

GATSBY

SNACKS, APPS & SHARED

OLD BAY WINGS | \$13
mumbo sauce, blue cheese

ARTICHOKE + SPINACH DIP | \$16 ☯
salsa, sour cream, tortilla chips

ARANCINI | \$9 ☯
yellow squash, parmesan, marinara

MEZZE PLATTER | \$18 ☯
smoked eggplant crostini, falafel, tzatziki, hummus, tomato-feta salad, pita

DEVILED EGGS | \$1.50 EA ☯
pastrami, "everything"

GUACAMOLE | \$13 ☯
togarashi corn chips

CRISPY CALAMARI | \$17
lemon, almonds, marinara, pickles

CHICKEN NOODLE MATZOH BALL SOUP | \$9

SALADS

CHINESE CHICKEN | \$19
mandarins, lychees, macadamias, cabbage, romaine, wontons, mustard-soy vinaigrette

WARM FARRO \$18 ☯
gorgonzola, pecans, almonds, beets, butternut squash, baby arugulah, maple-dijon vinaigrette

GRILLED SHRIMP COBB | \$25
bacon, cherry tomato, egg, romaine, croutons, russian dressing

YELLOWFIN TUNA* | \$29 ☯
seared rare, mache, romaine, beets, crispy chickpeas, pickled shallots, chile-lime vinaigrette

STEAKHOUSE* | \$26
spinach, baby gem, crispy fingerlings, roasted cippolini, sour cream + onion dressing

ALL DAY BREAKFAST

ALL AMERICAN* | \$16
eggs your way, bacon, potatoes, pancakes

GREEK OMELET | \$17 ☯
beef + lamb gyro, tzatziki, feta, potatoes

Make It Dahn **VEGETABLE QUICHE** | \$13 ☯
spinach, cheddar + feta, mixed greens, fruit

MAINS

CHICKEN POT PIE | \$25
maple-lavender crust

SEAFOOD LINGUINE | \$29
shrimp, mussels, tomato, calabrian chili, squid ink linguine

MURRAY'S ROASTED 1/2 CHICKEN | \$23 ☯
charred asparagus

MEATLOAF | \$24
beef + pork, ketchup glaze, mashed potatoes, gravy

BRANZINO | \$38 ☯
grilled bok choy, black garlic vinaigrette, coriander, brown butter + lime

SPAGHETTI + MEATBALL | \$23
beef + lamb, marinara, garlic cream sauce

PRIME RIB* | \$39 ☯
12 oz. cut, creamy horseradish, au jus, mashed potatoes

STEAK DINNER* | \$48 ☯
16 oz. bone-in ribeye, peppercorn sauce, sautéed spinach, parmesan-herb fries

SANDWICHES

SMASHBURGER | \$19
double patty, american cheese, tomato, caramelized onions, thousand island, sesame potato bun, parmesan-herb fries

MONTE CRISTO | \$18
turkey, VA ham, gruyere, mustard aioli, cherry marmalade, crispy battered brioche, vinegar slaw

FRENCH DIP | \$23
sliced prime rib, gruyere, horseradish mayo, au jus

MILKSHAKES choice of: vanilla, strawberry, black + white | \$8 ☯
add malt +\$1 (contains gluten)

BLUE PLATE SPECIALS

LIMITED AVAILABILITY

BEFORE 6PM AFTER 6PM

MONDAY \$16 | \$24
FRIED CHICKEN, spiked honey, loaded combread

TUESDAY \$16 | \$24
CHICKEN PICCATA, mixed greens, linguine, lemon butter, capers

WEDNESDAY \$15 | \$23
PEI MUSSELS, white wine, garlic, shallots, parmesan-herb fries

THURSDAY \$16 | \$23
RIGATONI BOLOGNESE, crusty garlic bread

FRIDAY \$16 | \$24
FISH + CHIPS, tartar, slaw

SATURDAY \$16 | \$24
LASAGNA, beef + pork ragu, garlic bread

SUNDAY \$22 | \$30
BRAISED SHORT RIBS, roasted vegetables, yorkshire pudding

SIDES

BRISKET POUTINE | \$10 ☯

HARISSA + HONEY HEIRLOOM CARROTS, TAHINI, TOASTED SEEDS | \$9 ☯

SAUTÉED SPINACH | \$7 ☯☯

BROCCOLI RABE, RICOTTA, GARLIC BREADCRUMBS | \$8 ☯

MAC + CHEESE | \$9 ☯

SMASHED POTATOES | \$8 ☯

RINGS + FRIES | \$7 ☯☯

TODAY'S VEGGIE | \$8 ☯

DINNER

A **KNEAD** RESTAURANT
EXECUTIVE CHEF : JUAN VALDEZ
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PLEASE NOTIFY US OF ANY ALLERGIES
*Food items *Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

☯ = VEGAN ☯ = VEGETARIAN ☯ = GLUTEN FREE
Gluten Free designation indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @ **GATSBY**
A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% gratuity. Please, no more than 4 credit cards per table. 9.22