

GASLIGHT

☛ CAFE MENU ☛

HORS D'ŒUVRES

GASLIGHT SALADE <i>with haricots verts, bacon lardons and roasted onions</i> . . .	7.75
FRENCH ONION SOUP <i>with truffled beef short rib</i>	6.75
FONDUE <i>with melting fontina, pork sausage, garlic and croutons</i>	9.75
SHAVED BEET SALADE <i>with toasted walnuts, watercress, red onion and creme fraiche</i>	8.25
ASSIETTE DE FROMAGES <i>selection of artisan cheeses</i>	10.75
STEAK TARTARE* <i>with croutons and aioli</i>	10.25

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

PLATS

LE HAMBURGER <i>with gruyère, sizzled onions, moutard violette and frites</i> . . .	8.75
SPICY SEARED TUNA FLATBREAD <i>fennel piperade, aioli and frites</i> . . .75	8.75
SANDWICH CUBANO <i>with roast pork, gruyère, pickles and frites</i>	10.50
CROQUE-MONSIEUR <i>grilled ham & gruyère sandwich with bechamel and frites</i>	12.75
STEAK FRITES <i>with béarnaise or maitre d'hôtel butter</i>	19.75

PÂTISSERIE

CRÉME BRULÉE <i>with Tahitian vanilla bean</i>	6.95
MOLTEN CHOCOLATE CAKE <i>with crème chantilly</i>	6.95

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.