



## SALADS

**Strawberry Salad 9.95**  
fresh field greens tossed with strawberries, mandarin oranges, pink peppercorns, blue-cheese, and candied pecans in our homemade strawberry vinaigrette

**Caesar Salad 8.95**  
romaine lettuce tossed in tangy dressing with croûtons, parmesan and a lemon wedge (add beef for \$10 or chicken for \$5 or 2 jumbo shrimp \$7)

**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 for \$10 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

*add a side salad or soup to any entrée for 2.50*

**Smoked Baby Back Ribs 28.95**

tender smoked baby back ribs topped with back strap molasses BBQ sauce served with corn and au-gratin potato.

**Filet of Beef Add Blue Cheese Butter or Au Poivre Sauce \$2 31.95**

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) 31.95**

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 Cinnamon Apple Brown Sugar 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, sautéed 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) 26.95**

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

**Blackened Rib-eye with Blue Cheese Butter 31.95**

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 17.95**

hand prepared & breaded beef tenderloin or pork loin, deep fried golden brown, served with black pepper cream gravy, mashed potato, green beans with onion & bacon

**Veal Marsala 26.95**

pan seared to a golden brown with mushrooms and pepper, served with wild mushroom risotto and asparagus.

## PASTA

**Lobster Mac and Cheese 23.95**

lobster meat tossed with bacon, green onion, cavatappi pasta, aged Cheddar, gryere and parmesan in a cream reduction

**Chicken Fettuccine Alfredo 16.95**

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

**Pasta Primavera 14.95**

penne pasta tossed with carrots, mushrooms, onions, peppers, squash and zucchini. de-glazed with white wine and finished with cream reduction or tomato sauce

**Caribbean Shrimp 22.95**

tender shrimp tossed with pineapple, coconut milk, cracked red pepper, green onion, pulled pork and served over cavatappi pasta

**Seafood Creole Cavatappi 28.95**

clams, shrimp, crab and lobster simmered in a spicy red sauce and tossed with cajun holy trinity (made up of onion, celery and bell pepper) over cavatappi pasta

**Quinoa Bowl 18.95**

artichokes, mushrooms, onions, roasted red pepper, celery, spinach and tossed with a spicy marinara (add grilled chicken for \$5.00 or beef for \$10.00)

## SEAFOOD

**Crab & Shrimp Stuffed Flounder 28.95**

tender flounder stuffed with shrimp, new england lump crab and bacon, finished in a lemon beurre blanc sauce, accompanied with twice baked potato, carrots and asparagus medley.

**Blackened Salmon with Etouffee 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

**Pecan Crusted Rainbow Trout 24.95**

fresh rainbow trout lightly floured in pecan flour and deep fried, smothered in brown butter sauce over mushroom risotto with asparagus

**Crab Stuffed Salmon 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 seasoning and cooked medium rare and served over caramelized red onion, brown sugar and red wine reduction. served with mashed potato smear and squash Medley

**Pecan Crusted Chicken 23.95**

tender breast of chicken deep fried with pecan flour, crusted pecan shavings and topped with saffron reduction over a bead of wild mushroom risotto.

**Tuscan Chicken and Shrimp 23.95**

pan seared chicken breast topped with two jumbo shrimp, smothered in pesto and wild mushroom sauces, served with twice baked potato, carrots and asparagus.

**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 risotto and asparagus

[www.gagessteakhouse.com](http://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

## SOUP

**Steak Chili**

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 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

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

**Bacon Jalapeño Popper**

breaded jalapeño stuffed with 2 cheddar and 2 cream cheese, crusted in bacon and served with avocado ranch

11.95

**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

16.95

**Shrimp Cocktail**

four jumbo shrimp served chilled with lemon and cocktail sauce

12.95

**Lobster Risotto**

tender Lobster tossed with mushrooms, garlic, parmesan, aborio rice and finished with a heavy cream reduction.

15.95

## 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

6.95

**Turtle Cheesecake**

cheesecake garnished with Caramel and Pecans

6.95

**Peanut Butter Torte**

french style peanut butter silk torte coated with brandy gnache on oreo cookie crust and served with chocolate sauce.

8.95

**Cinnamon-Raisin Bread**

**pudding**

served warm with jack daniels sauce, whipped cream & strawberries

7.95

**Chocolate Silk Torte**

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

8.95

## 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

**Chicken Bacon Ranch**

grilled chicken breast with lettuce, tomato, bacon & ranch. Served on a sun-dried tomato tortilla.

12.95

## KIDS MENU

**Chicken Fingers**

(grilled or fried)

6.50

**Spaghetti & Meat Sauce**

6.50

**Hot Dog**

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

5.00

**Au Gratin Potatoes**

**Piped Mashed Potato**

**Mushroom Risotto**

**French Fries**

**Asparagus**

**Steamed Vegetables**

**Twice Baked Potato**

**Sautéed Mushrooms**

**Quinoa**