THE PLACE FOR GREAT STEAK

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

13.95

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

16.95

KIDS MENU

must be 12 or under to order 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

Corn

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 12.95
fresh field greens tossed with strawberries, mandarin oranges, pink peppercorns, blue cheese, candied pecans, and our homemade strawberry vinaigrette

Caesar Salad 12.95
romaine lettuce tossed in tangy Caesar dressing, croutons, Parmesan cheese, and served with a lemon wedge

Salmon Nicoise Salad 19.95
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 17.95
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) — 40.95
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

Ribeye Steak or Delmonico Style (Our Signature Steak) — 39.95
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) — 37.95
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 — 27.95
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) — 31.95
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

Blackened Rib-eye with Blue Cheese Butter — 39.95
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 loin 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

Grilled Beef Medallions and Shrimp — 31.95
tender teres major grilled to your liking topped with grilled or fried shrimp and served with Au Poivre Sauce with mashed potato, and asparagus

PASTA & GRAINS

Okie Mac and Cheese — 21.95
cavatappi pasta tossed in a cream reduction with Parmesan, smoked Gouda, bacon, and topped with a grilled or blackened chicken breast

Chicken Fettuccine Alfredo — 19.95
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 — 21.95
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 Bolognaise — 17.95
fresh Italian sausage sautéed with peppers, onions, mushrooms, tossed with linguine pasta, and our house made marinara

Seafood Cavatappi — 28.95
clams, shrimp, scallops and crab sautéed with a holy trinity (made up of onion, celery, and green bell pepper), tossed in a Cajun Parmesan 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)

Pasta Primavera — 16.95
mushrooms, onions, peppers, broccoli, artichokes, squash and zucchini tossed in garlic, Parmesan cream sauce with cavatappi noodles .

SEAFOOD

Seafood Topped Flounder with Charleston Cream Sauce — 31.95
pan seared Flounder topped with shrimp, scallops and crab, topped with a Cajun cream sauce, and served with a twice baked potato and a carrot asparagus medley

Maple Glazed Smoked Salmon — 29.95
a smoky marinated salmon filet, seared, topped with a buttery maple glaze, served over mushroom risotto and asparagus

Deep Fried Shrimp — 26.95
five hand breaded jumbo shrimp served with cocktail sauce, Au Gratin potato, and julienne vegetables

Pecan Crusted Rainbow Trout — 26.95
fresh rainbow trout lightly floured, seared, smothered in brown butter, and served over mushroom risotto, and asparagus

Crab Stuffed Salmon — 32.95
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

Cajun Chicken — 22.95
Blackened chicken breast topped with Andouille, Crawfish, Holy Trinity and Pepperjack Cheese Topped with Cajun Cream 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 — 29.95
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

4.50 Cup

APPETIZERS

Deep Fried Tobacco Onions
thinly sliced, deep fried, southern seasoned onions served with cajun remoulade sauce

9.95

Pan-Seared Crab Cakes
Blue crab mixed with boursin cheese, garlic, mirepoix and bread crumbs, seared, and served with roasted red pepper cream sauce

18.95

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

16.95

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

15.95

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

23.95

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

18.95

BAR FAVORITES

Hot Wings
seven bone-in chicken wings deep fired, 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

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

16.95

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

12.95

Cajun Shrimp with Anndouille and Crawfish Salsa
Four Jumbo shrimp dipped in Cajun Seasoning and served with Andouille and crawfish Salsa

24.95.

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