

GATSBY

RESTAURANT WEEK

Brunch | \$35 Per Guest

TO START

CHOICE OF

CRISPY CALAMARI

spicy cherry peppers, tomato aioli

BABY GEM SALAD 🌱

smoked almonds, gorgonzola, pickled shiitakes, grapes, tahini vinaigrette

CRISPY POTATO PANCAKES

apple sauce + sour cream

ENTRÉE

CHOICE OF

ALL AMERICAN

scrambled eggs, bacon, potatoes, pancakes

PASTRAMI + SWISS OMELET 🌱

caramelized onions, home fries

DUTCH BABY PANCAKE ☐

mixed berries, chantilly cream

CHICKEN + WAFFLES

legs + thighs, sweet potato waffles, maple syrup

DESSERT ☐

CHOICE OF

SEASONAL PIE

a la mode

CINNAMON ROLL

brown sugar + cinnamon swirl, cream cheese frosting

🌱 = VEGAN ☐ = VEGETARIAN 🌿 = GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

GATSBY

RESTAURANT WEEK

Dinner | \$40 Per Guest

TO START

CHOICE OF

CRISPY CALAMARI

spicy cherry peppers, tomato aioli

BABY GEM SALAD 🌱

smoked almonds, gorgonzola, pickled shiitakes, grapes, tahini vinaigrette

REUBEN EGGROLLS

corned beef, swiss, russian dressing, sauerkraut, maple-mustard dip

ENTRÉE

CHOICE OF

CHICKEN FRIED STEAK

mushroom gravy, harico verts

PAN-SEARED ROCK FISH 🌱

truffle-whipped potatoes, crispy brussels sprouts,
preserved lemon beurre blanc

MEATLOAF

beef + pork, ketchup glaze, mashed potatoes, gravy

CHICKEN + WAFFLES

legs + thighs, sweet potato waffles, maple syrup

DESSERT

CHOICE OF

VANILLA BEAN CHEESECAKE

whipped cream, fresh berries

SEASONAL PIE 🌱

a la mode

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RESTAURANT WEEK

COCKTAILS

¡HOLA PIÑA!

El Jimador Silver Tequila, Pineapple, Cinnamon, Lime

\$12.00 glass | \$44.00 pitcher

SPIRIT-FREE LIBATION

¡ADIOS PIÑA!

Almave Agave Blanco, Pineapple, Cinnamon, Lime

\$10.00 glass | \$38.00 pitcher

WINE

SPARKLING

CAVA ROSÉ, MONT MARCAL 32.00

Penedès, SP, 2020

WHITE

ALBARIÑO, PAZO DE SEÑORANS \$38.00

Rías Baixas, SP, 2022

ROSE

GRENACHE/ROLLE, CHÂTEAU D'ESCLANS, 'ROCK ANGEL' \$54.00

Provence, FR, 2021

RED

GRENACHE BLEND, CAILLOUX, 'CUVÉE AZALAÏS' \$56.00

Vacqueyras, FR, 2018