



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, provolone, or pepper-jack cheeses

10.95

Grilled Teryaki Chicken Sandwich

Grilled teryaki marinated breast of chicken grilled and served with lettuce and tomato with Roasted red Pepper Mayo

12.95

KIDS MENU

Chicken Fingers

(grilled or fried)

6.50

Mini Corn Dogs

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

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

Salmon Nicoise Salad 18.95

assorted greens, with halved tomato, olives, egg, fresh green beans topped with grilled salmon and showered with Feta cheese and Grecian Vinaigrette

The Wedge Salad 9.95

one quarter of a head of lettuce topped with diced tomato, green onion, bacon, cheddar and blue cheese crumbles served with choice of dressing (add beef for \$10 or chicken for \$5)

Caesar Salad 8.95

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

The Cobb Salad 13.95

greens topped with sliced egg, diced tomato, chicken, black olives, green onion, cheddar, blue cheese, avocado, & choice of dressing (substitute beef \$4 or two jumbo shrimp \$7)

BEEF, VEAL & PORK

add a side salad or soup to any entrée for 2.50

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

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

33.95

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

fresh cut rib-eye, marinated and grilled, topped with garlic and paprika demiglace topped with tobacco onions, served with twice baked potato, asparagus and carrot medley

33.95

Kansas City Strip (Add Blue Cheese Butter \$3 Add Crab for \$6)

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

31.95

Rack of Pork with Cinnamon Apple Brown Sugar Sauce

frenched pork rack marinated with Apple Liqueur, grilled to perfection, served with Apple and brown sugar reduction, served with twice baked potato and julienne vegetables

24.95

Twin Tournedos "Au Poivre" (Add Two Shrimp for \$7)

beef tenderloin dipped in cracked black pepper, sautéed with green peppercorns, mushrooms, deglazed with brandy and finished with demiglace, served with mashed potato & julienne vegetables

28.95

Surf and Turf (sirloin and fried shrimp)

grilled sirloin topped with Gage's steak butter served with three crispy fried jumbo shrimp, cocktail sauce, twice baked potato, and carrots and asparagus medley

26.95

Blackened Rib-eye with Blue Cheese Butter

tender rib eye dipped in cajun seasoning and blackened to perfection topped with our blue cheese butter and served with twice baked potato and asparagus and carrot medley

33.95

Chicken Fried Steak or Chicken Fried Pork-chop

hand prepared & breaded beef tenderloin or pork loin. Deep fried golden brown and served with black pepper cream gravy on steak, and brown onion gravy on pork chop each served with mashed potato and green beans with onion & bacon

17.95

Veal Parmesan

breaded veal cutlets cooked in olive oil and served over fettuccine alfredo topped with marinara and provolone cheese

26.95

PASTA and GRAINS

Okie Mac and Cheese

cavatappi tossed with aged parmesan and gouda cheese sauce, bacon, and grilled or blackened chicken breast

Chicken Fettuccine Alfredo

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

16.95

Shrimp and Cheese Grits

southern style grits with bacon, cheddar, shrimp, peppers, garlic, and onions with Cajun Cream

17.95

Pasta Bolognese

fresh Italian sausage tossed with peppers, onions, mushrooms, garlic, and marinara with linguine pasta

22.95

Seafood Etouffe Cavatappi

crawfish, shrimp, and crab simmered in a spicy cream sauce and tossed with cajun, holy trinity (made up of onion, celery, and green bell pepper), and cavatappi pasta

28.95

Quinoa Bowl

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

18.95

SEAFOOD

Crab & Shrimp Stuffed Flounder

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.

28.95

Pan Seared Salmon and Shrimp Thermidor

fresh salmon lightly dipped in Parmesan Flour and seared golden brown topped with two jumbo shrimp and white wine and thermidor served with mushroom Rissoto and Asparagus

23.95

Deep Fried Shrimp

four fried colossal hand breaded shrimp & served with cocktail sauce. served with mushroom risotto, carrot & squash flowers

22.95

Pecan Crusted Rainbow Trout

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

24.95

Crab Stuffed Salmon

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

25.95

CHICKEN & FOWL

Caribbean Style Duck Breast

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 julienne vegetables

24.95

Chicken Marsala

tender breast of chicken tossed with mushrooms and black pepper, deglazed with Marsala wine, and finished with demi-glace. Served with mushroom risotto and julienne vegetable

21.95

Chicken Picatta

pan seared chicken breast over linguine topped with sautéed mushroom, capers, lemon, white wine cream butter sauce and served with Julienne Vegetables.

21.95

South of France Chicken

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

21.95

SOUP

Steak Gumbo

Tender Filet, Ribeye and Strip sirloin, slowed simmered with onion, peppers, celery, toamto, andouille sausage, and crawfish. Garnished with okra and rice 12.95 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

14.95

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

16.95

Shrimp Cocktail

four jumbo shrimp served chilled with lemon and cocktail sauce

14.95

Beef En Croute

Tender Beef Tenderloin topped with bacon, blue cheese butter and wrapped in puff pastry and baked golden brown served over bone marrow demi-glace

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

Jalapeno Poppers

7 cheddar and cream cheese stuffed jalapeno and deep fried to perfection served with ranch dressing

14.95

Homemade Chips

served with roasted red pepper ranch

8.95

Mozzarella Sticks

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

12.95

Chicharron

Crispy pork rinds deep fried to Perfection and served with Cajun Remoulade

7.95

Potato Skins

potato skins deep fried and topped with cheddar, bacon and green onion. Served with Sour cream

8.95

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