



SANDWICHES

all sandwiches served with fries

Black Angus Steak Burger

fresh ground rib-eye, strip-loin, and tenderloin, garnished with lettuce, tomato, red onion and pickle, topped with choice of cheddar, swiss, american, provolone, or pepper jack cheese

10.95

Santa Fe Chicken

deep fried chicken breast topped with lettuce, tomato, sliced avocado, pepper jack cheese, and roasted red pepper mayo

14.95

Steak Sandwich

sliced beef grilled to perfection, garnished with lettuce, tomato, red onion, and pickles, and topped with a horseradish cream sauce

15.95

KIDS MENU

*must be 12 or under to order
all meals are served with fries*

Chicken Fingers

(grilled or fried)

6.50

Mini Corn Dogs

6.50

Kids Steak

9.50

Junior Burger

6.50

Mac-n-Cheese

7.50

Kids Desserts

Desserts are complimentary with kids meal

Fudge Popsicle

old fashioned fudge popsicle

Chocolate Pudding

rich & creamy

Vanilla Ice Cream

served with chocolate sauce and whipped cream

SIDE DISHES

6.00

Garlic Mashed Potato

Mushroom Risotto

French Fries

Quinoa

Steamed Broccoli

Twice Baked Potato

Sautéed Mushrooms

Premium Sides

8.00

Asparagus

Loaded Baked Potato

Au Gratin Potatoes

Mac and Cheese

SALADS

add beef for \$10, chicken for \$7, or two jumbo shrimp for \$7 to any salad

Strawberry Salad 10.95

fresh field greens tossed with strawberries, mandarin oranges, pink peppercorns, blue cheese, candied pecans, and our homemade strawberry vinaigrette

Salmon Nicoise Salad 18.95

assorted greens topped with diced tomatoes, olives, sliced egg, fresh green beans, feta cheese, and grilled salmon and served with a lemon vinaigrette

The Wedge Salad 10.95

one quarter of a head of lettuce topped with diced tomato, green onion, bacon, cheddar cheese and blue cheese crumbles and served with choice of dressing

Caesar Salad 10.95

romaine lettuce tossed in tangy Caesar dressing, croutons, Parmesan cheese, and served with a lemon wedge

Cobb Salad 14.95

greens topped with sliced egg, diced tomato, chicken, black olives, green onion, cheddar cheese, blue cheese, sliced avocado, and served with choice of dressing

BEEF, VEAL, & PORK

add a side salad or soup to any entrée for 3.50

Filet of Beef (Add Blue Cheese Butter or Au Poivre Sauce for \$3) 35.95

beef tenderloin hand cut, marinated, grilled to perfection, topped with Gage's steak butter, a mushroom crown, and served with twice baked potato and a carrot asparagus medley

Rib-eye Steak or Delmonico Style (Our Signature Steak) 35.95

rib-eye hand cut, marinated, grilled to perfection, topped with demi-glace, tobacco onions, and served with twice baked potato and a carrot asparagus medley

Kansas City Strip (Add Blue Cheese Butter \$3 Add Crab for \$6) 33.95

boneless strip-loin hand cut, grilled to perfection, topped with Gage's steak butter, and served with baked potato and honey glazed carrots

Rack of Pork with Cinnamon Apple Sauce 25.95

pork rack Frenched, marinated with apple liquor, grilled to perfection, served with a apple and brown sugar reduction, twice baked potato, and julienne vegetables

Twin Tournedos "Au Poivre" (Add Two Shrimp for \$7) 29.95

seared beef tenderloin dipped in cracked black pepper, deglazed with brandy, sautéed with green peppercorns, mushrooms, demi-glace, and served with mashed potato and julienne vegetables

Surf and Turf (teres major and fried shrimp) 28.95

3 grilled beef medallions topped with Gage's steak butter and served with three fried jumbo shrimp, cocktail sauce, twice baked potato, and a carrot and asparagus medley

Blackened Rib-eye with Blue Cheese Butter 35.95

rib-eye hand cut, marinated, dipped in Cajun seasoning, blackened to perfection, topped with blue cheese butter, and served with twice baked potato and a carrot asparagus medley

Chicken-Fried Steak or Country-Fried Pork-chop 18.95

beef tenderloin or pork loin breaded, deep fried, topped with pepper cream gravy on steak and brown onion gravy on pork chop, and each served with garlic mashed potato and green beans tossed with onion and bacon

Garlic Coated Lamb Chops 37.95

petite lamb chops coated with garlic butter, grilled to your liking, served over Dijon demi-glace, and served with a side of mint jelly, garlic mashed potato, and asparagus

PASTA & GRAINS

Okie Mac and Cheese 18.95

cavatappi pasta tossed in a cream reduction with Parmesan, smoked Gouda, bacon, and topped with a grilled or blackened chicken breast

