



SANDWICHES

all sandwiches served with fries

Black Angus Steak Burger

fresh ground rib-eye, strip and tenderloin, served garnished with lettuce, tomato, onion & pickle and choice of cheddar, Swiss, American or pepper-jack cheeses

8.95

Chicken Santa Fe

grilled marinated chicken topped with sliced tomato, avocado, pepper-jack cheese and finished with roasted red pepper mayo

10.95

KIDS MENU

Chicken Fingers

(grilled or fried)

5.00

Spaghetti & Meat Sauce

5.00

Hot Dog

5.00

Junior Burger

5.00

Mac-n-Cheese

5.00

KIDS DESSERT

desserts complimentary with childrens meal

Fudge Popsicle

old fashioned fudge popsicle

Chocolate Pudding

rich & creamy

Vanilla Ice Cream

served with chocolate sauce and whipped cream

SIDE DISHES

5.00

Au Gratin Potatoes

Piped Mashed Potato

Brown Rice

French Fries

Asparagus

Steamed Vegetables

Twice Baked Potato

Sauteed Mushrooms

SALADS

Strawberry Salad 8.95

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

Caesar Salad 7.95

romaine lettuce tossed in tangy dressing with croutons, parmesan and a lemon wedge (add beef or chicken: \$4 or 2 jumbo shrimp \$7.)

House Salad 5.95

iceburg lettuce flagged with olives, cheddar, green onion & diced tomato, choice of dressing

The Wedge Salad 9.95

One quarter of a head of lettuce topped with diced tomato, green onion, bacon and blue cheese crumbles served with choice of dressing (add beef or chicken for \$5)

The Cobb Salad 12.95

greens topped with sliced egg, diced tomato, chicken, black olives, sliced mushrooms, green onion, cheddar, blue cheese & avocado, choice of dressing (substitute beef or two jumbo shrimp: \$7.)

BEEF, VEAL, PORK & LAMB

all entrees include house salad or cup of soup

T-Bone 31.95

classic T-bone with the filet on the side and the strip on the other, grilled to perfection served topped with tobacco onions with baked potato and carrot and asparagus medley

Filet of Beef 29.95

hand cut beef tenderloin, marinated and grilled to perfection, topped with mushroom crown, served with twice baked potato & sauteed baby carrots and asparagus medley

Delmonico Steak 27.95

fresh cut rib-eye, marinated and grilled, topped with onion, garlic and paprika demi glaze topped with tobacco onions, served with twice baked potato, asparagus and baby carrots

Kansas City Strip 28.95

slow aged boneless strip-loin, grilled to perfection, topped with gages steak butter, served with baked potato and honey glazed carrots

Rack of Pork 21.95

frenched pork rack marinated with apple liquor, grilled to perfection, served with apples, brandy & cinnamon reduction, served with twice baked potato and carrot & squash flowers

Twin Tournedos "Au Poivre" 23.95

beef tenderloin dipped in cracked black pepper, sauteed with green peppercorns, mushrooms, de-glazed with brandy and finished with demi glaze, served with mashed potato & vegetables

Veal Marsala 21.95

veal tenderloin pounded and served with sauteed mushrooms & shallots, de-glazed with marsala wine and finished with our bone marrow demi-glace. served over black pepper fettuccine with squash & carrot flowers

Garlic Coated Petite Lamb Chops 32.95

grilled to your desired temperature and served with dijon mustard sauce or mint jelly. garnished with piped mashed potato, carrot & squash flowers

Blackened Rib-eye with Blue Cheese Butter 27.95

tender ribeye dipped in cajun seasoning and blackened to perfection. topped with our blue cheese butter and served with twice baked potato, asparagus and carrot medley

Chicken Fried Steak or Chicken Fried Pork-chop 15.95

hand pounded, breaded beef tenderloin, deep fried golden brown, served with black pepper cream gravy, mashed potato, green beans with onion & bacon

PASTA

Pasta Diablo 15.95

chicken breast tossed with onions, peppers, mushrooms, cajun seasoning, roasted red pepper puree and spicy tomato sauce, finished with a touch of heavy cream and penne noodles, garnished with parmesan

Chicken Fettuccine Alfredo 13.95

marinated and grilled or blackened chicken tossed with garlic, fettuccine noodles & finished with heavy cream reduction

