



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 Sante Fe

Fried chicken breast with Avacoco, tomato, and pepperjack cheese. Served on a s bun with red pepper mayo

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

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

Fried Chicken Salad 12.95

assorted greens, topped with 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 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 croutons, parmesan and a lemon wedge (add beef for \$10 or chicken for \$5 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

add a side salad or soup to any entrée for 2.50

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

hand cut beef tenderloin, marinated and grilled to perfection, topped with 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 onion, garlic and paprika demi glaze topped with tobacco onions, served with twice baked potato, asparagus and baby carrots

33.95

Kansas City Strip Add Blue Cheese Butter \$2 Add Crab for \$6

slow aged boneless strip-loin, grilled to perfection, topped with gages 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 Cherry liquor, grilled to perfection, served with Bing Cherry brown sugar reduction, served with twice baked potato and carrot & squash flowers

24.95

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

beef tenderloin dipped in cracked black pepper, sautéed with green peppercorns, mushrooms, de-glazed with brandy and finished with demi glace, served with mashed potato & vegetables

28.95

Surf and Turf (sirloin and fried shrimp)

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

26.95

Blackened Rib-eye with Blue Cheese Butter

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

33.95

Chicken Fried Steak or Chicken Fried Pork-chop

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

17.95

Veal Parmesan

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

26.95

PASTA

Okie Mac and Cheese

cavatoppi tossed with aged cheddar sauce, bacon and tender chicken breast)

Chicken Fettuccine Alfredo

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

16.95

Pasta Primavera

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

14.95

Caribbean Shrimp

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

22.95

Seafood Etouffe Cavatappi

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

28.95

Quinoa Bowl

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)

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

Blackened Salmon with Etouffee

fresh salmon dipped in cajun seasoning and blackened served with Cajun Cream Sauce with Garlic Smawhee Potatlo , carrots 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 squash Medley

24.95

Pecan Crusted Chicken

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

23.95

Tuscan Chicken and Shrimp

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

23.95

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 risotto and asparagus

22.95

SOUP

Shrimp Bisque

Bay shrimp tossed with creamy shrimp shell reduction finished with heavy cream reduction

8.95

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

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

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

Shrimp Martini

4 Jumbo shrimp dipped in Jerk Seasoning and served with pineapple salsa

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

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