

# Gaslamp

MUSIC + BAR + KITCHEN

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**DINNER MENU**

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<b>CHICKEN BREAST PESTO</b>	24
mashed potatoes   sautéed vegetables   housemade pesto	
<b>GRILLED ATLANTIC SALMON</b>	29
jasmine rice   sautéed vegetables   misoyaki glaze   lemon soy butter	
<b>GRILLED MAHI MAHI</b>	30
wild caught   coconut curry   pineapple salsa   pearl pasta	
<b>FILET MIGNON SKEWERS</b>	34
mashed potatoes   sautéed vegetables   worcestershire reduction   olive tapenade	
<b>GRILLED RIB EYE STEAK</b>	39
10oz angus   chimichurri   mashed potatoes   sautéed vegetables	
<b>BRAISED SHORT RIB</b>	32
mashed potatoes   sautéed vegetables   demi-glace   horseradish cream	
<b>GASLAMP BURGER</b>	19
½ lb fresh angus   cheddar   arugula   red onion   tomato   pickles   thousand island   brioche bun   served with fries	
<b>CRISPY ASIAN TOFU</b>	22
crispy tofu   jasmine rice   sautéed vegetables   chili-garlic cream	
<b>GASLAMP SIGNATURE SALAD</b>	17
romaine   mixed greens   baby tomatoes   goat cheese   sliced almonds   dried cranberries   white balsamic vinaigrette	
<i>chicken +5 / salmon +7 / steak +8</i>	
<b>SEARED AHI SALAD</b>	21
peppercorn sushi-grade ahi   romaine and mixed greens   avocado   cabbage   radish   cucumber   honey-miso vinaigrette	
<b>SPINACH ARTICHOKE DIP</b>	14
mozzarella   parmesan   cream cheese   roasted red peppers   housemade tortilla chips	
<b>KU KU CALAMARI</b>	17
sliced calamari   lightly fried   cranberry-orange glaze   cilantro   peanuts   cabbage   green onions   wasabi mayo	
<b>CRISPY BUFFALO CAULIFLOWER</b>	16
buffalo sauce   blue cheese crumbles   green onions	
<b>COCONUT SHRIMP</b>	18
sweet chili sauce	
<b>SINFUL TATER TOTS</b>	15
cheese sauce   bacon   sour cream   green onions	
<b>CHEF'S HOUSEMADE SOUP</b>	CUP 9/ BOWL 11
clam chowder	
<b>RASPBERRY WHITE CHOCOLATE CHEESECAKE</b>	9
<b>CHOCOLATE LAYER CAKE</b>	8