

# DINNER

## FIRST (SNACKS)

**Olives and Pickles** 5.5

**Scotch Egg** Mustard 8

**Roasted Beets** Mont St. Francis, Sherry Vinaigrette, Rye Croutons 11

**House Poutine** Elk Ragout, Curd Cheese, Chips 8

**Poached Swan Creek Duck Egg on Mushroom Toast**  
Shaved Grana Padano 13

**Fried Chicken Livers** Spicy Mustard 8

**Chips (Fries)** Curry Gravy 7

**Gage N-17 "Fondue"** Butter Kaase, Brie, Spinach, Toast 9

**Heirloom Tomato Tart** Laacks 7-year Cheddar, Sweet Vinegar 11

**Gunthorp Farms Pork Belly** Marinated Tomatoes, Toast 10

## SECOND

**Oyster Selection** Citrus Caviar Gelée, PQ

**Mussels** Vindaloo, Toast 13

**Smoked Haddock Cake and Peekytoe Crab** Lemon Crème Fraîche, Frisée, Caviar 13

**Daily Cheese Selection** 16

**Swan Creek Rabbit Pâté** Mustard, House Chutney 13

**Bison Tartare** Radish, Pickles, Cucumber, Watermelon, Curry 16

**House Cured Salmon** Caviar, Pumpernickel Drop Biscuits 12

**Shaved Kona Kampachi** Lettuce, Potatoes, Avocado, Olives, Chorizo Vinaigrette 15

## THIRD

**Chicken and Giant Noodle Soup** 7

**Goat Cheese Risotto** Basil Purée, Crisp Escargot 13

**New Bedford Sea Scallops** Roasted Illinois Corn, Crispy Chicken Skin, Charred Green Onion 16

**Caramelized Lobster** Lemon Quinoa, Basil, Chili 16

**Peppered Angus Hanger Steak** Local Feta, Watermelon, Red Onion, Basil, Mint, Aged Vinegar Syrup, Extra Virgin Olive Oil 16

**Three Rivers Organic Lettuces** Muscat Grapes, Raisins, Maytag Blue, Champagne Vinaigrette 8

**Romaine** Grana Padano, Crouton, Classic Caesar Dressing 9

**Braised Rabbit Salad** Crisp Rice, Langhe Robiola, Horseradish Vinaigrette 14

## FOURTH

**Duck Leg Confit and Roasted Breast** White Beans, Arugula, Duck Fat Garlic, Natural Jus 27

**Locally Crafted Sausages** Crisp Brie Potato 18

**Door County Whitefish** Woodland Mushroom, Oil Cured Olive, Sweet Pepper Rosemary Emulsion 24

**Seared Big Eye Tuna** Sweet and Sour Carrots, Kale, Harissa Steak Sauce 30

**"The Gage" USDA Prime Burger** Local Camembert, Melted Onion Marmalade, Toasted Malt Roll, LTP 16

**"The Regular" Burger** Lettuce, Tomato, Onion, Choice of Swiss, Cheddar, Blue 10

**Potato and Semolina Dumplings** Woodland Mushrooms, Tomato, Fennel, Parmesan 20

**Roasted Saddle of Elk** Butter Poached Nichols Apple, Radishes, Ricotta 42

**Smokey Braised Lamb Shank** Summer Squash, Fried Artichokes, BBQ Jus 30

**Today's Fish and Chips** Guinness Batter, Malt Tartar Sauce, Lemon 17

**Gunthorp Farms Pork Chop** Peaches, Basil, Arugula 32

**Roasted Amish Chicken** Goat Cheese Tossed Green Beans, Arugula, Citrus 20

**16oz. Natural Aged American Rib-eye** Les Frères Cow Milk Cheese, Roasted Organic Potatoes 38

**Daily Risotto** Late Summer Vegetables, Grana Padano PQ

## SIDES

Mashed Potato 4

Roasted Three Rivers Potatoes, Maytag Blue 6

Fried Zucchini and Olives 7

Roasted Corn, Pearl Onions 5

Crisp Brie Potato 7

Organic Greens and Duck 7

Roasted Woodland Mushrooms 7

Cream Braised Leeks, Grana Padano 7

Brussels Sprouts, Brie, Applewood Bacon 7

Private party rooms available. Valet parking is offered by the University Club at 76 East Monroe Street.  
A service charge of eighteen percent will be included for parties of five or more.

EXECUTIVE CHEF DIRK FLANIGAN

Menu Updated September 2009.



• THE •  
GAGE

*Refined Rusticity  
Steps From Millennium Park*