

GATSBY

RESTAURANT WEEK

Brunch | \$25 Per Guest

TO START

CHOICE OF

REUBEN EGGROLLS

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

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



= PLANT-BASED



= 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

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RESTAURANT WEEK

Lunch | \$25 Per Guest

TO START

CHOICE OF

CAESAR SALAD

romaine, parmesan, garlic-challah croutons

BABY GEM SALAD

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

CHICKEN MATZO-BALL SOUP

carrots, dill

ENTRÉE

CHOICE OF

GRILLED CHICKEN

bacon, roasted red pepper, avocado mash,
tomato, toasted challah

BRISKET DIP

melted provolone, caramelized onion,
creamy horseradish, au jus, toasted hoagie roll

GARDEN HIGH ROLLER

eggplant, red pepper, zucchini, mozzarella,
pesto, wheat wrap

DESSERT

CHOICE OF

VANILLA BEAN CHEESECAKE

whipped cream, fresh berries

SEASONAL PIE

a la mode



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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, green beans

PAN-SEARED SALMON*

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

THE SHOWGIRL

Nikka Coffey Vodka, Chinola Passion Fruit Liqueur,
Passion Fruit, Vanilla, Lime

\$13.00

WINE

SPARKLING

CAVA ROSÉ, MONT MARCAL, BRUT ROSÉ \$32.00

Penedès, SP

WHITE

CHENIN BLANC, DOMAINE DE L'ENCHANTOIR \$38.00

Saumur, FR

ROSÉ

SANGIOVESE, LA SPINETTA, 'IL ROSE DI CASANOVA' \$34.00

Tuscany, IT

RED

CABERNET SAUVIGNON, OBSIDIAN RIDGE \$56.00

Red Hills Lake, CA