



DINNER MENU

SERVED 4PM-10PM

SMALL PLATES

Bruschettas 9
Choice of:
Bacon-Onion Jam, Goat Cheese Crumbles, Sorrel
Caramelized Eggplant & Onion, Goat Cheese, Microgreens
Shrimp Caprese

Beet Plate 8
Roasted Beets, Goat Cheese, Tarragon Vinaigrette

Wings 10
Choice of:
Buffalo - Korean - Honey Garlic

Fried Oysters 11

CHEF'S CHOICE Snow Crab Cake 12

Disco Fries 9
Redskin Potatoes, Mozzarella, Gravy

Disco Philly Fries 15
Add Mushroom, Onion & Steak

Elotes 9
Mexican Street Corn, Grilled on the Cob
& tossed with Mayo, Cotija, Lime & Peppers

SOUPS

5/Bowl

Butternut Squash

Gazpacho

Creamy Redskin Potato
with Horseradish Crème Fraiche

SIDES

Grilled Asparagus 6

Farro Salad 6

Hand-Cut Fries 4

Beet Fregola 4
Pearl Pasta with Red Beet Puree

Rotkohl 4
Braised Red Cabbage and Apple

Brussels Sprouts 6
Fried and tossed with Balsamic Honey

Four Cheese Ravioli 14
Mushroom Consommé

Greek Spaghetti 14
Tomato, Onion, Tapenade, Spinach, Feta, add Bacon 2

Salmon Linguine 19
Tossed in White Wine Cream Sauce, fresh Vegetables, shaved Pecorino

Peanut Noodles 16
Mildly spicy Peanut Sauce with fresh Vegetables

(Substitution of Zucchini Noodles available)

Creamy Mushroom Risotto 16
Leeks, Asparagus, Pecorino

CHEF'S CHOICE Duck Confit Ravioli 27
Leeks, Shiitake, Mascarpone, Brandy Cream

Snow Crab Cake 22
Mango & Cucumber Salad, Lime-Sriracha Honey

SALADS

Caesar 8

Gorgonzola & Fruit 9

Greek Salad 7

Shrimp Avocado Cobb 13
Bacon, Egg & Gorgonzola

Shaved Vegetable Salad 12
Beets, Fennel, Radish, Cucumber, Tomato, fresh Mozzarella,
Tossed with Mixed Greens & Tarragon Honey Vinaigrette

Small Side Salad 4

House Dressings

-Tarragon Honey Vinaigrette – Blue Cheese -
-Buttermilk – Creamy Dijon Vinaigrette-

Add Choice of Protein to any Dish

Chicken 3, Bacon 2
Steak 6, Shrimp 6, Salmon 11

SANDWICHES

All sandwiches include choice of
hand-cut Fries, Slaw, or Chips

Gaslight Burger 12

Impossible Burger 16

Veggie Burger 8

Burgers served with Lettuce, Tomato and Onion

Choice of:
Cheddar – Swiss – Monterey Jack 1.25

Po Boy 14

Choice of:
Oyster – Fish – Shrimp – Chicken

Steak & Brie Slider 14

ENTRÉES

Grilled Scottish Salmon 19
Farro Salad, Beet Vinaigrette

Fish & Chips 16
Fried Cod served with hand-cut Fries

CHEF'S CHOICE Seared Sea Scallops 28
Beet Fregola, Red Vein Sorrel, Lambrusco Reduction

Fish Taco 14
Red Cabbage, Pico de Gallo, Lime Crema, Cotija, Avocado

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