Chicken Fettuccine Alfredo 17.95

grilled or blackened chicken breast on top of a bed of fettuccine pasta tossed with Parmesan, garlic, and finished with a rich cream reduction

Shrimp and Cheese Grits 17.95

southern style grits sautéed with a holy trinity (made up of onion, celery, and green bell pepper) bacon, smoked Gouda, cheddar cheese, shrimp, and finished with a Cajun cream sauce

Pasta Bolognese 16.95

fresh Italian sausage sautéed with peppers, onions, mushrooms, tossed with linguine pasta, and our house made marinara

Seafood Cavatappi 27.95

clams, shrimp, and crab sautéed with a holy trinity (made up of onion, celery, and green bell pepper), tossed in a Cajun cream sauce, and cavatappi pasta

Quinoa Bowl 16.95

artichokes, mushrooms, onions, roasted red pepper, and celery sautéed with quinoa and tossed in our house made marinara (add chicken for \$7, beef for \$10, or two jumbo shrimp for \$7)

Veal Piccata 24.95

pan seared veal cutlets on a bed of linguine pasta tossed with sautéed mushroom, capers, and a creamy lemon butter sauce

SEAFOOD

Stuffed Red Snapper 29.95

pan seared red snapper stuffed with shrimp and crab, topped with a lemon beurre blanc, and served with a twice baked potato and a carrot asparagus medley

Maple Glazed Smoked Salmon 26.95

a smoky marinated salmon filet, seared, topped with a buttery maple glaze, served over mushroom risotto and asparagus

Deep Fried Shrimp 25.95

five hand breaded jumbo shrimp served with cocktail sauce, Au Gratin potato, and julienne vegetables

Pecan Crusted Rainbow Trout 25.95

fresh rainbow trout lightly floured, seared, smothered in brown butter, and served over mushroom risotto, and asparagus

Crab Stuffed Salmon 29.95

your choice of either baked or blackened salmon stuffed with lump crab, topped with boursin cream sauce, served with twice baked potato, and a carrot and asparagus medley

CHICKEN & FOWL

Mediterranean Chicken 22.95

grilled chicken breast topped with mushrooms, onions, artichokes provolone cheese, pesto, roasted red pepper couli, served over mushroom risotto, and julienne vegetable

South of France Chicken 22.95

pan seared chicken breast topped with artichokes, roasted red pepper, mushrooms, smothered in a rosemary and sun-dried tomato cream reduction, served over mushroom risotto, and asparagus

Caribbean Style Duck Breast 26.95

duck breast dipped in Caribbean jerk seasoning, seared medium rare, served over caramelized red onion and a sweet red wine reduction, accompanied with garlic mashed potato and asparagus

SOUP

Kansas City Steak Soup

slow simmered pieces of filet, rib-eye, strip-loin, onion, carrots, celery, tomato, mushrooms, and diced potato, in a rich beef broth

12.95 Bowl

8.95 cup

Soup of the Day

chefs daily soup creation, made fresh every day

7.95 Bowl

3.95 Cup

APPETIZERS

Deep Fried Tobacco Onions

thinly sliced, deep fried, southern seasoned onions served with cajun remoulade sauce

6.95

Pan-Seared Crab Cakes

lump crab mixed with boursin cheese, bread crumbs, seared, and served with roasted red pepper cream sauce

15.95

Crab Stuffed Mushrooms

four mushrooms stuffed with crab stuffing, baked to perfection, topped with boursin cheese sauce, and garnished with crispy bacon

13.95

Artichoke Dip

boursin cheese, smoked Gouda, american cheese, artichokes and roasted red pepper couli melted together and served with fried tortilla chips

12.95

Beef Kabob

beef tenderloin, red onion, and green bell peppers grilled to your liking, skewered and served over our house made demi-glace

18.95

Shrimp Cocktail

four jumbo shrimp served chilled with a lemon wedge and cocktail sauce

15.95

BAR FAVORITES

Hot Wings

seven bone-in chicken wings deep fired, tossed in honey buffalo sauce, served with ranch or blue cheese dressing, carrots, and celery sticks

14.95

Duck Wings

five duck wings deep fried, tossed in a bourbon BBQ sauce, and served on a bed of greens

16.95

Mozzarella Sticks

six cheese sticks breaded, deep fried, and served with house made marinara sauce

12.95

Classic Potato Skins

four potato skins hollowed deep fried, and topped with bacon, cheddar cheese, sour cream, and green onion

7.95

Blackened Shrimp Kabob

three jumbo shrimp lightly blackened, skewered with grilled red onion and green bell peppers, and served over a creole cream sauce

14.95

Caramelized Onion Dip

caramelized onions pureed, mixed with three different melted cheeses, and served with fried tortilla chips

12.95

www.gagessteakhouse.com

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