

Gus's Special Early Bird Menu

3 P.M. - 7 P.M. - Tuesday thru Saturday - Holidays Excluded

Two Dinners for \$22.95

Choice of 40 Delicious Items



Steak

Oriental Steak - Tri-Tip topped with mushrooms, pepper, onion in a wine & teriyaki sauce.

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.

Coulette Steak - Tri-Tip steak topped with sautéed mushroom sauce and special seasoning.

Pepper Steak - Tri-Tip steak with sautéed bell peppers, onions, mushrooms, and special seasoning

Hamburger - With cheese, if desired. With fries and garden salad.



Chicken

Chicken Marsala - Chicken breast sauté with mushrooms and Marsala wine.

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 Piccata - Chicken breast, dusted in flour, sautéed with mushrooms and lemon butter and capers in white wine.

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.

Oriental Chicken - Chicken breast lightly dusted in flour. Sautéed with mushrooms, onions and bell pepper with light teriyaki sauce.



Seafood

Captains Plate - Deep fried scallops, oysters and cod.

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 Calamari Strips - Homemade. Served with cocktail & tarter sauce.

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

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

Fish & Chips - Three deep fried fish strips. Served with fries.



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.



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 fettuccini tossed with our garlic basil butter, cream, parmesan cheese, and grilled chicken.

Shrimp Fettuccine - Fresh fettuccini 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.

Mostaccioli Pasta - Italian noodle tossed with Parmesan cheese, and garlic basil butter or marinara sauce.

Rigatoni Pasta - Tossed with Parmesan cheese, garlic basil butter or marinara sauce.



Salads

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.

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

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

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

Entrees include:

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

Beverage \$2.95 extra: Soda (free refill), Coffee or Tea

Welcome to Gus's Steakhouse

The Finest Dining House in Tuolumne County

Special Dinner Entrees

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

Steaks from the Broiler

Rib Eye	\$31.95
Covered with sautéed mushrooms and special seasoning	
New Yorker.....	\$29.95
Covered with sautéed mushrooms and special seasoning	
Filet Mignon.....	\$32.95
Tenderloin steak with sautéed mushrooms and special seasoning	
Special Top Sirloin	\$23.95
Covered with sautéed mushrooms and special seasoning	
T-Bone Steak	\$31.95
Covered with sautéed mushrooms and special seasoning	
Coulette Steak	\$22.95
Tri-Tip steak topped with sautéed mushroom glaze and special seasoning.	
Pepper Steak	\$22.95
Tri-Tip steak with sautéed bell peppers, onions, mushrooms, and special seasoning	

Gus's Special Steak Sandwich

12 oz. Tri-Tip	\$17.95
Served with salad and choice of potato	

House Special

One pound Tri-Tip	\$30.95
Seasoned and cooked to perfection and topped with mushrooms.	

Gus's Prime Rib

16 oz. cut	\$25.95
Certified Prime Rib of Beef slow-roasted to perfection. Au jus & horseradish served aside.	

House Specialties

Gus's Rack of Lamb.....	\$31.95
Cooked to perfection, European style	
Breaded Veal Steak.....	\$13.95
Breaded veal grilled to perfection with country gravy	
BBQ Spare Ribs	\$18.95
Pork spare ribs baked slowly with Gus's BBQ sauce	
BBQ Spare Ribs & Chicken	\$19.95
Generous portion of pork ribs and chicken breast with special house BBQ sauce	
Broiled BBQ Chicken	\$15.95
A seasoned broiled chicken breast smothered in a special house BBQ sauce	
Broiled Chicken Breast	\$15.95
A seasoned broiled chicken breast smothered in mushrooms	
Liver & Onions	\$13.95
Dinner style, with grilled onions	

Steak & Seafood Specials

Lobster Tail 1/2lb (8oz).....	\$39.95
Served with drawn butter and lemon	
Tri-Tip Steak & Lobster Tail 1/2lb (8oz)...	\$47.95
Served with drawn butter and lemon	
Scampi Sauté	\$22.95
14 Tiger shrimp sauté with white wine, lemon butter sauce, and mushrooms	
Steak & Scampi	\$28.95
A Tri-Tip steak and 10 sautéed tiger shrimp	
Salmon Filet	\$21.95
Pacific salmon filet succulently baked with lemon butter sauce	
Fried Jumbo Prawns	\$22.95
Six prawns served with cocktail sauce and lemon	
Steak & Jumbo Prawns	\$27.95
A tri-tip steak and five fried prawns	

Salads, Salads, Salads

Caesar Salad \$16.95
Crispy romaine, parmesan cheese and croutons,
tossed with Gus's Caesar dressing.

Grilled Chicken Caesar \$17.95
Gus's style Caesar salad with crisp romaine and
chicken julienne.

