

GATSBY'S JOINT

SPEAKEASY BAR & RESTAURANT

SMALL PLATES

BRUSSEL SPROUTS IN KIMCHI SAUCE / 8.00

Roasted brussel sprouts, spicy kimchi sauce

BANG BANG SHRIMP TO SHARE/ 17.00

Fired shrimp served in a creamy bang bang sauce, finished with scallions and sesame seeds

SPINACH & ARTICHOKE DIP / 12.00

Served with house-made secret recipe tortilla chips

JUMBO LUMP CRAB CAKE / 11.00

Served with Gatsby's special sauce

BACON-WRAPPED DATES / 11.00

Broiled, charred dates wrapped in bacon and stuffed with andouille sausage and manchego cheese

KOREAN BBQ BABY BACK RIBS / 14.00

Slow-cooked ribs, dipped in a Korean BBQ sauce

PIEROGIES / 12.00

Ukrainian style, potato & cheese-filled, served with caramelized onions, mushrooms and Gatsby's sauce

LAMB DUMPLINGS / 15.00

Served in Foie Gras sauce with dried cranberries, crostata and truffle oil

ESCARGOT/ 12.00

Traditionally made with parsley, garlic and butter, served with crostini

TUNA POKE/ 16.00

Served with seaweed salad and wonton chips

SALADS

Add: Shrimp \$8; Chicken \$6; Crab Cake \$11

WEDGE SALAD / 11.00

Iceberg lettuce, tomatoes, bacon, blue cheese

CAPRESE BURRATA SALAD / 15.00

Tomatoes, basil, balsamic reduction, olive oil

BERNARDO'S FAMOUS CHICKEN SALAD / 18.00

Blackened chicken breast, mixed greens, cherry tomatoes, red onions, hard boiled egg, cranberries, pumpkin seeds, burrata cheese, honey mustard dressing, finished with truffle oil

SIDES

ASPARAGUS / 7.00

ZUCCHINI / 6.00

BRUSSEL SPROUTS / 7.00

CREAMY MASHED POTATOES / 5.00

TRUFFLE MASHED POTATOES WITH BACON / 7.00

WASABI MASHED POTATOES / 7.00

FRIES YOUR WAY / 7.00

Seasoned or Garlic-Parmesan

Add Truffle \$2

HAPPY HOUR

BRUSSEL SPROUTS IN KIMCHI SAUCE / 7.00

PIEROGIES / 7.00

LAMB DUMPLINGS / 7.00

SPINACH & ARTICHOKE DIP / 7.00

KOREAN BBQ BABY BACK RIBS / 7.00

BURGERS & SANDWICHES

All 8oz, Brisket burgers are USDA PRIME, served with fries, lettuce, tomato, onion and pickles on a toasted brioche bun

Add: Onion Ring \$1; Caramelized Onions \$1; Mushrooms \$2; Bacon \$2; Egg \$2

THE BIG SLOPPY / 18.00

Sautéed mushrooms, two onion rings, thick-cut bacon, caramelized onions, Swiss & Cheddar cheese and truffle aioli

SHROOMS & SWISS BURGER / 15.00

Sautéed mushrooms, melted Swiss cheese and caramelized onions

PRIME BRISKET BLUES BURGER / 15.00

Thick-cut bacon and blue cheese

JUMBO LUMP CRAB CAKE SANDWICH/ 14.00

Smothered in house-made sauce, lettuce and tomato on a toasted brioche bun

VEGAN VEGGIE BURGER / 15.00

Served with chimichurri sauce

ENTREES

Add: Shrimp \$8; Chicken \$6; Crab Cake \$11

JUMBO LUMP CRAB CAKES / 23.00

Served with creamy mashed potatoes and Gatsby's sauce

GRILLED SALMON / 24.00

Served with creamy mashed potatoes and lemon butter sauce

SHRIMP SCAMPI WITH LINGUINE / 21.00

Sautéed succulent shrimp in lemon butter sauce over linguine pasta

Make it Skinny with Zucchini Noodles

GRILLED PORK CHOP / 28.00

16oz of tender grilled pork chop served with truffle mashed potatoes

FAMOUS CHICKEN FRANCAISE / 21.00

Egg battered and pan-seared chicken breast served over linguine pasta with white wine lemon sauce

Make it Skinny with Zucchini Noodles

LAMB CHOPS / 28.00

Four large chops served with truffle mashed potatoes and house-made chimichurri sauce

VEGAN PASTA PRIMAVERA / 15.00

Zucchini spaghetti served with mushrooms, vegan mozzarella cheese and choice of sauce: lemon butter, pesto or marinara

RIB EYE STEAK 16OZ / 38.00

USDA PRIME steak. Add Sides & Sauces A La Carte

FISH OF THE DAY / MP

SAUCES

CHIMICHURRI / 2.00

LEMON BUTTER / 2.00

TRUFFLE AIOLI / 2.00

BALSAMIC GLAZE / 2.00

HORSERADISH / 2.00

DESSERTS

OLD FASHIONED BREAD PUDDING / 9.00

FLOURLESS CHOCOLATE CAKE / 9.00

POP YOUR CHERRY ICE CREAM / 7.00

ADD ICE CREAM / 5.00

COFFEE | TEA | ESPRESSO / 3.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions