



## 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

**Caesar Salad 10.95**  
romaine lettuce tossed in tangy Caesar dressing, croutons, Parmesan cheese, and served with a lemon wedge

**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

**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 and 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**  
marinated grilled or blackened chicken on top of a bed of fettuccine noodles tossed with parmesan and garlic & finished with a heavy cream reduction

**Shrimp and Cheese Grits 17.95**  
southern style grits with bacon, Gouda, cheddar, shrimp, holy trinity, garlic, and onions with Cajun Cream

**Pasta Bolognaise 16.95**  
fresh Italian sausage tossed with peppers, onions, mushrooms, garlic, and marinara with linguine pasta

**Charleston Seafood Cavatoppi 27.95**  
Clams, shrimp, and crab simmered in a spicy cream sauce and tossed with Cajun cream holy trinity (made up of onion, celery, and green bell pepper), and cavatappi pasta

**Quinoa Bowl 16.95**  
artichokes, mushrooms, onions, roasted red pepper, and celery tossed with a spicy marinara (add grilled chicken for \$7 or beef for \$10)

**Veal Picatta 24.95**  
pan seared veal cutlets over linguine topped with sautéed mushroom, capers, lemon, white wine cream butter sauce

## SEAFOOD

**Crab & Shrimp Stuffed Red Snapper 29.95**  
tender white fish topped with shrimp, and crabcake and finished in a lemon beurre blanc sauce, accompanied with twice baked potato, carrots and asparagus medley.

**Smoked Salmon Filet served with Maple Butter Glaze 26.95**  
fresh salmon lightly dipped in Parmesan Flour and seared golden brown topped with two jumbo shrimp and white wine and thermidor sauce served with mushroom Rissoto and Asparagus

**Deep Fried Shrimp 25.95**  
five fried colossal hand breaded shrimp & served with cocktail sauce. served with Au Gratin potato and Julienne vegetables

**Pecan Crusted Rainbow Trout 25.95**  
fresh rainbow trout lightly floured in pecan flour and deep fried, smothered in brown butter sauce over mushroom risotto with asparagus

**Crab Stuffed Salmon Baked or Blackened 29.95**  
fresh salmon stuffed with lump crab and topped with boursin cream sauce. served with twice baked potato, carrot and asparagus medley

## CHICKEN & FOWL

**Mediterranean Chicken 22.95**  
tender breast of chicken grilled and topped with mushrooms, onions and artichokes topped with Provolone pesto and roasted red pepper Couli and Parmesan served over mushroom isotto with julienne vegetable

**South of France Chicken 22.95**  
tender breast of chicken pan seared and topped with artichokes, roasted red bell pepper, and mushrooms smothered in rosemary and sun-dried tomato cream reduction over mushroom risotto and asparagus

**Mesculan Duck Breast 26.95**  
tender duck breast dipped in jerk seasoning and seared medium rare and served with red onion, brown sugar and red wine reduction

## SOUP

Kansas City Steak Soup

Tender Filet, Rib-eye and Strip sirloin, slowed simmered with onion, carrots, celery, tomato, mushrooms, diced potato, in rich 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 onions, southern seasoning, fried golden brown with cajun remoulade dipping sauce

6.95

**Pan-Seared Crab Cakes**  
lump crab mixed with boursin cheese & bread crumbs, served with roasted red pepper sauce

15.95

**Crab Stuffed Mushrooms**  
4 mushrooms stuffed with crab stuffing and baked to perfection topped with boursin cheese sauce and garnished with crispy bacon

13.95

**Artichoke Dip**  
Creamy Boursin Cheese melted with Chopped Artichokes, Gouda, and Roasted Garlic and pureed red pepper served with Fried Tortilla chips

12.95

**Beef Tenderloin Kabob**  
beef tenderloin skewered with red onion and bell pepper and grilled to your liking and served over demiglace over our bone marrow demiglace

18.95

**Shrimp Cocktail**  
four jumbo shrimp served chilled with lemon and cocktail sauce

15.95

## BAR FAVORITES

**Hot Wings**  
7 spicy wings tossed in buffalo sauce served with ranch or blue cheese dressing, carrot and celery sticks

14.95

**Duck Wings**  
5 deep fried duck wings served with bourbon bbq sauce

16.95

**Mozzarella Sticks**  
6 breaded and deep fried Mozzarella sticks served with homemade marinara sauce

12.95

**Classic Potato Skins**  
4 hollowed and deep fried shrimp topped with bacon and cheddar and served showered with sour cream

7.95

**Blackened Shrimp Kabob**  
3 jumbo shrimp lightly blackened with Cajun seasoning and served with Charleston cream sauce

14.95

**Carmelized Onion Dip**  
Carmelized onions pureed with three cheeses and served with tortilla chips

## SANDWICHES

all sandwiches served with fries

**Black Angus Steak Burger**  
fresh ground rib-eye, strip, and tenderloin, garnished with lettuce, tomato, onion & pickle served with choice of cheddar, swiss, american, provolone, or pepper-jack cheese

10.95

**Deep Fried Chicken Sante Fe Sandwich**  
Cajun Breaded Chicken breast of chicken and served with avocado, tomato, and Pepperjack Cheese and Roasted red Pepper Mayo

14.95

**Steak Sandwich**  
grilled steak sliced and served with lettuce tomato with horseradish cream on brioche bun

15.95

## KIDS MENU

**Chicken Fingers**  
(grilled or fried)

6.50

**Mini Corn Dogs**

6.50

**Kids Steak**

6.50

**Junior Burger**

6.50

**Mac-n-Cheese**

6.50

## KIDS DESSERTS

*desserts complimentary with children's 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

**Mashed Potato**

**Mushroom Risotto**

**French Fries**

**Quinoa**

**Steamed Broccoli**

**Twice Baked Potato**

**Sautéed Mushrooms**

8.00

**Asparagus**

**Loaded Baked Potato**

**Au Gratin Potatoes**

**Mac and Cheese**

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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