



## 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

12.95

### Santa Fe Chicken

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

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 \$12, chicken for \$7, or two jumbo shrimp for \$8 to any salad*

### Strawberry Salad 11.95

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 11.95

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

### Cobb Salad 15.95

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 4.50*

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

37.95

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)

37.95

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 \$7)

34.95

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

26.95

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 (8 oz Top Sirloin and Fried Shrimp)

29.95

Top Sirloin grilled to your liking 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

37.95

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

39.95

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

19.95

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

### Chicken Fettuccine Alfredo

18.95

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

19.95

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

17.95

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

28.95

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, roasted red pepper and 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

27.95

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

8.95

### Pan-Seared Crab Cakes

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

17.95

### Crab Stuffed Mushrooms

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

15.95

### Artichoke Dip

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

14.95

### Beef Kabob

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

20.95

### Shrimp Cocktail

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

17.95

## BAR FAVORITES

### Hot Wings

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

15.95

### Duck Wings

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

17.95

### Mozzarella Sticks

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

13.95

### Classic Potato Skins

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

9.95

### Grilled Shrimp Kabob

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

17.95

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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