LUNCH | SUMMER 2019

THE GAGE

CHICAGO LOOP

START & SHARE

Soup of the Day 10

Chicken & Orzo Soup 8
english peas

P.E.I. Mussels 19
garlic-fennel butter, fresno pepper, white wine, cherry tomatoes, toast (S)

Fava Bean Falafel 13
whipped feta, leccina olives, italian parsley (V)

House Poutine 14
chicken confit, foie gras gravy, tarragon, wisconsin cheese curd, red onion
ADD roasted foie gras 12

Gage Scotch Egg 12
hard boiled duck egg, fennel sausage, herbed mustard aioli

"PBR" Battered Fried Pickles 10
smoked serrano aioli (V)

Steak Tartare 21
cognac mustard, shallot, raw quail egg, fines herbs (T)

Radish & Cherry Tart 13
truffled ricotta, butternut farms radishes, tomato, balsamic

Fried Softshell Crab 20
nectarine, pickled fresno chili, thai basil, xo vinaigrette (S)

SALADS

Super Green 14
tuscan kale, spinach, arugula, avocado, quinoa, pumpkin seeds, green goddess dressing (GF/V)

Simple Green 12
mixed greens, cucumbers, cabot cheddar, honey-sherry vinaigrette (GF/V)

Caesar 13
gem lettuce, garlic croutons, white anchovy

Summer Beet 14
mixed summer vegetables, sunflower seeds, endive, lemongrass vinaigrette (GF/V)

Heirloom Tomato & Watermelon 16
thai basil, chili salt, lemon lime vinaigrette (GF/V)

ADD TO ANY SALAD
shrimp (S) 14 amish chicken 8 sea scallops (S) 12 hanger steak (T) 16

SANDWICHES

Turkey Pastrami* 16
house-made turkey pastrami, sauerkraut, swiss cheese, spicy mustard aioli

Wild Roasted Mushroom* 18
grilled radicchio, red onion, beemster cheese (v)

Katie's Smoked Salmon BLT* 18
dill marinated cucumber, caper aioli

Blackened Bass Sandwich* 18
jicama and daikon slaw, chipotle aioli (T)

Half Sandwich & Cup of Soup 15
your choice of sandwich marked with *

Spicy Grilled Chicken 17
roasted tomato, buffalo mozzarella, spicy cilantro sauce, beer bread

Lobster Roll 28
warm maine lobster, old bay butter, celery hearts, fried onion (S)

The "Regular" Burger 16
choice of swiss, cheddar or bleu cheese, lettuce, tomato, onion (T)

The Gage Venison Burger 19
smoked gouda, fried jalapeño, woodland mushrooms, mustard aioli (T)

ENTRÉES

Today's Fish & Chips 20
guinness batter, malt tartar sauce, lemon (T)

Catch of the Day ..... MP
served with your choice of daily accompaniments or simple salad (T)

Steak Frites 24
grilled hanger steak, charred cippolinni, zip sauce (GF)

Pan Roasted Half Chicken 27
sweet potato curry, roasted parsnips & poblano peppers, herbed yogurt, curry leaves (GF)

Coconut Curry 20
basmati rice, basil, roasted seasonal vegetables (S/V)
ADD shrimp (S) 14 amish chicken 8 sea scallops (S) 12

VEGETABLES

Broiled Green Beans 8
guanciale, lemon (GF)

Grilled Asparagus 9
fried onions, lime aioli (V)

Fried Buffalo Cauliflower 8
almonds, lemon bread crumbs, curry leaves (V)

Confit Fingerling Potatoes 8
hawaiian sea salt, fines herbes (GF)

Chips 7
our house fries, curry gravy (V)

EXECUTIVE CHEF CHRIS GAWRONSKI

(GF) Gluten-Free • (V) Vegetarian • (S) Shellfish
(T) Cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
Private dining room available. Valet parking available around the corner at the University Club of Chicago at 76 East Monroe for $32

08.07.19

COCKTAILS

Pillow Talk 14
probitas white rum, dr. bird's jamaican rum, aperol, cinnamon, carpano bianco, lychee, lime
BY JAMES HIBBARD

Fjord Explorer 14
rutte "old simon" genever, linie aquavit, dolin genepy, vlad's tart cordial, cucumber, dill, mint, sea salt
BY JACK GALOBICH

The Rings of Sauternes 14
chateau roumieu sauternes, roasted peach, lemon, apologue saffron, sage

L'Olympia, or Music in the Garden 15
artez folle-blanche armagnac, blume marillen apricot, absinthe, orgeat, cream, rose, nutmeg
IN HONOR OF MANET AND MODERN BEAUTY AT AIC BY TORRENCE O'HAIRE

The West 75th 14
barsol pisco italia, lemon, raspberry, regan's orange, lambrusco

Brutal Ardour 14
espresso-infused banhez mezcal, suze bitter, cocchi rosa, ancho chile, tajin-dipped orange
BY FADI SULEIMAN

