



GASLIGHT
BAR & GRILL

DINNER MENU

SERVED 4PM - 10PM

SMALL PLATES

Bruschettas 9

Choice of:

- Bacon-Onion Jam, Goat Cheese Crumbles, Sorrel-
-Caramelized Eggplant & Onion, Microgreens-
-Shrimp Caprese-

CHEF'S CHOICE

Beet Plate 8

Wings 10

Buffalo – Korean – Honey Garlic

Fried Oysters 11

Disco Fries 9

Fried Redskin Potatoes, Gravy & Mozzarella

Disco Philly Fries 15

Add Mushroom, Onion & Steak

SOUPS

Clam Chowder 6

w/ Bacon

Redskin Potato 5

w/ Horseradish Crème Fraiche

Butternut Squash 5

SIDES

Grilled Asparagus 6

Brussel Sprouts 6

Hand-Cut Fries 4

Beet Fregola 4

Rotkohl 4

Braised Red Cabbage & Apple

ENTRÉES

Spaghetti & Meatballs 17

House-made Meatballs & Marinara, Shaved Pecorino

Greek Spaghetti 14

Tomato, Onion, Tapenade, Spinach, Feta.

Add Bacon 2

Creamy Mushroom Risotto 16

Leeks, Asparagus, Pecorino

Scottish Salmon 19

Butternut Squash, Grilled Asparagus

Snow Crab Cakes 22

Ratatouille Saute, Remoulade

CHEF'S CHOICE

Seared Sea Scallops 28

Beet Fregola, Red Vein Sorrel, Lambrusco Reduction

SALADS

Caesar 8

Gorgonzola & Fruit 9

Greek Salad 7

CHEF'S CHOICE

Shrimp Avocado Cobb 12

Bacon, Egg & Gorgonzola

Small Side Salad 4

House Dressings:

Honey-Tarragon Vinaigrette – Blue Cheese

Buttermilk – Creamy Dijon Vinaigrette

Burgers

All Sandwiches and Burgers Include Choice of
Hand-Cut Fries, Cole Slaw, or Potato Chips

Gaslight Burger 12

Impossible Burger 16

Veggie Burger 8

w/ Avocado Mayo

Burgers served w/ Lettuce, Tomato and Onion.

Add your Choice of Cheddar, Swiss or Pepper Jack - 1.25

SANDWICHES

Steak Hoagie 12

Mushroom, Meatball or Marinara/Onion & Mozzarella

Po Boy 13

Oyster – Fish – Shrimp – Chicken

Steak & Brie Slider 14

Add Choice of Protein to any Dish

Bacon 2, Chicken 3

Steak 6, Shrimp 6

Salmon 11

CHEF'S CHOICE

Duck Confit Ravioli 27

Fresh Pasta, Leeks, Shiitake, Mascarpone, Brandy Cream Sauce

Fish & Chips 16

Lightly Breaded Cod served w/ Hand-cut French Fries

Fish Taco 14

Red Cabbage, Pico de Gallo, Lime Crema, Cotija, Avocado

Salmon Linguine 19

Tossed in White Wine Cream sauce, Fresh Veggies, Shaved Pecorino

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

DRINKS MENU

WINE SELECTION

ON TAP

- Nicolas Idiart Rosé (France) 8
- Coast & Barrel Pinot Noir (California) 8
- Coast & Barrel Cabernet Sauvignon (California) 8
- Puro Blanco Pinot Grigio (Italy) 8

WHITES

- Grayson Chardonnay (California) 9 / 32
- Ponga Sauvignon Blanc (New Zealand) 9/32
- Château La Galante White Bordeaux (France) 9 / 32
- Hi-Def Riesling (Germany) 8 / 32
- Guigal Cotes du Rhône Blanc Blend (France) 12 / 42
- Abbazia di Novacella, Kerner (Italy) 50
- Melville Estate Chardonnay (California) 60
- Domaine Chanson, Vire-Clesse Chardonnay (France) 55
- Greywacke Sauvignon Blanc (New Zealand) 55

REDS

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

SPARKLING

- Gratiot-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
- PBR 3
- Bell's Bohemian Lager 7
- MadTree Lift Kolsch 6
- Modelo 6
- Heineken 6
- Stella 6

IPAS

- Hi Wire Lo Pitch Pale Ale 7
- Hi Wire Hi Pitch 7
- Bell's Two Hearted 7
- Taft's Gavel Banger 7
- 3 Floyd's Alpha King 7

ALES

- MadTree Happy Amber 6
- Bed of Nails Brown Ale 7
- Taft's Nellie's Key Lime 7

PORTERS & STOUTS

- Breckenridge Nitro Vanilla Porter 6
- Platform Holiday Yammy
- Sweet Potato, Candied Pecan, S'Mores 8

CIDERS, SOURS, & SELTZERS

- White Claw Hard Seltzer 6
- Rhinegeist Bubbles 6
- Rhinegeist Slangria 7
- Rhinegeist Swizzle 6
- Rhinegeist Wowie 7

COCKTAILS

Lola 11

Casamigos Blanco Tequila, Clove Syrup, Strawberry

Holly Golightly 9

Cucumber Martini

Tell Tale Heart 11

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

Dante's Inferno 11

Cazadores Reposado Tequila, Mezcal, Spicy Bitters, Sparkling Blood Orange

Kokoro 11

Suntory Whiskey, Fever Tree Ginger Beer, Cardamom Syrup

Harper Lee 10

Bombay Sapphire Gin, Fever Tree Tonic, Fresh Ginger Peel

Fahrenheit 451 10

Tito's, Pomegranate Juice, Honey Syrup, Moroccan Bitter

Madame Bovary 11

Karrikin Vodka, Lillet Blanc, Ginger Liqueur, Pear Juice

CBD Sparkling Sour 9

Mocktail of Sour Mix, Club Soda and CBD infused Bitters