

# GATSBY

## SNACKS, APPS & SHARED

**MUMBO CHICKEN WINGS** | \$14.50 🍷  
house pickles, blue cheese dressing

**ARTICHOKE + SPINACH DIP** | \$15.50  
salsa, sour cream, tortilla chips

**SWEET + SOUR PORK RIBS** | \$14.50  
spicy peanuts, cilantro

**GATSBY BITES** | \$25.75  
deviled eggs, sweet + sour pork ribs,  
mumbo wings, house pickles

**DEVILED EGGS** | \$1.50 EA 🍷  
everything seasoning

**REUBEN EGGROLL** | \$11.00  
corned beef, swiss, russian dressing,  
sauerkraut, maple-mustard dip

**CRISPY CALAMARI** | \$18.50  
spicy cherry peppers, tomato aioli

**CHICKEN-MATZO BALL SOUP** | \$9.00  
carrots, dill

## SALADS

**CHINESE CHICKEN** | \$19.50  
cabbage, mandarins, lychees, macadamias,  
wontons, mustard-soy vinaigrette

**WATERMELON + BEETS** | \$18.00 🍷🍷  
spring greens, quinoa, baby carrots, peanut brittle,  
maple-dijon vinaigrette

**GRILLED SHRIMP COBB** | \$25.75  
romaine, bacon, cherry tomato, egg, avocado,  
gorgonzola, croutons, russian dressing

**GRILLED SALMON\*** | \$25.00  
baby greens, curried chickpeas, feta,  
crispy pita, sweet onion vinaigrette

**STEAKHOUSE\*** | \$27.75  
spinach, baby gem, crispy fingerlings, roasted cippolinis,  
sour cream + onion dressing

## ALL DAY BREAKFAST

**ALL AMERICAN\*** | \$17.50  
eggs your way, bacon, potatoes, pancakes

**GREEK OMELET** | \$17.50  
beef + lamb gyro, tzatziki, feta, potatoes

**CINNAMON SWIRL FRENCH TOAST** | \$18.00 🍷  
whipped crème fraîche, berries, maple syrup

**CHICKEN + WAFFLES** | \$21.00  
legs + thighs, sweet potato waffles, maple syrup

## MAINS

**LOBSTER + SHRIMP SCAMPI** | \$43.00  
linguine, lemon-garlic herb butter

**GRILLED JERK HALF CHICKEN** | \$26.00 🍷  
citrus creamed corn, roasted baby carrots

**GRILLED SALMON\*** | \$26.75 🍷  
smashed fingerlings, tuscan kale, sundried tomatoes

**SPAGHETTI + MEATBALL** | \$23.75  
beef + lamb, marinara, garlic cream sauce

**PRIME RIB\*** | \$40.00 🍷  
12 oz. cut, mashed potatoes, creamy horseradish, au jus

**STEAK DINNER\*** | \$50.00 🍷  
16 oz. bone-in ribeye, peppercorn sauce,  
sautéed spinach, parmesan-herb fries

## SANDWICHES

**SMASHBURGER** | \$20.75  
double patty, american cheese, tomato, caramelized onions,  
thousand island, sesame-potato bun, parmesan-herb fries

**MONTE CRISTO** | \$19.50  
turkey, VA ham, gruyère, mustard aioli, cherry marmalade,  
crispy battered brioche, vinegar slaw

**FRENCH DIP** | \$25.75  
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries

**FILET-OF-FISH** | \$24.00  
crispy tempura cod, caviar-tartar, american cheese,  
lettuce, toasted brioche, parmesan-herb fries

**GRILLED CHICKEN** | \$18.50  
crispy bacon, havarti cheese, roasted peppers,  
arugula, tarragon aioli, brioche bun, parmesan-herb fries

**MILKSHAKES** choice of: vanilla, strawberry, black + white | \$8.25 🍷🍷  
add malt +\$1.25 (contains gluten)

## BLUE PLATE SPECIALS

ORDERED BEFORE 6PM \$18.50 | ORDERED AFTER 6PM \$24.75

ADD SOUP OR SEASONAL PIE À LA MODE +\$6.25

**CHICKEN POT PIE**  
maple-lavender crust

**CHICKEN PARMESAN**  
spaghetti marinara

**PEI MUSSELS**  
coconut-curry, lemongrass, grilled garlic bread

**MEATLOAF**  
beef + pork, ketchup glaze, mashed potatoes, gravy

**RIGATONI BOLOGNESE**  
garlic bread

**LASAGNA**  
beef + pork ragu, garlic bread

## SIDES

**PASTRAMI FRIES** | \$9.00 🍷  
cole slaw, swiss, special sauce

**HARISSA + HONEY HEIRLOOM CARROTS** | \$8.25 🍷🍷

**SAUTÉED SPINACH** | \$6.25 🍷🍷

**GRILLED ASPARAGUS** | \$8.00 🍷🍷

**THREE-CHEESE BAKED MAC** | \$11.00 🍷

**SMASHED POTATOES** | \$7.25 🍷🍷

**ONION RINGS** | \$7.25 🍷

**RINGS + FRIES** | \$7.25 🍷

DINNER

A **KNEAD** RESTAURANT  
EXECUTIVE CHEF: TREEVEN DOVE  
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🍷 = 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.

PLEASE NOTIFY US OF ANY ALLERGIES  
\*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.