



GASLIGHT CLUB



STARTERS

Jumbo Shrimp Cocktail	16.00
Caesar Salad	9.00
Gaslight Salad	7.00
Soup of the Day	8.00

COLD SPECIALTIES

Stuffed Avocado - Louis	26.00
Ripe California Avocado served with Shrimp, tossed with tomato, cucumber and mayonnaise, on a bed of lettuce and hard cooked eggs	
Julienne Salad	19.00
Thin slices of Ham, Turkey, American and Swiss cheese, sliced eggs, tomatoes and crisp greens - Choice of Dressing	
Cajun Chicken Salad	21.00
Grilled Cajun Chicken / Served on Caesar Salad	
Shellfish Cobb Salad	27.00
Jumbo Shrimp, Calamari, Capers and Tomatoes on Crisp Mixed Salad Greens with your Favorite Dressing	

SANDWICHES

Served with Potato Chips

Triple Decker Club	17.00
Bacon, Ham, Cheese, Turkey, Lettuce and Tomato	
Gaslight Sandwich	17.00
Ham, Turkey and Swiss cheese, Served Open Face, on Dark Bavarian Rye Topped with 1000 Island Dressing, Avocado Wedges and Crisp Bacon	
Long Horn Burger*	15.00
1/2 Pound of Ground Sirloin on Bun with Lettuce, Tomato and your Choice of American, Cheddar, Swiss or Blue Cheese	
Gaslight Burger*	17.00
1/2 Pound of Ground Sirloin on Bun, topped with Bacon, Mushrooms, Onion and American Cheese	
Cajun Breast of Chicken Sandwich	19.00
Served with Lettuce, Tomato and Onions	

ENTRÉE SELECTIONS

Chicken Parmesan	26.00
Served with Green Beans	
Boneless Breast of Chicken	22.00
Sautéed in Olive Oil, Onions, Mushrooms and Wine Sauce	
Cheese Ravioli	21.00
Served with Tomato Basil Sauce	
Orange Roughy Francese	29.00
Dipped in Flour and Egg wash, pan fried, topped with lemon butter capers sauce	
Scaloppini of Veal Ala Marsala	32.00
Tenderloin of Milk-Fed Veal, Sautéed in Butter, Marsala Wine, Onions and Mushrooms	
Scaloppini of Veal Lemon	31.00
Tenderloin of Milk-Fed Veal, Sautéed in Lemon and Butter	
Veal Parisian	32.00
Tenderloin of Milk-Fed Veal, Sautéed in Lemon, Butter, Capers, Wine and Pine Nuts	
Fresh Silver Salmon	29.00
Served with Piccata Mushroom Sauce, or grilled Cajun	

CHARCOAL BROILED ENTRÉES

Served with Bordelaise Sauce and Vegetables of the Day

Petit Filet Mignon* (6 oz)	39.00
Filet Mignon* (9 oz)	51.00
New York Strip* (12 oz)	54.00
T-Bone* (19 oz)	55.00
Rack of Lamb*	54.00
Imported from New Zealand, served with olive oil and garlic	

DESSERTS

Bitter Chocolate Mousse	11.00
Tiramisu Cup	11.00
Mixed Berry Cake	11.00
Tartufo	9.00
Eli's Cheese Cake	7.00

ICE CREAMS

Vanilla	6.00
Chocolate	6.00
Rum Raisin	6.00
Lemon Sorbet	6.00
Raspberry Sorbet	6.00

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



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Since 1953



Echoing The Tradition of Another Era

