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 - $39.95
- New Yorker - Covered with sautéed mushrooms and special seasoning - $34.95
- Filet Mignon - Tenderloin steak with sautéed mushrooms and special seasoning - $39.95
- Special Top Sirloin - Covered with sautéed mushrooms and special seasoning - $28.95
- T-Bone Steak - Covered with sautéed mushrooms and special seasoning - $36.95
- Coulette Steak - Tri-Tip steak topped with sautéed mushroom glaze and special seasoning - $27.95
- Pepper Steak - Tri-Tip steak with sautéed bell peppers, onions, mushrooms, and special seasoning - $28.95
- Gus’s Special Steak Sandwich - Tri-Tip, Served with salad and choice of potato - $20.95
- Gus’s Prime Rib - cut Prime Rib of Beef slow-roasted to perfection. Au jus & horseradish served aside - $34.95

House Specialties

- Gus’s Rack of Lamb - Cooked to perfection, European style - $39.95
- Breaded Veal Steak - Breaded veal grilled to perfection with country gravy - $17.95
- BBQ Spare Ribs - Pork spare ribs baked slowly with Gus’s BBQ sauce - $23.95
- BBQ Spare Ribs & Chicken - Generous portion of pork ribs and chicken breast with special house BBQ sauce - $25.95
- Broiled Chicken Breast - A seasoned broiled chicken breast smothered in mushrooms - $17.95
- Liver & Onions - Dinner style, with grilled onions - $14.95
- Hamburger Steak - With sautéed mushrooms - $19.95

Steak & Seafood Specials

- Lobster Tail 1/2lb - Served with drawn butter and lemon - $49.95
- Tri-Tip Steak & Lobster Tail 1/2lb - Served with drawn butter and lemon - $55.95
- Scampi Sauté - Tiger shrimp sauté with white wine, lemon butter sauce, and mushrooms - $27.95
- Steak & Scampi - A Tri-Tip steak and sautéed tiger shrimp - $35.95
- Salmon Filet - Salmon filet succulently baked with lemon butter sauce - $27.95
- Fried Jumbo Prawns - served with cocktail sauce and lemon - $27.95
- Steak & Jumbo Prawns - A tri-tip steak and fried prawns - $32.95
- Fish & Chips - Beer battered cod - $19.95

Salads

- Caesar Salad - Crispy romaine, parmesan cheese and croutons, tossed with Gus's Caesar dressing - $19.95
- Grilled Chicken Caesar - Gus’s style Caesar salad with crisp romaine and chicken julienne - $19.95
- Shrimp Caesar - Gus's style Caesar salad tossed with shrimp - $20.95
- Soup & Salad - A bowl of soup of the day and green salad - $10.95
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 - $19.95
Shrimp Fettuccine Alfredo - Fresh fettuccine tossed with our garlic basil butter, cream, Parmesan cheese and sautéed tiger shrimp - $23.95
Chicken Fettuccine - Fresh fettuccine tossed with our garlic basil butter, cream, Parmesan cheese, and grilled chicken breast - $21.95

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 crispy prawns - $30.95
Teriyaki Steak with Pineapple - Choice beef smothered in teriyaki sauce with pineapple chunks - $27.95
French Burger with Fries & Salad - Choice ground beef on a French Roll - $18.95
Chef's Special - Cubes of Tri-Tip Steak sautéed with mushrooms, garlic, scallions and special seasoning. Deglazed with blush wine - $19.95
Chicken Parmesan - Classic Chicken Parmesan, chicken breasts, with homemade marinara sauce, topped with Mozzarella and Parmesan cheeses - $19.95
Chicken Scaloppini - Chicken breast lightly dusted in flour, sautéed with mushrooms, garlic, scallions and marinara sauce. Deglazed with blush wine - $21.95
Teriyaki or BBQ Chicken - Chicken breast smothered in teriyaki sauce and pineapple or BBQ sauce - $20.95
Chicken Piccata - Chicken breast, dusted in flour, sautéed mushrooms with garlic, lemon butter, capers, and white wine - $21.95
Chicken Marsala - Chicken breast sauté with mushrooms and Marsala wine - $19.95
Captain’s Plate - Deep fried calamari, prawns, & cod - $24.95
Calamari Dore - Calamari steak in egg batter with garlic lemon butter - $20.95
Veal Parmesan - Breaded veal cutlet seared and baked in marinara sauce. Topped with mozzarella & parmesan cheese. - $19.95

Child’s Menu
Hamburger - $10.95 • Chicken Breast - $9.95 • BBQ Ribs - $10.95 • Chicken Strips - $10.95
Grilled Cheese - $6.95 • Pasta - $7.95

Side Orders
Baked Potato - $3.95 • Pasta - $5.95 • French Fries - $4.95 • Tomato Slices - $3.00
Fresh Veggies - $4.95 • Green Salad - $6.95 • Garlic Bread - $3.95 • Cup of Soup - $3.95
• Bowl of Soup - $5.95

Desserts
Ice Cream - $3.50 • Bread Pudding - $3.50 • Loula’s Greek Baklava - $4.50

Beverages - $3.50
Soft Drinks (free refill) • Coffee • Hot Tea • Iced Tea • Milk
Gus’s Special Early Bird Menu
3 P.M. - 6 P.M. - Tuesday thru Saturday - Holidays Excluded

Two Dinners for $27.95

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

**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** - breaded scallops, deep fried. Served with cocktail & tarter sauce.
- **Fried Oysters** - breaded oysters, deep fried. Served with cocktail & tarter sauce.
- **Fish & Chips** - Beer battered cod.

**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.
Blackend 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 - $13.95
Zucchini Sticks - One of our favorites...a basket of lightly breaded zucchini sticks served with ranch - $13.95
Mushroom Sautee - Whole button mushrooms sautéed in a seasoned garlic sauce served with sourdough bread - $10.95
Scampi Sautee - Prawns in a garlic wine lemon butter sauce with mushrooms - $15.95
Chicken Strips - Chicken breast strips hand breaded and fried served with ranch or BBQ sauce - $12.95
Cheese Fondue - $11.95
Calamari Strips - Hand breaded calamari strips, lightly seasoned and fried to a golden brown served with house made cocktail sauce - $14.95
Deep Fried Prawns - Jumbo shrimp lightly coated with a seasoned breading, fried and served with cocktail sauce - $14.95
Steak Sautee - Tinder bites of tri tip sautéed with mushrooms, scallions and our special blend of herbs & spices - $13.95
Garlic Bread Slices - of a half loaf of French bread spread with garlic seasoned butter and heated - $3.95