

# GASLIGHT

## HORS D'ŒUVRES

FRENCH ONION SOUP <i>with truffled beef short rib</i> . . . . .	6.75
GASLIGHT SALADE <i>with french beans, bacon, sweet onions and dijon vinaigrette</i> . . . . .	7.75
FONDUE <i>with melting fontina, pork sausage, garlic and croutons</i> . . . . .	9.75
SMOKED TROUT* <i>with endive &amp; preserved lemon salad</i> . . . . .	8.50
SHAVED BEET SALADE <i>with toasted walnuts, watercress, red onion, dijon and crème fraîche</i> . . . . .	8.25
COUNTRY PÂTÉ <i>with coarse mustard, pork sausage and bayonne ham</i> . . . . .	7.75
FRIED ARTICHOKE <i>with nicoise olives, onion, sweet pepper and spicy aioli</i> . . . . .	8.75
ESCARGOTS <i>with toasted garlic and parsley butter</i> . . . . .	8.50
TARBAIS BEAN PURÉE <i>with marinated olives and flatbread</i> . . . . .	6.75
ROASTED APPLE & GOAT CHEESE SALADE <i>with guanciale &amp; winter greens</i> . . . . .	8.25
GARLIC SOUP <i>with mussels &amp; espalette pepper</i> . . . . .	7.75
STEAK TARTARE* <i>with croutons and aioli</i> . . . . .	9.75
MIXED LETTUCES <i>with vinaigrette</i> . . . . .	7.00
<i>with cantal cheese</i> . . . . .	8.50

## PLATS DU JOUR

Available Nightly

### • MONDAY •

ROTISSERIE MONKFISH  
*with braised savoy cabbage, beurre rouge  
and crispy pancetta*  
24.95

### • TUESDAY •

ROASTED MOULARD  
DUCK MAGRET  
*with sichuan peppercorn sauce and  
pommes anna*  
23.75

### • WEDNESDAY •

CASSOULET TOULOUSAIN  
*with garlic braised beans,  
lamb and duck confit*  
24.75

### • THURSDAY •

CRISPY WHOLE ROASTED FISH  
*with glazed fall vegetables and  
sauce grenobloise*  
23.75

### • FRIDAY •

HALIBUT FILET  
*with french green beans,  
pommes puree and lobster bordelaise*  
26.75

### • SATURDAY •

ROASTED BEEF RIB CHOP  
*\*serves two*  
*with pommes gratin, garlic braised spinach  
and bearnaise sauce*  
55.75

### • SUNDAY •

ALSATIAN CHOUROUTE  
*with apple braised sauerkraut, frankfurter,  
garlic sausage, duck confit and bacon*  
21.25

## LES FRUITS DE MER

—\* NOS PLATEAUX \*

### LE MAREYEUR PARIS

serves 2\* . . . . . 45.00

### LE MAREYEUR BOSTON

serves 4\* . . . . . 89.00

OYSTERS* <i>on the half shell</i> . . . . .	2.25 ea
LITTLENECKS* <i>on the half shell</i> . . . . .	2.00 ea
SHRIMP COCKTAIL . . . . .	12.75
BLUE CRAB COCKTAIL . . . . .	12.75

### ASSIETTE DE FROMAGES

Selection of artisan cheeses . . . . .	10.75
add a glass of Taylor 10 year port . . . . .	16.75

## PLATS PRINCIPAUX

TAGLIATELLE <i>with braised rabbit, green olives &amp; lemon confit</i> . . . . .	17.75
MOULES FRITES <i>steamed mussels with pernod, coriander &amp; frites</i> . . . . .	16.75
SEARED SEA SCALLOPS <i>with celery root puree, bacon lardons, roasted mushrooms &amp; warm truffle vinaigrette</i> . . . . .	23.75
RÔTISSERIE CHICKEN <i>with sauce moutarde violette &amp; garlic herbes frites</i> . . . . .	17.50
STEAK FRÎTES* <i>with béarnaise or maître d'hôtel butter</i> . . . . .	19.75
SPICE CRUSTED YELLOWFIN TUNA <i>with tunisian charred eggplant, chickpea hummus &amp; warm flatbread</i> . . . . .	19.75
BAR STEAK* <i>with caramelized shallots, cognac cream sauce &amp; frites</i> . . . . .	22.50
PAN ROASTED COD <i>with mussels, oysters, spanish chorizo &amp; american sauce</i> . . . . .	21.50
SALADE NIÇOISE <i>with seared tuna, boiled egg, artichoke hearts, tomato &amp; basil vinaigrette</i> . . . . .	19.75
DUCK CONFIT <i>with orange gastrique, citrus chard salad &amp; roasted garlic potatoes</i> . . . . .	19.25
SWEET POTATO AGNOLOTTI <i>with apricot sage mostarda &amp; warm balsamic brown butter</i> . . . . .	17.75
ROASTED ORGANIC SCOTTISH SALMON <i>with garlic braised escarole, pommes puree &amp; lemon confit</i> . . . . .	22.25
SAUTEED SKATE <i>with french beans, roasted potatoes &amp; caper brown butter</i> . . . . .	19.75
FARM HOUSE PORK <i>with butternut squash gratin, sweet onions &amp; bacon</i> . . . . .	20.50
CROQUE-MONSIEUR <i>tasso ham &amp; gruyere sandwich with bechamel, frites &amp; petite salade</i> . . . . .	15.75

## GARNITURES

POMMES FRÎTES <i>with aioli</i> . . . . .	4.50
GARLIC BRAISED ESCAROLE <i>with lemon confit</i> . . . . .	5.75
POMMES PURÉE <i>with sweet butter &amp; sea salt</i> . . . . .	4.50
ROASTED MUSHROOMS <i>with thyme &amp; sea salt</i> . . . . .	6.75
FRENCH BEANS <i>with butter fondue &amp; shallots</i> . . . . .	6.25
BUTTERNUT SQUASH GRATIN <i>with sweet cream &amp; parmesan</i> . . . . .	6.50



Chef/Partner CHRIS ROBINS  
Executive Chef SETH WOODS

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
18% gratuity added to parties of six or more / Consider a smoke outside