



DINNER  
AUTUMN, 2015

- FIRSTS -

SCOTCH EGG.....8	Whole Grain Mustard
P.E.I. MUSSELS.....18	Vindaloo, Toast
“PBR” BATTERED FRIED PICKLES.....8	Smoked Serrano Aioli
CALIFORNIA BURRATA.....16	Smoked Heirloom Tomato Gazpacho, Herb Salad, Sea Salt, Crostini
LOADED SHISHITO PEPPERS.....9	Dynamite Aioli, Crushed Peanut, Bonito, Chicharron
SEARED ORA KING SALMON.....18	Black Quinoa Tabbouleh, Avocado Green Goddess, Preserved Lemon, Harissa
DAILY CHEESE SELECTION.....16	
HOUSE POUTINE.....10	Cider-Braised Pork Shoulder, Pork Gravy, Cheese Curd

- SALAD & SOUP -

SOUP OF THE DAY.....12	
FARMERS SALAD.....14	Bing Cherries, Gooseberries, Avocado, Green Beans, Crouton, Cherrystone Vinaigrette
CAESAR SALAD.....11	Croutons, Grana Padano, Anchovy
ROASTED RED BEETS.....14	Basil Mascarpone, Fuji Apple, Pickled Watermelon, Savory Granola

- GAGE BUTCHER BOARD -  
all cuts are served à la carte

10oz ROASTED ELK RACK.....45	
18oz BONE-IN PRIME RIBEYE COWBOY CUT.....60	
14oz BONE-IN PRIME NEW YORK STRIP.....58	
12oz BONE-IN PRIME FILET.....60	
MARKET MEAT OF THE DAY.....PQ	
OSCAR STYLE.....18	

SAUCES

please choose one  
Pancho Sauce | Béarnaise | Chimichurri

- SECONDS -

OYSTERS.....PQ	Citrus Mignonette, Smoked Trout Roe, Sorrel
BISON TARTARE.....18	Whipped Goat's Cheese, Black Garlic Aioli, Basil, Beef Chicharrón
HOUSEMADE SAUSAGES.....16	Daily Changing Artisanal Sausages, Pickled Vegetables, Whole Grain Mustard, Rye Toast, Endive Salad
SMOKED TOFU.....17	Peaches & Figs, Basil Tomato Pesto, Mizuna
DAY BOAT SCALLOPS.....21	Heirloom Tomato and Cucumber Salad, Baharat Curry, Sweet Basil

- SIDES -

BUTTERMILK MASHED POTATOES .....8	
SAUTÉED MUSTARD GREENS AND PEA TENDRILS.....8	Roasted Garlic Butter
SMOKED CAULIFLOWER.....8	Roasted Red Pepper Aioli, Balsamic, Parmesan
CHARRED GREEN BEANS.....8	Guanciale, Lemon
CHIPS (FRIES).....7	Curry Gravy

- THIRDS -

ALASKAN HALIBUT.....36	Sweet Corn-Piquillo Bisque, Fingerling Potato, Romano Bean, Grilled Boudin de Mer, Corn Relish
MARKET FISH.....PQ	Thumbelina Carrot, Bok Choy, Fuji Apple Salad, Saffron Beurre Blanc.
ROASTED PEKIN DUCK BREAST.....28	Confit Leg, Parmesan Risotto, Apricot Chutney, Toasted Rosemary-Nut Gremolata
TODAY'S FISH AND CHIPS.....19	Guinness Batter, Malt Tartar Sauce, Lemon
ACANTO'S DAILY PASTA.....23	Seasonal Vegetable Preparation
ROASTED AMISH CHICKEN.....26	Moroccan Tomato Jam, Roasted Fennel, Jus
16oz SLAGEL FARMS PORK PORTERHOUSE.....32	Braised White Beans, Buttermilk Cornbread, Cider Butter, Pear
“THE REGULAR BURGER”.....13	Lettuce, Tomato, Onion, Choice of Swiss, Cheddar, Bleu
THE GAGE VENISON BURGER.....18	Smoked Gouda, Fried Jalapeño, Woodland Mushrooms, Pickled Onion, Mustard Aioli
NEW ENGLAND LOBSTER ROLL.....25	Fried Onions, Old Bay Fries



The Gage takes its name from the Gage Group of buildings (18-24 South Michigan). Constructed in the late 1800s and now historically landmarked, the buildings housed three milliners, including the Gage Brothers & Co. founded by David and George Gage. Gage Brothers & Co. supplied hats to fashionable ladies throughout the U.S. and abroad.

The installation in the staircase to our lower level features original early 20th century theater magazine advertisements for Gage hats which were known for their "superb style, sterling quality and superior workmanship".