



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 vinagrtette

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)

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.)

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

Italian Trifle
Fresh quartered strawberries smothered
in Pastry Creama and layered with Pound
Cake, topped with whipped cream &
servedi n a wine glass

5.95

Cinnamo n-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

www.gagessteakhouse.com

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