The Renegade 14
knob creek rye, el dorado 12 year, blandy's bual madeira, cynar 70 bitter, carpano classico
BY TORRENCE O'HAIRE

Covered in Bees 15
aberfeldy 12year scotch, drambuie, amaro abano, tamarind, lemon, cayenne, coffee, local buckwheat honey
NATIONAL HONEYBEE DAY CHARITY COCKTAIL

GAGE CLASSICS

Habanero Margarita 14
casa noble reposado tequila, luxardo triplum, lime, chile

The Gage G&T 13
seasonal spanish-style gin-and-tonic with unique rotating spirit and garnish
hendrick's midsummer solstice gin, q tonic, lemon, raspberry

The Gage's Single-Barrel Old Fashioned 15
our house-barrel old forester, sherry-demerara, bitters, orange

Bramble 13
absolut vodka, blackberry-rose cordial, lime, mint

DRAFT BEER

Starcut Ciders 'Octorock' 8
SEMI-DRY CIDER | BELLAIRE, MI | 4.5% | PILSNER

Pilsner Urquell 8
PILSNER | CZECH REPUBLIC | 4.4% | MUG

Weihenstephaner 'Kristallweissbier' 8
BAVARIAN WHEAT | GERMANY | 5.4% | PILSNER

Lake Brother's Lager 8
VIENNA LAGER | MICHIGAN | 5.0% | NONIC

Revolution 'Freedom of SPeach' 9
PEACH SOUR WEISSE | CHICAGO | 4.4% | PILSNER

Moody Tongue 'Emperor's Lemon' 8
SAISON | CHICAGO, IL | 6.3% | TULIP

Solemn Oath Brewing 'Punk Rock for Rich Kids' 8
WHEAT | NAPERVILLE, IL | 5.5% | TULIP

Smithwicks 8
IRISH RED ALE | IRELAND | 3.8% | NONIC

Revolution 'Gagelicious' 8
GOLDEN ALE | CHICAGO | 4.7% | NONIC

Founders Brewing Co. 'Red's Rye' 8
RYE IPA | GRAND RAPIDS, MI | 6.6% | NONIC

Cigar City Brewing Co. 'Maduro' 8
ENGLISH BROWN ALE | TAMPA, FL | 5.5% | NONIC

Dogfish Head 'Midas Touch' 9
HONEY ALE | MILTON, DE | 9% | CHALICE

3 Floyd's 'Alpha King' 9
IPA | HAMMOND, IN | 6.6% | NONIC

Lagunitas 'Super Cluster' 8
IMPERIAL PALE ALE | PETALUMA , CA | 8% | TULIP

Unibroue 'Maudite' 9
BELGIAN STRONG ALE | MONTRÉAL, QB | 8% | CHALICE

Revolution 'Eugene' 8
AMERICAN PORTER | CHICAGO | 6.8% | NONIC

Guinness 8
DRY STOUT | IRELAND | 4.1% | PINT

Spiteful Brewing 'Mrs. O'Leary's Chocolate Milk' 9
CHOCOLATE MILK STOUT | CHICAGO | 7% | TULIP

WINE BY THE GLASS

BUBBLES

Cremant d'Alsace 16
MURÉ | ALSACE, FR | NV

Prosecco 12
LA CONTESSE | NV

Sparkling Rosé of Grenache 14
ROYAL MARINE | PROVENCE, FR | NV

Moscato 12
LA MORANDINA | ASTI, IT | NV

ROSÉ

Rosé of Syrah 14
DOMAINE TAMARY | PROVENCE, FR | 2018

WHITE

Riesling 12
J. BAUMER | RHEINGAU, GE | 2017

Pinot Gris 14
SHADY LANE CELLARS | LEELANAU, MI | 2017

Sauvignon Blanc 13
WAIRAU RIVER | MARLBOROUGH, NZ | 2017

Chardonnay 14
B SIDE | NORTH COAST, CA | 2017

Albariño Blend 13
HERDADE DO ROCIM "MARIANA" | ALENTEJO, PT | 2018

RED

Lambrusco 12
CLETO CHIARLI "PRUNO NERO EXTRA-DRY" | EMILIA-ROMAGNA, IT | NV

Pinot Noir 14
JEAN-LUC AEGETER "LES ENFANTS TERRIBLES" | LANGUEDOC, FR | 2017

Sangiovese 13
AMOS CELLARS "A LITTLE CHI" | SONOMA, CA

Syrah Blend 13
STORM POINT | CAPE TOWN, SA | 2017

Cabernet Sauvignon-Merlot 14
CAP ROYAL BORDEAUX SUPERIEUR | BORDEAUX, FR | 2016

Cabernet Sauvignon 15
HAYES VALLEY | CENTRAL COAST, CA | 2017

Malbec 15
CASA DE UCO "SALVAJE" | MENDOZA, AG | 2016

PLEASE INQUIRE WITH YOUR SERVER TO VIEW THE FULL LIBATIONS MENU AND WINE LIST