

New Year's Dinner Menu

*Three Course Dinner \$45 or \$60 Per Person**

**Select one item per course*

ALL ITEMS SUBJECT TO CHANGE & AVAILABILITY

Starters

Gas Lamp Clam Chowder

A Cup of Our House Made Spicy Clam Chowder

Caesar Salad

Classic Creamy Dressing, Romaine, Herb Croutons

Seared Ahi Tuna

Sesame, Kimchi, Ginger Soy

Shrimp Cocktail

Cocktail Sauce

Apple Walnut Salad

*Mixed Greens, Bleu Cheese, Golden Raisins,
Candied Walnuts, Red Onions, Cider Dressing*

\$45 Entrée Choices

Steak Tips

Our House Specialty Tips, Asparagus, Roasted Potatoes.

Gas Lamp Penne

Fresh Handmade Pasta, Grilled Chicken, Lemon Beurre Blanc, Capers

Grilled Salmon

Basil Pesto, Roasted Potatoes, Asparagus

\$60 Entrée Choices

Twin Baked Stuffed Lobster Tails

*Scallop, & Shrimp Stuffing, Roasted Potatoes,
Asparagus, Drawn Butter*

Lobster & Shrimp Spaghetti

Scampi Butter, Diced Tomato, Basil, Lemon

Filet Mignon

5 oz. Hand Cut Filet, Garlic Butter, Asparagus, Roasted Potatoes

Beer, Wine or Dessert

Wine *Silver Gate Cabernet, Smoking Loon Pinot Noir,
Canyon Road Chardonnay*

Beer *Bud Light Draft, Loose Cannon Draft, TBD*

Dessert *Cheesecake, Warm Apple Tart, Double Chocolate Cake*

**All Items subject to change & availability. Alcohol, Tax, Gratuity & Entertainment Fee are not included in pricing.*

New Year's Pub Menu

Appetizers

Gas Lamp Clam Chowder

House Made Spicy Clam Chowder. Cup 8 Bowl 13

Wings Choice of: *Plain – Buffalo – Hot Honey – Teriyaki – BBQ*

Six 12, Twelve 18

Caesar or House Salad

Small 9 / Large 13, *Add Grilled Chicken 6*

Warm Pretzel Sticks

VT Cheddar Cheese Sauce, Whole Grain Mustard. 15

Nachos

Onion, Tomato, Jalapeno, Olives, Lettuce, Cheddar, Pico. 17

Shrimp Cocktail

Cocktail Sauce. 3.25 per piece

Ahi Tuna

Sesame, Kimchi, Ginger Soy. 17

Hot Honey Chicken Wrap

Lettuce, Tomato, Peppercorn Ranch, Fries. 17

Sautéed Lobster Roll

Poached Native Lobster, Brioche Roll, Fries. 35

BBQ Chicken Sandwich

Sautéed Onions, Cheddar-Jack Cheese, BBQ Sauce, Fries. 17

Margherita Pizza

Vine Ripened Tomatoes, Fresh Mozzarella, Marinara, Basil. 16

Fish Sandwich

Cajun Floured Cod, Lettuce, Tomato, Brioche Roll, Tartar, Fries. 17

Smash Burger

Aged Cheddar, Lettuce, Pickles, Fries. 18

Steak Tips

House Marinated Tenderloin Tips, Asparagus & Roasted Potatoes. 29

5 oz. Filet Mignon

Hand Cut Filet, Garlic Butter, Asparagus, Roasted Potatoes. 42

Grilled Salmon

Basil Pesto, Roasted Potatoes, Asparagus. 32

Surf & Turf

5oz Filet Mignon, Baked Stuffed Lobster Tail, Roasted Potato, Asparagus. 65

Lobster & Shrimp Spaghetti

Scampi Butter, Diced Tomatoes, Basil, Lemon. 45

Mains