

Since 1953

GASLIGHT CLUB

Dinner Menu

Appetizers

Jumbo Shrimp Cocktail 18

Served with Gaslight's signature cocktail sauce

Fried Calamari 14

Lightly breaded and deep fried, served with Gaslight's signature cocktail sauce

Scallops 18

Pan seared scallops in a bacon lemon butter sauce

Entrée Specials

Chicken Caesar Salad 28

Caesar salad topped with Cajun grilled chicken

Chicken Monte Carlo 32

Sautéed in white wine sauce, baked with prosciutto and fontinella cheese, served over spinach

Chicken Lemon 28

Sautéed in white wine, lemon and oregano. Served with mixed wild rice

Roasted Duck Breast * 29

Served with mixed wild rice, asparagus and spicy plum sauce

Veal Marsala 37

Veal cutlets sautéed with woodland mushrooms, onions, and Marsala wine, served with mashed potatoes

Wiener schnitzel 36

Veal cutlet lightly breaded, sautéed in butter and lemon, served with green beans almandine

Pasta

Cheese Ravioli 28

Served with homemade tomato basil sauce

Fettuccine Florentine 32

Served with chicken, sun-dried tomato, spinach, and cream sauce

Angel Hair Caprese 36

Served with shrimp, diced tomatoes, basil, fresh mozzarella, garlic oil

Gnocchi Carbonara 29

Served with prosciutto, and creamy alfredo sauce

Desserts

Bitter Chocolate Mousse 12

Tiramisu Cup 12

Mixed Berry Cake 12

Tartufo 10

Eli's Cheese Cake 8

Ice Cream 6

Vanilla, Chocolate, Rum Raisin, Lemon Sorbet, Raspberry Sorbet

Soups and Salads

Soup of the Day 9

Chef's choice

French Onion Soup 10

Served with crouton and baked with Swiss cheese

Caesar Salad * 10

Tomato and Onion Salad 13

Served with Italian dressing and topped with crumbled blue cheese

Gaslight Salad 8

Mixed greens served with your choice of dressing

Wedge Salad 14

Loaded wedge with bacon, tomato, Topped with blue cheese dressing

From Our Grill

A La Carte

New York Strip * (12 oz) 59

Bone-In New York Strip * (15 oz) 63

Filet Mignon * (9 oz) 58

T-Bone * (19 oz) 55

Gaslight Steak* (16 oz) 64

Prime bone-In ribeye

Rack of Lamb * 57

Imported from New Zealand, served with olive oil and garlic

Surf and Turf * 90

Grilled filet (6oz) and Australian lobster tail

Lobster Tail 63

Served with drawn butter and a lemon wedge

Sea Food

Grilled Tuna * 30

Served with grilled tomatoes, asparagus and lemon capers sauce

Mahi-Mahi 38

Blackened, served over mashed potatoes, and bruschetta sauce

Salmon 31

Atlantic salmon, almond crusted served with mixed wild rice

Orange Roughy Francese 32

Dipped in Flour and Egg wash, pan fried, topped with lemon butter caper sauce

Sides

Double baked Potato 10

French Fries 8

Fresh Sautéed baby Spinach 11

Asparagus 12

Mushrooms 9.50

(Sautéed in white wine)

Steamed Broccoli 9.50

* These items are cooked to order. Consuming raw or undercooked meats, poultry or eggs may increase your risk of food borne illness.