

APPETIZERS

Chicken Quesadilla

Shredded chicken, pico de gallo and pepperjack cheese folded in a chipotle tortilla. Served with a side of salsa and sour cream \$12.95 *Vegetarian option \$11.95*

Fried Calamari

Rings and tentacles lightly coated with corn flour, fried until crispy and tossed in your choice of ginger miso, Buffalo, honey soy, or sweet and sour sauce \$12.95

Nachos

Crispy corn tortilla chips topped with melted pepper jack cheese, green onions, jalapeños, tomatoes, cilantro and black olives. Served with a side of pico de gallo, guacamole and sour cream \$12.95
Add pulled chicken or pork \$1.95

Crab Cakes

House made cakes served over mixed greens, tarragon remoulade and a lemon slice \$14.95

Mussels & Frites

Fresh PEI mussels sautéed with garlic, shallots and chili flakes. Simmered in a white wine broth, topped with fried matchstick potatoes and drizzled with chipotle aioli \$13.95

Roasted Red Pepper Hummus

House made and served with carrots, celery sticks, cucumbers, broccolini and crispy corn tortilla chips \$8.95

Boneless Buffalo Tenders

Fried boneless chicken strips tossed in Buffalo sauce, served with carrots, celery sticks and a side of ranch or bleu cheese dressing \$11.95

Poutine

French fries and cheddar cheese curd, covered in a piping hot brown gravy then dusted with fresh herbs \$8.95

Beer Battered Chicken Fingers

Fried until golden brown and served with honey mustard or BBQ sauce \$10.95

SOUPS & SALADS

Classic New England Clam Chowder

Cup \$6.95 Bowl \$9.95

Gas Light Cobb

Mixed greens tossed in honey lime vinaigrette, topped with bacon, tomatoes, avocado, egg and gorgonzola cheese \$10.95

Caesar Salad

Crisp romaine lettuce or kale tossed in a creamy caesar dressing, with fresh asiago cheese and house made croutons, topped with a baked parmesan crisp \$8.95/\$5.95

Winter Kale Salad

Crisp kale, fresh mixed greens and sage tossed in a toasted walnut vinaigrette, topped with buttery spaghetti squash, toasted pumpkin seeds, red wheat berries and asiago cheese \$10.95

Caprese Salad

Fresh mozzarella layered with whole leaf basil and tomato slices, drizzled with a balsamic reduction and served atop a mix of baby spinach and mixed greens, lightly tossed with balsamic vinaigrette \$10.95

Additions From The Wood Fire Grill

Salmon \$7, Shrimp \$7, Tuna \$9, Chicken \$6, Steak \$9, Black Bean Burger \$6

Dressings

Balsamic Vinaigrette, Honey Lime Vinaigrette, Caesar, Ranch, Bleu Cheese

**Please inform your server if you have any food allergies*

GAS LIGHT SPECIALTIES

Petite Filet

Choice, grass fed, pan seared 6oz beef tenderloin finished with a green peppercorn demi-glace, served with mashed potatoes and seasonal vegetables \$26.95

Braised Short Ribs

Slow cooked in red wine and herbs, topped with a savory pan gravy, served with mashed potatoes and seasonal vegetables \$24.95

Triple Mushroom Risotto

Fresh shiitake, crimini and portobella mushrooms sautéed and folded into creamy risotto. Finished with parmesan cheese, roma tomatoes and topped with a wood fire grilled oyster mushroom \$22.95

Mikado Stir-Fry

Japanese style vegetarian stir-fry of roasted cashews, dried apricots, sautéed mixed vegetables, tossed with ginger soy sauce and served over jasmine rice \$18.95

Add Chicken \$6, Steak \$9, Shrimp \$7

Beer Battered Fish & Chips

Fresh haddock dipped in our house made Kona beer batter, lightly fried, served with french fries, coleslaw, tartar sauce and a lemon wedge \$19.95

Catch of the Day

Our Chef's daily preparation of fresh seafood (see daily specials sheet) - Priced Daily

