



STARTERS & SALADS

Jumbo Lump Crabcakes | 24

Gazpacho Dressing | Cucumber Relish | Shaved Fennel

Buttermilk Fried Quail | 17

Jalapeño Honey BBQ

Burrata & Tomato | 14

Heirloom Tomato | Arugala Pesto | Pinenuts

Baby Beet Salad | 15

Whipped Goat Cheese | Candied Walnuts | Bitter Leaves

Shrimp Salad | 18

Cilantro Ranch Dressing | Avocado | Sweetcorn | Chili Oil

Gage Caesar Salad | 15

*Baby Gem Lettuce | Focaccia Croutons | Avocado | Baby Heirloom Tomatoes
Caesar Dressing | Parmigiano Regiano*

Additional sides can be added to Salads and Entrees with an upcharge.

Add Grilled Chicken | 8

Add Grilled Shrimp | 18

ENTRÉES

Wild Texan Nilgai | 64

Dirty Mash | Cavolo Nero | Peppercorn Sauce

Beef Tenderloin Filet | 62

Mashed Potatoes | Garlic Roasted Portabello | Grilled Asparagus

Black Angus Beef Ribeye | 84

*18 oz. | Sauté Spinach | Carmelized Onion | Red Wine Jus
Fingerling Potatoes*

Market Fish of The Day | 45

Garden Tomato Butter Sauce | Seared Courgette | Castelvetrano Olives

Mario's Chicken Fried Steak | 37

*Hand-cut Ribeye | Mashed Potatoes | Green Beans | Mushrooms
Country Gravy or Jalapeño Gravy*

Roasted Half Chicken | 36

Dauphinoise Potato | Stem Brocolini | Chicken Jus | Sun-dried Tomato

Orecchiette | 34

Brown Butter | Preserved Lemon | Parmesan Foam

\$5 Split Plate Fee | Please No Seperate Checks | 20% Gratuity will be added to parties of 6 or more.

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