

# GATSBY'S

ON

## FOURTH

### DINNER MENU

#### THE GREENS

##### **Smoked Caesar**

romaine lettuce, bourbon smoked tomatoes,  
shaved pecorino cheese, pickled red onion  
& poblano Caesar dressing

9

##### **Micro Blend**

marinated beets, tomato medley,  
& local honey tarragon vinaigrette

13

#### FROM THE KETTLE

##### **Seasonal Soup**

ask your server

4

##### **Roasted Carrot Curry**

with bourbon candied pecan

6

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#### SMALL PLATES

##### **Shrimp & Grits**

creamy grits with roasted corn, pan-seared shrimp, candied bourbon bacon & char sui glaze

14

##### **Surf n' Turf**

cast iron seared pork belly, scallops, apple-peach jam & bourbon gastric

21

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#### MAINS

##### **Pan-Fried Cod**

caramelized brussels sprouts, fingerling potatoes & black peppercorn emulsion

28

##### **Pan-Seared Verlasso Salmon**

root vegetable ragu, braised cipollini & blackberry beurre blanc

38

##### **Cumin Smoked Chicken Breast**

creamy gouda polenta, English peas & bourbon glaze

24

##### **Smoked Pork Chop**

potato-brussels sprout stew, pear chutney & whole grain mustard velouté

25

##### **7 oz Seelbach Select Beef Filet**

46

##### **16 oz Seelbach Select Bone-In Ribeye**

48

served with yukon gold mash potatoes, roasted tri-color carrots, & Knob Creek Private Select demi