (US) 8

WHITES

- Grayson Chardonnay (US) 9 / 32
- Château La Galante White Bordeaux (France) 9 / 32
- Enotria Moscato (US) 9 / 32
- Guigal Cotes du Rhône Blanc Blend (France) 12 / 42
- Abbazia di Novacella, Kerner (Italy) 50
- Melville Estate Chardonnay (US) 60
- Domaine Chanson, Vire-Clesse Chardonnay (France) 55
- Greywacke Sauvignon Blanc (New Zealand) 55

REDS

- Sierra Cantabria Tempranillo / Rioja (Spain) 10 / 36
- La Posta "Pizzella Vineyard" Malbec (Argentina) 11 / 40
- Highway 12 Merlot (Sonoma) 14 / 50
- Grochau Cellars, Willamette Valley Pinot Noir (US) 14 / 50
- Villa Calcinaia Chianti Classico (Italy) 45
- Patricia Green Cellars, Single Vineyard (US) 65
- Robert Sinskey POV Blend (Napa) 75

SPARKLING

- Gratitot-Pilliet Champagne (France) 75
- Bellino Prosecco (Italy) Split 12

DESSERT WINE

- Noval Tawny Port (Portugal) 9
- Boston Bual Madeira (Portugal) 15

BEERS: BOTTLES & CANS

LAGERS

- Budweiser 4
- Bud Light 4
- Miller Lite 4
- Coors Light 4
- Michelob Ultra 5
- Lone Star 4
- Tecate 4
- Pabst Blue Ribbon 3
- Hudy 14k 3
- Yuengling 4
- Stella 6
- Mad Tree Lift Kolsch 6
- Hi Wire Lager 7

IPAS

- Hi Wire Lo Pitch Pale Ale 7
- Urban Artifact MW Fruit Tart 7
- Rhinegeist Truth IPA 7
- Bell's Two Hearted IPA 7
- Taft's Gavel Banger IPA 7
- Taft's Nellie's KeyLime 7
- Caribbean Pale Wheat Ale

ALES

- Mad Tree Happy Amber Ale 6
- Goodwood Walnut Brown - Brown Ale 7
- Sixpoint Sweet Action Blonde Ale 7

PORTERS & STOUTS

- Braxton Dead Blow Stout 6
- Breckenridge Nitro Vanilla Porter 8

CIDERS & SELTZERS

- White Claw Raspberry Hard Seltzer 6
- Braxton Kickback Cider 7

COCKTAILS

Old Man and the Sea 12

*Laphroaig Scotch, Jim Beam Bourbon,
Pedro Ximenez Sherry*

Hemingway Daiquiri 12

*White Rum, Grapefruit Juice,
Luxardo Maraschino Liqueur*

Tell Tale Heart 11

*New Holland Beer Barrel Bourbon,
St. Germain Elderflower Liqueur,
New Holland "The Poet" Oatmeal Stout*

Kokoro 11

Hibiki Bourbon, Fever Tree Ginger Beer, Cardamom Syrup

Harper Lee 10

Bombay Sapphire Gin, Fever Tree Tonic, Fresh Ginger Peel

Lolita 9

Casamigos Blanco Tequila, Clove Syrup, Strawberry

Fahrenheit 451 10

Pomegranate Infused Vodka, Honey Syrup, Moroccan Bitters

Tyger Tyger 9

Mezcal, Crème de Cocoa, Chili Liqueur