



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

8.95

Chicken Santa Fe

grilled marinated chicken topped with sliced tomato, avocado, pepper-jack cheese and finished with roasted red pepper mayo

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

Brown Rice

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

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.)

Gages Caprese Salad 9.95

Fresh Mozzarella, Tomatoes, Fresh Basil layered with Olives and Showered in Olive oil and Basamic reduction

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)

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 \$3 34.95

classic T-bone with the filet on 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

Ribeye Steak or Delmonico Style (Our Signature Steak) 28.95

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 \$3 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 \$4 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

Veal Parmigiana 23.95

veal leg slice pounded, breaded, and pan fried in Olive Oil. Topped with Marinara Sauce and Provalone Cheese and served over Fettuccine Alfredo with garlic coated Broccoli

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 28.95

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

Okie Mac and Cheese 15.95

chicken breast tossed with bacon, green onion, Wagon Wheel pasta, aged Cheddar and Parmesan in a Cream Reduction

Chicken Fettuccine Alfredo 15.95

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

Spaghetti Squash Pomodoro (Vegetarian) 14.95

Angel hair pasta tossed with olive oil, tomatoes, garlic & fresh basil de-glazed with white wine, topped with parmesan

Shrimp Au Gratin 21.95

shrimp pieces tossed with onions, mushrooms and garlic, de-glazed with white wine and finished with aged cheddar and greyre cheese, heavy cream garlic and 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

Ancho Chili Crusted Shrimp 22.95

four fried colossal Ancho Chili breaded shrimp, served with horseradish Marmelade. accented with brown rice, carrot & squash flowers

Tortilla Crusted Tilapia 18.95

Fresh tilapia crusted with tortillas and smothered in roasted red pepper butter over black bean ragu with roasted corn relish

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

Pan Seared Duck Ala Orange 24.95

tender duck breast coated in Orange Marmelade and cooked medium rare de-glazed with triple sec and garnished with Mandarin oranges. Served with Oven Roasted New Potato, Broccoli and Carrot Flowers

Pecan Chicken with Saffron Cream Sauce 19.95

tender breast of chicken coated with Pecan breading, served over Saffron Cream with Wild Mushroom Rissotto, and Asparagus

Open Faced Chicken Cordon Blue 22.95

chicken lightly breaded and deep fried then stuffed with Danish Ham and Swiss Cheese. and topped with aged cheddar sauce. Served with Asparagus and Wild Mushroom Rissotto

Chicken and Shrimp with Creole Hollandaise Sauce 22.95

tender breast of chicken topped with two shrimp & spicy creole butter sauce. Served with au gratin potatoes & asparagus

SOUP

Loaded Baked Potato Soup

garnished with bacon, cheddar and green onions

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 horseradish dipping sauce

6.95

Pan-Seared Crab Cakes

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

12.95

Oysters Rockefeller

Four Oysters topped with bacon, spinach, garlic, butter and parmesan toasted in oven until golden brown

12.95

Artichoke Dip

artichoke and boursin cheese dip surrounded by Fried Tortilla

9.95

Beef Tenderloin Kabobs

beef tenderloin marinated and skewered with peppers, onions and tomato. Served over our bone marrow demiglace

10.95

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 marinara sauce

10.95

DESSERTS

Creme Brulee

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

5.95

Chocolate Lava Cake

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

5.95

Individual Cheesecake

individual cheesecake garnished with Strawberry Sauce or Cherry Sauce and whipped cream

6.95

Raspberry Torte

Raspberry mousse on grahm cracker crust, topped with white chocolate and Melba sauce

5.95

Cinnamon-Raisin Bread

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

5.95

Chocolate Silk Torte

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

6.95

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