



**GAS LIGHT**  
*Grill*

**Dinner Menu**

**\$29.95**

*Includes 3 courses and one complimentary glass of wine*

**- 1st Course -**

**Pulled Pork Nachos**

Shredded beer braised pork on crispy tortilla chips topped with melted jack cheese, fresh salsa, guacamole and sour cream.

**Chicken Legs In Pepper Sauce**

Crispy wood fired chicken legs, paired with battered onion rings and topped with a spicy three pepper sauce.

**Winter Salad**

Thinly sliced apples over spinach, dressed with a reduced balsamic vinaigrette topped with a fried goat cheese cake and toasted pecans.

**- 2nd Course -**

**Seafood Pan Roast**

White fish, mussels, shrimp and calamari sauteed with vegetables, herbs and potatoes in a savory lobster broth.

**New York Sirloin**

10oz NY sirloin topped with crispy fried onions and a herb compound butter. Served with potato wedges and vegetable of the day.

**Chicken Gorgonzola**

Sauteed chicken breast with roasted red peppers, caramelized leeks, fresh herbs, tomatoes and baby spinach with penne in a gorgonzola cream sauce.

**- 3rd Course -**

**Pumpkin Cheesecake**

**Chocolate Decadence**

**Creme Brulee**

Be sure to come back and order from our Restaurant Week Lunch Menu