



## Appetizers

### **Smoked Pork Ribs**

Smoked Pork Ribs/Morita BBQ Sauce/Pickled Gage Vegetables

18

### **Shrimp Campechana**

Gulf Shrimp/Spicy Cucumber Cocktail/Tostones/Avocado/

Cilantro

15

### **Oyster Nachos**

Cornmeal Fried Oysters/Cracker Garlic Aioli/Habanero Salsa/

Cotija Cheese

15

### **Chile Con Queso**

Chihuahua Style/Asadero Cheese/Green Chile/

Two Flour Tortillas

15

### **Trost Salad**

Baby Greens/Toasted Pecans/Celery/Red Onion/Six Minute Egg/

Bacon Shallot Vinaigrette/Peas/Corn/Tomato

12

### **Southwest Caesar Salad**

Chipotle Caesar Dressing/Tortilla strips/Avocado/Tomato/

Parmigiano Reggiano

10

### **Gage Garden's Roasted Beet Salad**

Filet Beans/Heirloom Tomato/Oranges/

Almonds

9

Add Sugar Cured Quail 7

Add Grilled Shrimp 9

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORN ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



## Entrees

### **Ribeye Steak**

Fingerling Potato/Asparagus/Bleu Cheese Garlic Butter

49

### **Beef Tenderloin Filet**

Green Chile Scallop Potatoes/Bordelaise Sauce/12 Gage Veggies/

12 Gage Butter

45

### **Elk & Buffalo Meatloaf**

Bacon Wrapped/Glazed Carrots/Mashed Potatoes/Mushroom Demi/

Tomato Jam

33

### **Roasted Pork Chop**

Bone-In Pork Chop/Pan Seared/Creamed Corn/Broccolini

33

### **Roasted Stuffed Quail**

Pears/Shallots/Apricot/Chile Mole/Beluga Lentils

32

### **Crab & Scallops**

Baked Scallops/Lump Crab/Grilled Radishes/

Sweet Potato Puree

35

### **Grilled Shrimp Country Ham**

Stone Ground Grits/Lobster Tomato Sauce/Green Beans

35

### **Cauliflower Steaks**

White Beans/Zucchini/Hominy/Spinach/White Corn/Sweet Potatoes/Mushroom/Charred

Tomato Sauce

20

\$5 SPLIT PLATE FEE

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