Gus’s Special Early Bird Menu
3 P.M. - 6 P.M. - Tuesday thru Saturday - Holidays Excluded

Two Dinners for $29.95

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.
- 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.
- 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. de-glazed 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.
- Fish & Chips - Beer battered cod.

Gus’s Specialty Items
- 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
- 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 - $13.95
- Cheese Fondue - $12.95
- Calamari Strips - Hand breaded calamari strips, lightly seasoned and fried to a golden brown served with house made cocktail sauce - $15.95
- Deep Fried Prawns - Jumbo shrimp lightly coated with a seasoned breading, fried and served with cocktail sauce - $15.95
- Steak Sautéed - Tender bites of tri tip sautéed with mushrooms, scallions and our special blend of herbs & spices - $15.95
- Garlic Bread Slices - of a half loaf of French bread spread with garlic seasoned butter and heated - $4.95
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 - $49.95
New Yorker - Covered with sautéed mushrooms and special seasoning - $39.95
Filet Mignon - Tenderloin steak with sautéed mushrooms and special seasoning - $51.95
Special Top Sirloin - Covered with sautéed mushrooms and special seasoning - $39.95
T-Bone Steak - Covered with sautéed mushrooms and special seasoning - $49.95
Pepper Steak - Tri-Tip steak with sautéed bell peppers, onions, mushrooms, and special seasoning - $31.95
Gus’s Special Steak Sandwich - Tri-Tip, Served with salad and choice of potato - $23.95
Gus’s Prime Rib - cut Prime Rib of Beef slow-roasted to perfection. Au jus & horseradish served aside - $41.95

House Specialties
Gus’s Rack of Lamb - Cooked to perfection, European style - $49.95
Breaded Veal Steak - Breaded veal grilled to perfection with country gravy - $19.95
BBQ Spare Ribs - Pork spare ribs baked slowly with Gus’s BBQ sauce - $28.95
BBQ Spare Ribs & Chicken - Generous portion of pork ribs and chicken breast with special house BBQ sauce - $31.95
Broiled Chicken Breast - A seasoned broiled chicken breast smothered in mushrooms - $26.95
Liver & Onions - Dinner style, with grilled onions - $17.95
Hamburger Steak - With sautéed mushrooms - $21.95

Steak & Seafood Specials
Lobster Tail 1/2lb - Served with drawn butter and lemon - $59.95
Tri-Tip Steak & Lobster Tail 1/2lb - Served with drawn butter, lemon, sautéed mushrooms - $69.95
Scampi Sauté - Tiger shrimp sauté with white wine, lemon butter sauce, and mushrooms - $29.95
Steak & Scampi - A Tri-Tip steak and sautéed mushrooms & tiger shrimp - $37.95
Salmon Filet - Salmon filet succulently baked with lemon butter sauce - $34.95
Fried Jumbo Prawns - served with cocktail sauce and lemon - $31.95
Steak & Jumbo Prawns - A tri-tip steak and fried prawns with sautéed mushrooms - $36.95
Fish & Chips - Beer battered cod - $25.95

Salads
Caesar Salad - Crisp romaine, parmesan cheese and croutons, tossed w/Gus's Caesar dressing - $21.95
Grilled Chicken Caesar - Gus's style Caesar salad with crisp romaine and chicken julienne - $23.95
Shrimp Caesar - Gus's style Caesar salad tossed with shrimp - $25.95
Grilled Chicken - Lettuce, tomato, cucumber & croutons - $23.95
Soup & Salad - A bowl of soup of the day and green salad - $12.95

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 - $22.95
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 - $27.95

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 - $33.95
French Burger with Fries & Salad - Choice ground beef on a French Roll - $19.95
Chef's Special - Cubes of Tri-Tip Steak sautéed with mushrooms, garlic, scallions and special seasoning. Deglazed with blush wine - $22.95
Chicken Parmesan - Classic Chicken Parmesan, chicken breasts, with homemade marinara sauce, topped with Mozzarella and Parmesan cheeses - $27.95
Chicken Scalloppini - Chicken breast lightly dusted in flour, sautéed with mushrooms, garlic, scallions and marinara sauce. Deglazed with blush wine - $24.95
BBQ Chicken - Chicken breast smothered in BBQ sauce - $26.95
Chicken Piccata - Chicken breast, dusted in flour, sautéed mushrooms with garlic, lemon butter, capers, and white wine - $25.95
Chicken Marsala - Chicken breast sauté with mushrooms and Marsala wine - $24.95
Calamari Dore - Calamari steak in egg batter with garlic lemon butter - $25.95
Veal Parmesan - Breaded veal cutlet seared and baked in marinara sauce. Topped with mozzarella & parmesan cheese. - $21.95

Child’s Menu
Hamburger - $11.95 • Chicken Breast - $9.95 • BBQ Ribs - $11.95 • Chicken Strips - $12.95
Grilled Cheese - $6.95 • Pasta - $11.95

Side Orders
Baked Potato - $4.00 • Pasta - $6.95 • French Fries - $5.95 • Tomato Slices - $3.00
Fresh Veggies - $4.95 • Green Salad - $6.95 • Garlic Bread - $4.95 • Cup of Soup - $4.95
• Bowl of Soup - $6.95

Desserts
Ice Cream - $4.50 • Bread Pudding - $4.00 • Loula’s Greek Baklava - $4.50
Beverages - $4.00
Soft Drinks (free refill) • Coffee • Hot Tea • Iced Tea • Milk