

Gus's Special Early Bird Menu

3 P.M. - 6 P.M. - Tuesday thru Saturday - Holidays Excluded

Two Dinners for \$25.95

Early Bird Entrees include: Bread & Fondue, Soup or Salad, Fresh Vegetables, Baked Potato or Pasta, and Dessert.

Steak

Tri Tip Steak - Seasoned Tri Tip grilled to perfection with sautéed mushrooms.

Cajun Tri Tip - Seasoned with Cajun dry rub grilled to perfection. Topped with mushrooms.

Teriyaki Steak - Seasoned Tri-Tip. Topped with pineapple and teriyaki sauce.

Hamburger Steak - Ground sirloin grilled to your desire. Topped with sautéed mushrooms.

Cheeseburger - Served with fries.

Chicken

Broiled Chicken Breast - Chicken breast broiled and seasoned. Topped & sautéed with mushrooms.

Teriyaki Chicken - Chicken breast grilled & seasoned. Topped with pineapple and teriyaki sauce.

BBQ Chicken - Chicken breast grilled & smothered with homemade BBQ sauce.

Lemon Chicken - Sautéed chicken breast with mushrooms, green onions, garlic in a lemon butter sauce.

Chicken Parmesan - Chicken breast broiled & baked on a marinara sauce with mozzarella & parmesan cheeses.

Chicken Scaloppini - Chicken breast lightly dusted in flour, sautéed with mushrooms, garlic, scallions and marinara sauce. Deglazed with blush wine.

Seafood

Filet of Salmon - Salmon filet baked with garlic & wine, topped with lemon garlic butter.

Fried Shrimp - Four breaded prawns deep fried. Served with cocktail & tarter sauce.

Fried Scallops - Ten breaded scallops, deep fried. Served with cocktail & tarter sauce.

Fried Oysters - Ten breaded oysters, deep fried. Served with cocktail & tarter sauce.

Gus's Specialty Items

BBQ Spare Ribs - Pork spare ribs baked slowly with Gus's BBQ sauce.

Teriyaki Spare Ribs - Pork spare ribs baked slowly with teriyaki sauce.

Chef Special - Cubes of Tri Tip Steak sautéed with mushrooms, garlic, scallions and special seasoning. Deglazed with blush wine.

Liver & Onions - Beef liver lightly dusted with flour and grilled to perfection with grilled onions.

Gus's Special Early Bird Menu...continued

Early Bird Entrees include:

Bread & Fondue, Soup or Salad, Fresh Vegetables, Baked Potato or Pasta, and Dessert.

Veal

Breaded Veal Cutlet - Seasoned breaded veal cutlet covered with Gus's special country gravy.

Veal Parmesan - Breaded veal cutlet seared and baked in marinara sauce. Topped with mozzarella & parmesan cheese.

Pasta

Chicken Fettuccine - Fresh fettuccine tossed with our garlic basil butter, cream, parmesan cheese, and grilled chicken.

Shrimp Fettuccine - Fresh fettuccine tossed with our basil butter garlic cream, parmesan cheese, with shrimp.

Fettuccine Alfredo - Fresh fettuccine tossed with our garlic basil butter, cream, and parmesan cheese.

Salads

Blackened or Grilled Chicken Salad - Grilled chicken breast served on a bed of lettuce with tomatoes, onions, croutons, and your choice of dressing.

Caesar Salad - Crispy romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing.

Blackened or Tri Tip Salad - Grilled tri tip served on a bed of lettuce with tomatoes, onions, croutons, and your choice of dressing.

Appetizers

Onion Rings - A bundle of golden fried onion rings served with ranch - **\$11.95**

Zucchini Sticks - One of our favorites...a basket of lightly breaded zucchini sticks served with ranch - **\$11.95**

Mushroom Sautee - Whole button mushrooms sautéed in a seasoned garlic sauce served with sourdough bread - **\$9.95**

Scampi Sautee - 10 prawns in a garlic wine lemon butter sauce with mushrooms - **\$13.95**

Chicken Strips - Chicken breast strips hand breaded and fried served with ranch or BBQ sauce - **\$9.95**

Cheese Fondue - **\$9.95**

Calamari Strips - Hand breaded calamari strips, lightly seasoned and fried to a golden brown served with house made cocktail sauce - **\$11.95**

Deep Fried Prawns - Six Jumbo shrimp lightly coated with a seasoned breading, fried and served with cocktail sauce - **\$12.95**

Steak Sautee - Tender bites of tri tip sautéed with mushrooms, scallions and our special blend of herbs & spices - **\$10.95**

Garlic Bread Slices - of a half loaf of French bread spread with garlic seasoned butter and heated - **\$3.95**

Gus's Dinner Entrees

All entrees include your choice of soup or salad, fresh garden vegetables, choice of pasta or potatoes, and sourdough bread & fondue.

