



## 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 glace, 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 BM 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