Pasta Primavera 13.95

penne pasta tossed with broccoli, zucchini, mushrooms, onions, peppers, garlic & fresh basil de-glazed with white wine and finished with heavy cream reduction, topped with parmesan

Shrimp Carbonara 21.95

Jumbo shrimp tossed with onions, mushrooms, bacon and garlic, de-glazed with white wine and finished with heavy cream reduction and fettuccine noodles

Beef Penne Marinara 15.95

beef tenderloin sauteed with onions, peppers & mushrooms, de-glazed with red wine and finished with penne pasta and marinara, topped with parmesan cheese

SEAFOOD

Crab Stuffed Shrimp with Mornay Sauce 24.95

Four Jumbo Shrimp stuffed with lump crab stuffing and smothered in our white wine swiss cheese sauce. Served with au gratin potato, carrot and asparagus

Chili Rubbed Salmon 19.95

chili rubbed salmon, pan seared to perfection, accented with roasted red pepper cream sauce. served with honey glazed carrots and garlic mashed red potatoes

Almond Crusted Shrimp 21.95

four fried colossal almond breaded shrimp, served with cocktail sauce. accented with brown rice, carrot & squash flowers

Mediterranean Tilapia 18.95

pan seared tilapia topped with artichokes, mushrooms, onions and garnished with fresh pesto & roasted pepper coulis. served with piped mashed potatoes, carrot and squash flowers

Crab Stuffed Salmon 24.95

fresh salmon stuffed with lump crab and topped with boursin cream sauce. served with twice baked potato, carrot and asparagus medley

CHICKEN & FOWL

Pan Seared Duck 22.95

tender duck breast coated in jerk seasoning and sauteed with onions and brown sugar, de-glazed with red wine, served with garlic mashed potatoes, carrot & squash flowers

Pan Seared Chicken with Wild Mushroom Sauce 18.95

tender breast of chicken, pan seared and served with wild mushroom sauce. Garnished with piped mashed potato, carrot & squash flowers

Chicken Parmesan over Fettuccine Alfredo 17.95

classic chicken parmesan breaded and fried with italian bread crumbs, topped with marinara and provolone cheese served over creamy garlic and parmesan alfredo sauce

Blackened Chicken & Shrimp "Etouffee" 21.95

tender breast of chicken topped with two shrimp & spicy etouffee sauce. served with au gratin potatoes & asparagus

SOUP

Black Bean Chili

traditional chili tossed with black beans & garnished with pepper-jack cheese

7.95

Soup of the Day

chefs daily soup creation, made fresh every day

6.95

APPETIZERS

Deep Fried Tobacco Onions

thinly sliced onions, southern seasoning, fried golden brown with horseradish dipping sauce

5.95

Pan-Seared Crab Cakes

lump crab mixed with boursin cheese & bread crumbs, served with roasted red pepper sauce

12.95

Chicken Quesadillas

spicy chicken, peppers, onions and pepperjack cheese stuffed in toasted flour tortilla with guacamole, sour cream and salsa

10.95

Artichoke Dip

artichoke and boursin cheese dip surrounded by Fried Tortilla

8.95

Hot Wings

seven wings tossed in special seasoning served with ranch & blue cheese, carrot & celery sticks

9.95

Shrimp Cocktail

four jumbo shrimp served chilled with lemon and cocktail sauce

12.95

Deep Fried Calamari

hand breaded squid with italian breading, deep fried golden brown, served with marinara sauce

9.95

DESSERTS

Creme Brulee

classic custard topped with caramelized sugar and served with whipped cream & strawberries

5.95

Chocolate Lava Cake

served warm with vanilla bean ice cream & smothered with brandied chocolate sauce

5.95

Pumkin Cheesecake

individual cheesecake garnished with chocolate & caramel sauce

6.95

fresh quartered strawberries smothered in 1 B T hd BMZ B Z ES F B EN S B L F, topped with whipped cream served in a wine glass

5.95

Cinnamon-Raisin Bread Pudding

served warm with jack daniels sauce, whipped cream & strawberries

5.95

Chocolate Silk Torte

french style silk torte coated with ganache and served with raspberry sauce & fresh strawberries

6.95

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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