Lobster Stuffed Haddock

Fresh haddock filet rolled around our lobster stuffing, baked in white wine, finished with a citrus tarragon beurre blanc and served with jasmine rice and seasonal vegetables \$23.95

Chicken Pesto Pasta

Fresh cavatelli pasta tossed in a sundried tomato, pesto cream sauce with grape tomatoes, baby spinach and finished with asparagus and grilled chicken \$19.95

Cajun Steak Pasta

Fresh pappardelle pasta tossed in a spicy parmesan garlic cream sauce with shaved choice prime rib, yellow and red bell pepper, chilies, shallots and green onion \$24.95

Chicken Pot Pie

Shredded chicken, fresh herbs, onions, carrots, peas and roasted potatoes simmered in chicken gravy, topped with a puff pastry shell and brushed with herb butter. Served with a Gas Light Demi Salad \$18.95

Acorn Squash Baked Macaroni and Cheese

Fresh cavatelli pasta tossed in a creamy, house made blend of cheddar, parmesan and roasted acorn squash puree, topped with truffled panko bread crumbs, baked until golden brown and served with sauteed asparagus \$18.95

SIDES

***Jasmine Rice \$4.95 - French Fries \$4.95 - Cole Slaw \$3.95 - Mashed Potatoes \$4.95
Seasonal Vegetables \$4.95 - Demi Gas Light Salad \$6.95 - Demi Caesar Salad \$5.95***

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness***

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WOOD FIRE GRILL & ROTISSERIE

Tuna Steak

Sushi grade tuna encrusted with black sesame seeds then pan seared rare. Accompanied with wasabi aioli, honey soy reduction, jasmine rice and seasonal vegetables \$28.95

Rotisserie Prime Rib (Tuesday & Friday)

Choice, grass fed, rotisserie prime rib, served with mashed potatoes, sautéed asparagus and au jus 12oz \$25.95 or 8oz \$17.95

Baby Back Ribs

A full rack of ribs slathered with sweet BBQ sauce, served with french fries and coleslaw \$22.95

New York Strip Steak

Choice, grass fed, 10oz Certified Angus Beef topped with an herb compound butter and beer battered onion rings. Served with mashed potatoes and seasonal vegetables \$26.95

Grilled Atlantic Salmon

Farm raised salmon topped with tomatillo salsa verde, served over jasmine rice and seasonal vegetables \$23.95

Maker's Mark Steak Tips

Choice, grass fed, tender sweet bourbon marinated steak tips, cooked over open flames, topped with green peppercorn demi served with mashed potatoes and seasonal vegetables \$25.95

WOOD FIRED BURGERS & MORE

All sandwiches come with fries, coleslaw and a pickle spear. Bread choices: potato roll, sub roll, pita, wrap, whole wheat, white, marbled rye bread or a gluten free wrap for \$3. Add cheese for \$1; bacon or avocado for \$2

Classic Burger

An American classic grilled and served on a potato roll with shredded lettuce, sliced tomato and shaved red onion \$14.95

Turkey Burger

Cajun seasoned turkey burger cooked over the wood fire and topped with cheddar cheese, bacon, shredded lettuce, sliced tomato and shaved red onion on a grilled potato roll \$14.95

Black and Bleu Burger

Our classic wood fired burger rubbed with a cajun spice, topped with toasted gorgonzola and maplewood smoked bacon \$14.95

Grilled Chicken Sandwich

Cajun seasoned chicken breast with Swiss cheese, roasted red peppers, shredded lettuce, shaved red onion, with a curried pineapple aioli on a potato roll \$13.95

Mozzarella B.R.A.T.

Fresh marinated mozzarella, basil, roasted red peppers, arugula and tomatoes dressed with balsamic vinaigrette in a fluffy pita \$10.95 *Add chicken \$3*

Walnut Lettuce Wrap

Four vegan tacos filled with mexican spiced toasted walnuts, grape tomatoes, avocado, black bean purée, fresh cilantro and lime juice in boston bibb lettuce wraps \$12.95

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