


# GATSBY

## SNACKS, APPS & SHARED

**DEVEILED EGGS** | \$1.50 EA    
"everything" seasoning


**CRISPY POTATO PANCAKES (3)** | \$6.99  
homemade applesauce, sour cream

**PEROGIES (3)**  | \$6.99  
potato-filled dumplings,  
homemade applesauce, sour cream

**ARTICHOKE + SPINACH DIP** | \$15.49  
salsa, sour cream, tortilla chips

**CHICKEN-MATZO BALL SOUP** | \$8.99

## SALADS

**CAESAR SALAD**  | \$12.99  
romaine, parmesan, garlic-challah croutons

**CHEF'S SALAD**   | \$15.99  
iceberg, cheddar, egg, cherry tomatoes,  
red onion, cucumber, red wine vinaigrette

**COBB SALAD** | \$16.99  
iceberg, bacon, gorgonzola, cherry tomato,  
egg, avocado, croutons, russian dressing

**CHICKEN SALAD**  +\$7 | **GRILLED CHICKEN**  +\$7  
**SMOKED SALMON**  +\$10

## SANDWICHES

**SERVED WITH KETTLE CHIPS + A PICKLE**  
**SUB GLUTEN-FREE SOURDOUGH +2.50**

**REUBEN** | \$18.99  
corned beef, swiss cheese,  
sauerkraut, russian dressing,  
toasted marbled rye

**PASTRAMI ON RYE** | \$19.99  
cole slaw, mustard, toasted marble rye

**GRILLED CHICKEN** | \$16.99  
bacon, roasted red pepper,  
avocado mash, tomato,  
toasted challah

**DIP THE BRISKET** | \$18.99  
beef brisket, melted provolone,  
caramelized onion, creamy horseradish,  
au jus, toasted hoagie roll

**B.L.T. & T** | \$17.99  
bacon, lettuce, tomato, smoked turkey,  
mayo, toasted challah


## SIDES

**COLESLAW**  | \$4.99

**POTATO SALAD**  | \$5.99

**CHICKEN SALAD** | \$6.99

## MILKSHAKES

**CLASSIC**  | \$8.25  
vanilla, strawberry, or black + white  
*make it a malt* +\$1.25 (contains gluten)

**SIGNATURE** | \$9.49

**MINT CHOCOLATE CHIP**  
**add chartreuse** +\$9

**COOKIES'N'CREAM**  
**add baileys** +\$9

**SAMOA**  
vanilla ice cream, toasted coconut,  
caramel, chocolate swirl  
**add coconut rum** +\$9

## DESSERT

**NEW YORK CHEESECAKE** | \$10.49

**BANANA PUDDING** | \$7.99

**SEASONAL PIE** | \$9.49

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LUNCH

A **KNEAD** RESTAURANT  
EXECUTIVE CHEF : MARIO PINEDA  
FOLLOW US   /GATSBY\_RESTAURANT

 = PLANT-BASED  = 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.