

APPETIZERS

Eggplant Bruschetta • 10

Battered Eggplant, Arugula, Campari Tomato, Fresh Mozzarella

Crab Hoelzel • 12

Lump Crab, Romaine, Tarragon Vinaigrette

Fried Calamari • 13

Choice of Two Sauces:

Thai Chili Aioli, Tomato Sauce, Sweet Thai Chili, Sweet Soy

\$.75 Each Additional Sauce

Double Order Fried Calamari • 24

With Choice of Three Sauces

Jumbo Shrimp Cocktail • 15

Spicy Cocktail Sauce

Shrimp Scampi • 15

Lemon, Garlic, Butter, White Wine, Baguette

Pan-Seared Scallops • 15

Sweet Corn, Basil, Cream

Bistro Style Fried Green Tomatoes • 15

Crispy Breading, Braised Short Rib, White Cheddar, Green Onion, Bistro Sauce

Hot Peppers in Oil • 9

House Made Hot Peppers, Warm Bread

SALADS

The Gatsby

Kale Spinach Blend, Bacon, Mushroom, Red Onion, Candied Pecans,

Parmesan, Apple Cider Vinaigrette

Side / Entrée Por-

• 7 | 15

The Wedge

Bacon, Bleu Crumble, Heirloom Tomato, Bleu Cheese Vinaigrette

• 6 | 12

Traditional

Iceberg, Arcadian Mix, Olive, Tomato, Cucumber, Red Onion

• 3 | 10

Caesar

Romaine, Crouton, Caesar Dressing, Shaved Parmesan

• 3 | 10

The Hepburn

Arcadian Mix, Strawberry, Orange, Gorgonzola, Candied Pecan, Golden Balsamic

• 6 | 12

Salad Additions

Grilled Portabella	\$3.75	Grilled 5 oz Salmon	\$8
Grilled Chicken	\$4.5	Grilled 5 oz Steak	\$9
		Grilled 4 oz Ahi Tuna	\$9

† Substitute the Traditional Side Salad with any Pasta or Entrée for any salad with a \$3 discount

All deep fried items are cooked with peanut oil. Gluten free options are available upon request.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a food borne illness.

PASTA & MORE

† *All pasta & more entrees includes a Traditional Side Salad*

Blackened Scallop Risotto • 29

Creamy Poblano Risotto, Roasted Red Peppers, Heirloom Tomatoes

Lobster Stuffed Ravioli • 30

Lobster Stuffing, Squid Ink Striped Ravioli, Tarragon Cream, Claw Meat

Roasted Vegetable Pappardelle • 23

Fire Roasted Tomato, Squash, Zucchini, Asparagus, Onion, Spinach, Garlic, Roasted Red Pepper

Lobster and Sausage Fettucine • 23

Fennel Sausage, Fire Roasted Tomato, Spinach, Cream, Shaved Parmesan

ENTREES

† *Entrees include a Traditional Side Salad and a choice of one Accompaniment*

Sea Bass • 34

Micro Basil, Heirloom Tomato, Sweet Garlic Broth

Baked Branzino Putanesca • 30

Citrus, Olives, Garlic, Wine, Butter

Seared Salmon • 24

Choice of: Basil Cream Sauce OR Sugar Maple Plank with Maple Pecan Glaze

Scallops • 28

Portabella, Beet Medley, Cream, Thyme, Pork Belly

Burgundy Chicken • 24

Twin Seared Chicken Breasts, Portabella, Onion, Burgundy Wine Sauce

Bison Ribeye • 39

Sautéed Garlic, Mushroom, Onion

Hanger Steak • 25

24 Hour Sous Vide, Peppercorn Crust, Dijon & Mushroom Cream Sauce

Lamb Rack • 33

Grilled Lamb Rack, Lemon, Cumin, Garlic

Lobster Tail • Market Price

8oz Tail, Drawn Butter

Purebred Lamb Chops • 40

Gatsby's is proud to be one of the few restaurants in the country to offer this wonderfully flavored Lamb from Elysian Fields in Southwestern, Pennsylvania

GATSBY'S PRIME SELECTIONS

14oz New York Strip • 32

16oz Rib Eye • 42

Center Cut Filet

6oz \$28 | 8oz \$32

Prime Additions

Rosemary Red Wine Sauce	\$1.75	Crumble Bleu	\$2.75
Bordelaise Sauce	\$1.5	Shrimp Scampi	\$5.5
Gorgonzola Cream Sauce	\$1.5	Butter Poached Crab	\$10
Sautéed Onions, Peppers or Mushrooms	\$2.25	Additional Lobster Tail	\$Market

Accompaniments

Roasted Brussels Sprouts	\$3	White Cheddar and Rosemary Smashed Potatoes	\$3
Roasted Asparagus	\$3.75	Garlic Mashed Potatoes	\$3
Broccoli with Garlic and Roasted Red Pepper	\$3	Boursin and Wild Mushroom Risotto	\$3
Butter Braised Redskins †	\$3	Roasted Garlic Risotto	\$3