



DINNER
DECEMBER, 2014

- EST. 2006 -

• THE •
GAGE

FIRST (SNACKS)

SCOTCH EGG

Whole Grain Mustard
8

HOUSE POUTINE

Cider Braised Pork Shoulder, Pickled
Red Onion, Wisconsin Cheese Curds,
Jalapeños, Roasted Pork Gravy
10

MUSSELS VINDALOO

Toast
18

CRISPY, STICKY, SMOKY PORK RIBS

15

"PBR" BATTERED FRIED PICKLES

Smoked Serrano Aioli
8

GAGE N-17 "FONDUE"

Brie, Butterkase, Toast
11

DAILY CHEESE SELECTION

16

BRANDADE AU GRATIN

Parmesan, Preserved Lemon, Toast
11

SOUP & SALADS

SOUP OF THE DAY

12

GENESIS GROWERS SALAD

Grilled Fall Fruits, Aged Gouda,
Sherry Molasses Vinaigrette
13

CAESAR SALAD

Croutons, Grana Padano, Anchovy
11

ROASTED MARKET BEETS

Thumbelina Carrots, Ricotta, Pistachios,
Honey Vinaigrette
14

"THE REGULAR BURGER"

Lettuce, Tomato, Onion,
Choice of Swiss, Cheddar, Bleu
13

THE GAGE VENISON BURGER

Smoked Gouda, Fried Jalapeños,
Woodland Mushrooms,
Pickled Onions, Mustard Aioli
17

SECOND

OYSTERS

Champagne Mignonette,
Soft Herbs
PQ

BISON TARTARE

Fried Capers, Grana Padano,
Calabrian Chiles, Bourbon Aioli
18

HOUSE SMOKED RAINBOW TROUT

Torn Croutons, Pickled Beets,
Pistachios, Yogurt Crème Fraîche
13

SCALLOPS WALDORF

Granny Apple Butter,
Warm Bacon-Raisin Vinaigrette,
Fuji Apple, Celery
21

HOUSE CRAFTED SAUSAGES

Grape Mostarda, Roasted Fingerlings
18

MOROCCAN SPICED VEGETABLE POT PIE

Roasted Mushroom Gravy, Coconut,
Puff Pastry
17

GAGE BUTCHER BOARD

all cuts are served à la carte

10oz ROASTED ELK RACK

45

14oz BONE-IN NEW YORK STRIP

58

16oz BONE-IN RIBEYE COWBOY CUT

56

12oz AUSTRALIAN LAMB RACK

44

8oz BONE-IN FILET

36

SAUCES

Pancho Sauce
Béarnaise
Chimichurri
Oscar Style +12.00

ENTREES

WHOLE IDAHO RAINBOW TROUT

Wild Rice, Sultanas, Prosciutto,
Apple Buerre Blanc
32

MARKET FISH

Parsley Root Purée, Braised Red Cabbage,
Pomegranate Brown Butter, Chicharron
PQ

HALF PEKIN DUCK

SMOKED BREAST & CONFIT LEG
Braising Greens, Pecan Butter, Grits,
Pickled Fall Fruits
34

HARISSA BRAISED LAMB SHANK

Pearled Farro, Grilled Fennel, Pickled Fall
Squash, Goats Feta, Pepitas
38

TODAY'S FISH AND CHIPS

Guinness Batter, Malt Tartar Sauce, Lemon
17

ACANTO'S DAILY PASTA

Seasonal Vegetable Preparation
23

ROASTED AMISH CHICKEN BREAST

Hazelnut Romesco, Yukon Potato-Smoked
Chicken Hash, Baby Carrots
24

12oz SLAGEL FARMS PORK PORTERHOUSE

Chestnut-Pear Soubise, Pumpnickel,
Persimmon, Bacon, Natural Jus
32

SIDES

BUTTERMILK MASHED POTATOES

4

ROASTED HEIRLOOM CARROTS

Tarragon-Chimichurri
7

GRILLED MARKET VEGETABLES

Pickled Raisins, Toasted Pepitas
7

CHARRED GREEN BEANS

Guanciale, Lemon
7

CHIPS (FRIES)

Curry Gravy
7

LOADED SHISHITO PEPPERS

Dynamite Aioli, Crushed Peanut,
Bonito, Chicharron
9

BABY SWEET POTATOES

Red Pepper Aioli, Crispy Prosciutto,
Vintage Gouda
8



The Gage takes its name from the Gage Group of buildings (18-24 South Michigan). Constructed in the late 1800s and now historically landmarked, the buildings housed three milliners, including the Gage Brothers & Co. founded by David and George Gage. Gage Brothers & Co. supplied hats to fashionable ladies throughout the U.S. and abroad.

The installation in the staircase to our lower level features original early 20th century theater magazine advertisements for Gage hats which were known for their “superb style, sterling quality and superior workmanship”.