



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

9.95

Boneless Hot Wing Chicken

Tender breast of chicken deep fried and tossed in our spicy hot wing sauce and topped with blue cheese crumbles and served on toasted bun with Crispy Fries

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

Mushroom Risotto

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

Fried Chicken Salad 12.95

Assorted Greens, topped with olives, diced tomato, cheddar, corn and black beans topped with Chopped Fried chicken breast with 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

Add a house salad or cup of soup to all entrees for \$1.50

T-Bone Add Blue Cheese Butter \$2 or Crab for \$4 34.95

classic T-bone with the filet on one 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 Add Blue Cheese Butter or Au Poivre Sauce \$2 29.95

hand cut beef tenderloin, marinated and grilled to perfection, topped with mushroom crown, served with twice baked potato & carrot and asparagus medley

Rib-eye Steak or Delmonico Style (Our Signature Steak) 29.95

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 Add Blue Cheese Butter \$2 Add Crab for \$4 29.95

slow aged boneless strip-loin, grilled to perfection, topped with gages steak butter, served with baked potato and honey glazed carrots

Rack of Pork with Bing Cherry Sauce 21.95

frenched pork rack marinated with Cherry liquor, grilled to perfection, served with Bing Cherry brown sugar reduction, served with twice baked potato and carrot & squash flowers

Twin Tournedos "Au Poivre" Add Two Shrimp for \$5 24.95

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

Surf and Turf (sirloin and fried shrimp) 24.95

Grilled sirloin and three crispy fried jumbo shrimp and cocktail sauce. Served with twice baked potato, carrots and asparagus

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 29.95

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 or porkloin, deep fried golden brown, served with black pepper cream gravy, mashed potato, green beans with onion & bacon

PASTA

Lobster Mac and Cheese 23.95

Lobster meat tossed with bacon, green onion, Wagon Wheel pasta, aged Cheddar, Gryere and Parmesan in a Cream Reduction

Chicken Fettuccine Alfredo 15.95

marinated grilled or blackened chicken tossed with garlic, fettuccine noodles & finished with liason and heavy cream reduction

Pasta Primavera 14.95

Penne pasta tossed with carrots, mushrooms, onions, peppers, squash and zuchunni. Deglazed with white wine and finished with cream reduction or tomato sauce

Pesto Shrimp Penne 21.95

baby shrimp pieces tossed with pesto sauce, de-glazed with white wine and finished with, heavy cream reduction parmesan and penne noodles

Linguine Bolognese 18.95

Fresh Ground Italian Sausage onions, peppers & mushrooms, de-glazed with red wine and finished with Linguine 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

Blackened Salmon with Brown Butter and Capers 22.95

Fresh salmon dipped in cajun seasoning and blackened served with Brown Butter, Capers, mashed Potato, Carrots and Asparagus

Deep Fried Shrimp 22.95

four fried colossal hand breaded shrimp, served with cocktail sauce. Served with Mushroom Risotto,, carrot & squash flowers

New England Style Tilapia 19.95

Fresh tilapia lightly floured in Parmesan flour and pan seared. Topped with and smothered in buttery clam sauce over mushroom risotto with Asparagus

Crab Stuffed Salmon 25.95

fresh salmon stuffed with lump crab and topped with boursin cream sauce. served with twice baked potato, carrot and asparagus medley

CHICKEN & FOWL

Caribbean Style Duck Breast 24.95

tender duck breast coated in caribbean jerk seasnong and cooked medium rare and served over caramelized red onion, brown sugar and red wine reduction. Served with Masshed Potato Smear and Squash Medly

Chicken Oscar 23.95

tender breast of chicken pan seared and topped with New England Lump Crab and smothered with Calssic Hollandaise over mushroom Risotto, Asparagus, and surrounded by red pepper cream

Chicken and Shrimp Au Poivre 23.95

chicken dipped in cracked pepper and sauted with two jumbo shrimp, mushrooms and green peppercorns, deglazed with brandy and finished with our bone marrow demiglace. Served with squash medley and garlic smashed poato

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 sundried tomato cream reduction over risotto and asparagus

SOUP

Kansas City Steak Soup

tender steak tossed with potato, tomatoes, mushrooms, onions, celery, and carrots

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 Cajun Remoulade dipping sauce

6.95

Pan-Seared Crab Cakes

lump crab mixed with boursin cheese & bread crumbs, served with roasted red pepper sauce

12.95

Crab Stuffed Mushrooms

4 mushrooms stuffed with crab stuffing and baked to perfection topped with Boursin Cheese Sauce and garnished with crispy bacon

10.95

Artichoke Dip

artichoke and boursin cheese dip surrounded by Fried Tortilla

9.95

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

14.95

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 Cajun Remoulade

10.95

DESSERTS

Creme Brulee

classic custard topped with caramelized sugar and served with whipped cream & strawberries

6.95

Chocolate Lava Cake

served warm with vanilla bean ice cream & smothered with brandied chocolate sauce

5.95

Turtle Cheesecake

cheesecake garnished with Caramel and Pecans

6.95

Bananas Foster

Sliced Bananas sauteed with Brown Sugar, and Butter Deglazed with Captain Morgans Rum and served over Vanilla Bean Ice Cream

7.95

Cinnamo n-Raisin Bread

Pudding served warm with jack daniels sauce, whipped cream & strawberries

7.95

Chocolate Silk Torte

french style silk torte coated with ganache on an oreo cookie crust and served with raspberry sauce

7.95

www.gagessteakhouse.com

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