



GASLIGHT CLUB



APPETIZERS

Jumbo Shrimp Cocktail	16.00
Served with Gaslight's signature cocktail sauce	
Fried Calamari	13.00
Lightly breaded and deep fried, served with Gaslight's signature Cocktail sauce	
Scallops	18.00
Pan seared scallops in a bacon lemon butter sauce	

SOUP

Soup of the Day	8.00
Chef's choice	
French Onion Soup	9.00
Served with crouton and baked with Swiss cheese	

SALADS

Caesar Salad *	9.00
Tomato and Onion Salad	11.00
Served with Italian dressing and topped with crumbled blue cheese	
Gaslight Salad	7.00
Mixed greens served with your choice of dressing	
Wedge Salad	13.00
Loaded wedge with bacon, tomato, Topped with blue cheese dressing	

ENTRÉE SPECIALS

Chicken Caesar Salad	24.00
Caesar salad topped with Cajun grilled chicken	
Chicken Monte Carlo	29.00
Sautéed in white wine sauce, baked with prosciutto and fontinella cheese, served over spinach	
Chicken Lemon	26.00
Sautéed in white wine, lemon and oregano, Served with mixed wild rice	
Roasted Duck Breast *	27.00
Served with mixed wild rice, asparagus and spicy plum sauce	
Veal Marsala	33.00
Veal cutlets sautéed with woodland mushrooms, onions, and Marsala wine, served with mashed potatoes	
Wiener schnitzel	32.00
Veal cutlet lightly breaded, sautéed in butter and lemon, served with green beans almandine	

DESSERTS

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

FROM OUR GRILL

New York Strip * (12 oz)	54.00
Bone-In New York Strip * (15 oz)	59.00
Filet Mignon * (9 oz)	51.00
T-Bone * (19 oz)	55.00
Gaslight Steak* (16 oz)	58.00
Prime bone-In rib chop	
Rack of Lamb *	54.00
Imported from New Zealand, served with olive oil and garlic	
Surf and Turf *	90.00
Grilled filet (6oz) and Australian lobster tail	
Lobster Tail	63.00
Served with drawn butter and a lemon wedge	

PASTA

Cheese Ravioli	24.00
Served with homemade tomato basil sauce	
Fettuccine Florentine	28.00
Served with chicken, sun-dried tomato, spinach, and cream sauce	
Angel Hair Caprese	32.00
Served with shrimp, diced tomatoes, basil, fresh mozzarella, garlic oil	
Gnocchi Carbonara	28.00
Served with prosciutto, and creamy alfredo sauce	

SEA FOOD

Grilled Tuna *	29.00
Served with grilled tomatoes, asparagus and lemon capers sauce	
Mahi-Mahi	36.00
Blackened, served over mashed potatoes, and bruschetta sauce	
Salmon	30.00
Atlantic salmon, almond crusted served with mixed wild rice	
Orange Roughy Francese	31.00
Dipped in Flour and Egg wash, pan fried, topped with lemon butter caper sauce	

SIDE ORDERS

Double baked Potato	9.00
French Fries	6.00
Fresh Sautéed baby Spinach	9.00
Asparagus	11.00
Mushrooms	9.00
(Sautéed in white wine)	
Steamed Broccoli	8.00

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