Shrimp Caesar \$18.95
Gus's style Caesar salad tossed with shrimp

Grilled Chicken \$16.95
Seasoned grilled chicken breast served on green
salad with tomatoes, croutons, onions, and your
choice of dressing

Soup & Salad \$9.95
A bowl of soup of the day and green salad

Soup of the Day

Cup \$3.95
Bowl..... \$5.95

Child's Menu

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

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



GUS'S STEAKHOUSE

Delicious Pastas

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

Fettuccine Alfredo \$16.95
Fresh fettuccine tossed with our garlic basil butter,
cream, and Parmesan cheese

Shrimp Fettuccine Alfredo \$18.95
Fresh fettuccine tossed with our garlic basil butter,
cream, Parmesan cheese and sautéed tiger shrimp

Chicken Fettuccine \$17.95
Fresh fettuccine tossed with our garlic basil butter,
cream, Parmesan cheese, and grilled chicken breast

Rigatoni Pasta \$15.95
Tossed with Parmesan cheese, garlic basil butter or
marinara sauce

Mostaccioli Pasta \$15.95
Italian noodle tossed with Parmesan cheese, and
garlic basil butter or marinara sauce

Combination Pasta \$16.95
Rigatoni and Mostaccioli noodle tossed with
Parmesan cheese and garlic basil butter or marinara
sauce

Beverages

Soft Drinks (free refill) \$2.95
Coffee \$2.95
Hot Tea \$2.95
Iced Tea \$2.95
Milk \$3.00

Desserts

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

Gus's Catering & Special Events Renowned as Tuolumne County
premier caterers, we bring to your event over a quarter century of experience in
providing exceptional food and service. By bringing together a diverse mingling of
talent and personalities, we offer the best planning, quality and service you could
ask for.

With an awarding-winning restaurant, we have the experience to make your event
truly one to remember.

Our restaurant is also available for special events **Sundays & Mondays** (50 people
or more).



Gus's Appetizers

Gus invites you to start your evening off right with delicious appetizers prepared especially for you...

Onion Rings A bundle of golden fried onion rings served with ranch **\$10.95**

Zucchini Sticks One of our favorites...a basket of lightly breaded zucchini sticks served with ranch **\$10.95**

Mushroom Sautee Whole button mushrooms sautéed in a seasoned garlic sauce ... served with sourdough bread **\$8.95**

Scampi Sautee 8 prawns in a garlic wine lemon butter sauce with mushrooms **\$12.95**

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 **\$10.95**

Deep Fried Prawns Six Jumbo shrimp lightly coated with a seasoned breading, fried and served with cocktail sauce **\$11.95**

Steak Sautee Tender bites of tri tip sautéed with mushrooms, scallions and our special blend of herbs & spices **\$9.95**

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



Onion Rings



Calamari Strips



Mushroom Sautee



Steak Sautee

Gus's Fine Wines

WHITE WINES

CHARDONNAY

Francis Coppola, Monterey ~ Aromas of green apple, pear honeysuckle and butterscotch. \$28.00

Rodney Strong, Sonoma ~ Baked apples, pear and citrus with a well balanced finish. \$38.00

PINOT GRIGIO

Francis Coppola, Monterey ~ Crisp and bright, crafted in the classic Northern Italian Style. \$28.00

WHITE ZINFANDEL

Woodbridge by Robert Mondavi, California ~ Lightly sweet and refreshing. \$19.00

RED WINES

CABERNET SAUVIGNON

Rodney Strong, Sonoma ~ Rich with dark cherries, plum, spices and black pepper \$45.00

St. Francis ~ The fragrant Cabernet aromas of cassis and black fruit are underscored by discreet notes of vanilla, cedar and tobacco, and carry into ripe, intense berry fruit flavors on the palate. \$45.00

Moody Ridge, Calaveras County \$30.00

Noble Vines, Lodi ~ Excellent aroma of black cherry, plum, chocolate, blueberry and a little spice. \$30.00

MERLOT

Rodney Strong, Sonoma ~ Lush with notes of black plum, black cherry and blueberry with a hint of dried sage. \$38.00

ZINFANDEL

Gnarly Head, Old Vine, Lodi ~ Produced from some of the oldest vines in California intense and full flavored. \$28.00

PINOT NOIR

Noble Vines 667, Monterey ~ Exhibits appealing aromas of black cherry, plum and a hint of bittersweet cocoa powder. \$30.00

CHAMPAGNE

Korbel ~ The organically grown grapes in this cuvee deliver well-integrated aromas and Pear and white peaches. The finish is medium dry, with a slight savory note at the end. \$35.00

HOUSE WINE

Franzia ~ Blush Burgundy Chablis

Glass: \$5.00 ½ Carafe: \$10.00 Full Carafe: \$15.00



Gus's Specials

~An Experience in Fine Dining~

Steaks

Top Sirloin & 4 Prawns

Choice top sirloin steak smothered with mushrooms with 4 crispy prawns.

\$25.95

Teriyaki Steak with Pineapple

Choice beef smothered in teriyaki sauce with pineapple chunks

\$19.95

Hamburger Steak

Broiled & smothered with mushrooms

\$16.95

Steak & Stuffed Prawns

Choice tri-tip with prawns stuffed with cheese and crab meat

\$25.95

French Burger with Fries & Salad

Choice ground beef on a French Roll.

\$15.95

Chef's Special

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

\$16.95



Chicken

Chicken Parmesan

Classic Chicken Parmesan, chicken breasts, with homemade marinara sauce, topped with Mozzarella and Parmesan cheeses

\$16.95

Chicken Scaloppini

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

\$16.95

Teriyaki Chicken

Chicken breast smothered in teriyaki sauce. and pineapple.

\$16.95

Chicken Piccata

Chicken breast, dusted in flour, sautéed with garlic, lemon butter, capers, and white wine..

\$16.95

Seafood

Poached Salmon

Delicious salmon fillet, poached in white wine topped with garlic lemon butter

\$21.95

Captain's Plate

Deep fried calamari, prawns, & cod expertly prepared for the Captain in you.

\$21.95

Calamari Dore

Calamari steak in egg batter with garlic lemon butter

\$17.95

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