



**GASLIGHT**  
BAR & GRILL

## DINNER MENU

SERVED 4PM - 10PM

### SMALL PLATES

Bacon & Fig Jam Bruschetta 9  
Eggplant & Cheddar Bruschetta 9

Beet Plate 8

Wings 12

*Buffalo – Korean – Honey Garlic*

Fried Oysters 12

CHEF'S CHOICE

Disco Fries 9

*Fried Redskin Potatoes, Gravy & Mozzarella*

### SOUPS

Clam Chowder 6

Butternut Squash 5

Redskin Potato 5

*w/ Horseradish Crème Fraiche*

### SIDES

Grilled Asparagus 5

Sweet Potato Hash 5

Brussel Sprouts 6

Hand-Cut Fries 4

### Add Choice of Protein to any Dish

Tofu 2, Bacon 2, Chicken 3

Steak 6, Shrimp (4 ea.) 6

Salmon 11

### SALADS

Caesar 8

Greek Salad 8

CHEF'S CHOICE

Shrimp Avocado Cobb 14

*Bacon, Egg & Gorgonzola*

Roasted Root Vegetable Salad 12

*Roasted Parsnip & Carrot, Candied Walnuts, Goat Cheese*

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 9

*w/ Avocado Mayo*

*Burgers served w/ Lettuce, Tomato and Onion 1*

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

### SANDWICHES

Bánh Mi 14

*Choice of Pork or Tofu*

Po Boy 14

*Oyster – Fish – Shrimp – Chicken*

Steak & Brie Slider 14

*Caramelized Shallots, Horseradish Crème-Fraiche*

### ENTRÉES

Greek Spaghetti 15

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

Creamy Mushroom Risotto 16

*Leeks, Asparagus, Pecorino*

Scottish Salmon 18

*Butternut Squash Puree and Grilled Asparagus*

Striped Bass 19

*Pan-Seared w/Fennel and Brussel Saute, Ginger Glaze*

Fish Taco 15

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

CHEF'S CHOICE

Seared Cobia 21

*Mushroom Consommé and Fried Noodles*

Steak Frite 21

*8 oz Flat-Iron Steak & French Fries*

CHEF'S CHOICE

Duck Confit Ravioli 28

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

Fish & Chips 16

*Lightly Breaded Cod served w/ Hand-cut French Fries*

Salmon Linguine 19

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

Pork Tenderloin Medallion 18

*Paprika & Sage Rub, Sweet Potato Hash, Cranberry-Port*

Grilled Brats w/ Sauerkraut Hash 17

*Fresh Made Findlay Market Brats w/ Potato Pancakes*

*and Homemade Applesauce*

NY Strip 28

*Brussel Sprouts, Sweet Potatoes, Demi-Glace*

# DRINKS MENU

## WINE SELECTION

### ON TAP

- Coast & Barrel Chardonnay (California) 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
- Massey Dacta 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

- Honoro Vera Merlot (Spain) 8/32
- Sierra Cantabria Tempranillo (Spain) 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
- Cuvee Beatrice 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
- Stella 6
- PBR 3
- Bell's Bohemian Lager 7
- MadTree Legendary 6
- Modelo 6
- Heineken 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
- Maduro Brown Ale 7

### PORTERS & STOUTS

- Breckenridge Nitro Vanilla Porter 6
- Left Hand Milk Stout 8

### CIDERS, SOURS, & SELTZERS

- White Claw Hard Seltzer 6
- Down East 8
- Rhinegeist Bubbles 6
- Urban Artifact Gadget 8
- MadTree Shade 7

## COCKTAILS

### Lola 11

*Blanco Tequila, Clove Simple Syrup, Strawberry Puree*

### Holly Golightly 10

*Tito's Cucumber Martini*

### Gonzo 11

*Mezcal, Anejo, Lime, Spiced Pear Liqueur, Orgeat*

### Under the Volcano 10

*Blanco Tequila, Cranberry Shrub, Chili Liqueur, Lime*

### Mockingjay 11

*Tito's, Chambord, Raspberry syrup, Lemon, Ginger Beer*

### Fahrenheit 451 10

*Tito's, Pomegranate Juice, Honey Syrup, Moroccan Bitters*

### Sleepy Hollow 11

*Bourbon or Rum, Spiced Apples, Hazelnut Syrup, Apple Cider*

### Annabel Lee 9

*Middle West White Rye, Pineapple, Lemon, Honey Syrup*