

12 GAGE

RESTAURANT

APPETIZERS

Soup de Jour | \$9

SOUP OF THE DAY

Crsipy Spicely Fried Quail | \$17

BLEU CHEESE DRESSING, FERMENTED FRESNO HOT SAUCE, PICKLED QUAIL EGGS, FRESH CELERY

Oyster Nachos | \$15

CORNMEAL FIRED OYSTERS, CRACKER GARLIC AIOLO, HABANERO SALSA, COTIJA CHEESE

Shrimp Campechana | \$15

GULF SHRIMP, SPICY CUCUMBER COCKTAIL, CORN TORTILLA CHIPS, AVACADO, CILANTRO

Salad additions: chicken- \$6, add grilled shrimp-\$9, add sugar cured quail-\$7

Southwest Romaine & Kale Caesar Salad | \$13

ROMAINE LETTUCE, LACINATO KALE, TORTILLA STRIPS, AVACADO, TOMATO, CHIPOTLE CAESAR, PARMIGIANO REGGIANO

Strawberry & Spinach Salad | \$13

HONEY ROASTED PISTACHIOS, LAVENDAR GOAT CHEESE, FRIED SHALLOTS, SHERRY STRAWBERRY VINAIGRETTE

Buttermilk Wedge Salad | \$12

BUTTER LETTUCE, GREEN APPLE, GRAPES, TOASTED PECANS, WHITE CHEDDAR CRUMBLES, BUTTERMILK VINAIGRETTE, add chicken- \$6, add grilled shrimp-\$9, add sugar cured quail-\$7

12 Gage Garden Salad | \$9

BABY LETTUCE MIX, RADISHES, RED ONIONS, CARROTS, CUCUMBER, TOMATOES, TOASTED PUMPKIN SEEDS, COTIJA CHEESE,

ENTREES

Beef Tenderloin Filet | \$52

ROASTED NEW POTATOES, WILD MUSHROOMS, SHALLOTS, GREEN BEANS, BORDELAISE SAUCE, 12 GAGE BUTTER

44 Farms Ribeye | \$49

HATCH GREEN CHILE CREAM CORN, SAUTEED SPINACH

New York Strip | \$47

BLEU CHEESE BUTTER, STEAK FRIES

Pan Seared Tasmanian Salmon | \$37

CHIMICHURRI, GIANT PERUVIAN CORN, BLISTERED CHERRY TOMATOES, PEPPERS, ONIONS, OLIVES, SPINACH

Mustard Braised Pork Shank | \$30

BUTTER POTATOES, HOUSE-MADE SAUERKRAUT

Big Bend Meatloaf | \$27

BIG BEND BEEF, BACON WRAPPED MEATLOAF, MASHED POTATOES, GREEN BEANS, MUSHROOM GRAVY

Roasted Half Chicken | \$27

GNOCCHI DUMPLINGS, BROCCOLINI, SOUBISE

Eggplant Milanese | \$27

RED PEPPER PUREE, BROCCOLINI, MANCHEGO CHEESE

Iron Mountain Chicken Fried Steak | \$25

M,ASHED POTATOES, 12 GAGE VEGGIES, CRACKED PEPPER CREAM GRAVY OR JALAPENO CREAM GRAVY

20% gratuity will be added to parties of 6 or more; \$5 split plate fee

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.