Steaks from the Broiler

- Rib Eye** - Covered with sautéed mushrooms and special seasoning - **\$33.95**
- New Yorker** - Covered with sautéed mushrooms and special seasoning - **\$31.95**
- Filet Mignon** - Tenderloin steak with sautéed mushrooms and special seasoning - **\$35.95**
- Special Top Sirloin** - Covered with sautéed mushrooms and special seasoning - **\$24.95**
- T-Bone Steak** - Covered with sautéed mushrooms and special seasoning - **\$34.95**
- Coulette Steak** - Tri-Tip steak topped with sautéed mushroom glaze and special seasoning - **\$24.95**
- Pepper Steak** - Tri-Tip steak with sautéed bell peppers, onions, mushrooms, and special seasoning - **\$24.95**
- Gus's Special Steak Sandwich** - 12 oz. Tri-Tip, Served with salad and choice of potato - **\$18.95**
- Gus's Prime Rib** - 16 oz. cut Prime Rib of Beef slow-roasted to perfection.
Au jus & horseradish served aside - **\$29.95**

House Specialties

- Gus's Rack of Lamb** - Cooked to perfection, European style - **\$34.95**
- Breaded Veal Steak** - Breaded veal grilled to perfection with country gravy - **\$13.95**
- BBQ Spare Ribs** - Pork spare ribs baked slowly with Gus's BBQ sauce - **\$19.95**
- BBQ Spare Ribs & Chicken** - Generous portion of pork ribs and chicken breast with special house BBQ sauce - **\$21.95**
- Broiled Chicken Breast** - A seasoned broiled chicken breast smothered in mushrooms - **\$16.95**
- Liver & Onions** - Dinner style, with grilled onions - **\$13.95**

Steak & Seafood Specials

- Lobster Tail 1/2lb** - Served with drawn butter and lemon - **\$42.95**
- Tri-Tip Steak & Lobster Tail 1/2lb** - Served with drawn butter and lemon - **\$49.95**
- Scampi Sauté** - Tiger shrimp sauté with white wine, lemon butter sauce, and mushrooms - **\$24.95**
- Steak & Scampi** - A Tri-Tip steak and 10 sautéed tiger shrimp - **\$32.95**
- Salmon Filet** - Salmon filet succulently baked with lemon butter sauce - **\$24.95**
- Fried Jumbo Prawns** - Six prawns served with cocktail sauce and lemon - **\$23.95**
- Steak & Jumbo Prawns** - A tri-tip steak and five fried prawns - **\$29.95**

Salads

- Caesar Salad** - Crispy romaine, parmesan cheese and croutons, tossed with Gus's Caesar dressing - **\$16.95**
- Grilled Chicken Caesar** - Gus's style Caesar salad with crisp romaine and chicken julienne - **\$18.95**
- Shrimp Caesar** - Gus's style Caesar salad tossed with shrimp - **\$19.95**
- Soup & Salad** - A bowl of soup of the day and green salad - **\$9.95**

Pasta

These dishes include your choice of soup or salad and fresh baked garlic bread.

Fettuccine Alfredo - Fresh fettuccine tossed with our garlic basil butter, cream, and Parmesan cheese - **\$17.95**

Shrimp Fettuccine Alfredo - Fresh fettuccine tossed with our garlic basil butter, cream, Parmesan cheese and sautéed tiger shrimp - **\$19.95**

Chicken Fettuccine - Fresh fettuccine tossed with our garlic basil butter, cream, Parmesan cheese, and grilled chicken breast - **\$18.95**

Gus's Specials

Specials include soup or salad, cheese fondue, and coffee or tea

Top Sirloin & Prawns - Choice top sirloin steak smothered with mushrooms with 4 crispy prawns - **\$26.95**

Teriyaki Steak with Pineapple - Choice beef smothered in teriyaki sauce with pineapple chunks - **\$19.95**

French Burger with Fries & Salad - Choice ground beef on a French Roll - **\$16.95**

Chef's Special - Cubes of Tri-Tip Steak sautéed with mushrooms, garlic, scallions and special seasoning. Deglazed with blush wine - **\$16.95**

Chicken Parmesan - Classic Chicken Parmesan, chicken breasts, with homemade marinara sauce, topped with Mozzarella and Parmesan cheeses - **\$17.95**

Chicken Scaloppini - Chicken breast lightly dusted in flour, sautéed with mushrooms, garlic, scallions and marinara sauce. Deglazed with blush wine - **\$17.95**

Teriyaki Chicken - Chicken breast smothered in teriyaki sauce and pineapple - **\$17.95**

Chicken Piccata - Chicken breast, dusted in flour, sautéed with garlic, lemon butter, capers, and white wine - **\$18.95**

Chicken Marsala - Chicken breast sauté with mushrooms and Marsala wine - **\$17.95**

Captain's Plate - Deep fried calamari, prawns, & cod - **\$21.95**

Calamari Dore - Calamari steak in egg batter with garlic lemon butter - **\$17.95**

Child's Menu

Hamburger - \$8.95 • Chicken Breast - \$8.95 • BBQ Ribs - \$8.95 • Chicken Strips - \$8.95
Grilled Cheese - \$5.95 • Pasta - \$5.95

Side Orders

Baked Potato - \$3.95 • Pasta - \$5.95 • French Fries - \$4.95 • Tomato Slices - \$2.95
Fresh Veggies - \$4.95 • Green Salad - \$6.95 • Garlic Bread - \$3.95

Desserts

Ice Cream - \$3.50 • Bread Pudding - \$3.50 • Loula's Greek Baklava - \$4.50

Beverages - \$3.00

Soft Drinks (free refill) • Coffee • Hot Tea • Iced Tea • Milk