

Appetizers

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

Onion Rings.....\$12.95

A bundle of golden fried onion rings served with ranch.

Mushroom Sauté.....\$11.95

Mushrooms sautéed in a seasoned garlic sauce, served with sourdough bread.

Scampi Sauté.....\$15.95

Prawns in a garlic wine lemon butter sauce with mushrooms.

Chicken Strips.....\$13.95

Chicken breast strips hand breaded and fried, served with ranch or BBQ sauce.

Cheese Fondue.....\$13.95

Calamari Strips.....\$15.95

Hand breaded calamari strips, lightly seasoned and fried to a golden brown, served with house made cocktail sauce.

Deep Fried Prawns.....\$15.95

Six Jumbo shrimp lightly coated with a seasoned breading, fried and served with cocktail sauce.

Steak Sauté.....\$15.95

Tender bites of Tri-Tip sautéed with mushrooms, scallions & our special blend of herbs & spices.

Garlic Bread.....\$4.95

Slices of half loaf of French bread spread with garlic seasoned butter & heated.

Deep Fried Scallops.....\$14.95

Served with lemon & cocktail sauce.

Deep Fried Oysters.....\$14.95

Served with lemon & cocktail sauce.

All Day SPECIALS 2 for \$32.95

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

Top Sirloin

Choice top sirloin steak smothered with mushrooms.

Teriyaki Steak with Pineapple

Grilled Tri-Tip in teriyaki sauce & topped with Pineapple.

Teriyaki Ribs or BBQ Ribs

St. Louis style ribs in teriyaki sauce & pineapple chunks or smothered in BBQ Sauce.

Tri-Tip Steak or Cajan Tri-Tip Steak

With Mushrooms.

Pepper Steak

Tri-Tip steak with sautéed bell peppers, onions, mushrooms & special seasoning.

Chef's Special

Cubes of Tri-Tip Steak sautéed with mushrooms, garlic, & special seasoning.

Hamburger Steak

Broiled with mushrooms.

French Burger with Fries & Salad

Choice ground beef on a French roll.

Cheeseburger

Served with fries.

Breaded Veal Cutlet

Seasoned breaded veal cutlet covered with Gus's special country gravy.

Liver & Onions

Beef liver lightly dusted with flour & grilled to perfection with grilled onions.

Veal Parmesan

Breaded veal cutlet baked in marinara sauce with mozzarella & parmesan cheese.

Fettuccine Alfredo -Tri-Tip, Chicken or Shrimp

Fresh fettuccine tossed with our garlic basil butter, cream, & parmesan cheese.

Cajun Chicken or Shrimp Fettuccine

Grilled chicken or sautéed shrimp with Cajun seasoning and Fettuccine Alfredo.

Chicken Picatta

Sautéed chicken breast with mushrooms, green onions, garlic with capers.

Lemon Chicken

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

BBQ Chicken

Chicken breast grilled & smothered with homemade BBQ sauce.

Chicken Parmesan

Chicken breast, with homemade marinara sauce, topped with mozzarella cheese and parmesan cheese.

Chicken Scaloppini

Chicken breast sautéed with mushrooms, garlic, & marinara sauce.

Teriyaki Chicken

Chicken breast in teriyaki sauce with pineapple.

Cajun Chicken or Tri-Tip Salad

Grilled meat with Cajun seasoning on top of lettuce, tomato, onions, & your choice of dressing.

Grilled Chicken or Tri-Tip Salad

Grilled meat served on a bed of lettuce with tomatoes, onions, croutons & your choice of dressing.

Caesar Salad

Crispy romaine lettuce tossed with parmesan cheese, croutons & Caesar dressing.

Deep Fried Oysters (8)

Served with lemon & cocktail sauce.

Deep Fried Scallops (10)

Served with lemon & tarter sauce

Breaded Fried Shrimp (4)

Served with cocktail & tarter sauce.

Filet of Salmon

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

Fish & Chips

Beer battered cod.

Special Dinner Entrees

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

Gus's Special Steak Sandwich

Grilled Tri-Tip.....\$23.95
Served with salad & choice of potato.

House Special

One Pound Tri-Tip.....\$39.95
Seasoned and cooked to perfection & topped with mushrooms.

FRIDAY & SATURDAY ONLY

Gus's Prime Rib

16 oz. cut.....\$41.95

Beef Prime Rib slow-roasted to perfection.
Au jus & horseradish served on the side.

Steaks from the Broiler

Rib Eye.....\$49.95
Covered with sautéed mushrooms & special seasoning.

New Yorker.....\$39.95
Covered with sautéed mushrooms & special seasoning.

Filet Mignon.....\$49.95
Tenderloin steak with sautéed mushrooms & special seasoning.

Special Top Sirloin.....\$35.95
Covered with sautéed mushrooms & special seasoning.

Coulette Steak.....\$31.95
Tri-Tip steak topped with sautéed mushrooms glaze & special seasoning.

Pepper Steak.....\$31.95
Tri-Tip steak with sautéed bell peppers, onions mushrooms & special seasoning.

House Specialties

Gus's Rack of Lamb.....\$49.95
Cooked to perfection, European style.

Breaded Veal Steak.....\$19.95
Breaded veal grilled to perfection with country gravy.

BBQ Spare Ribs.....\$28.95
Pork spare ribs baked slowly with Gus's BBQ sauce.

BBQ Spare Ribs & Chicken.....\$31.95
Generous portion of pork ribs & chicken breast with special house BBQ sauce.

Broiled BBQ Chicken.....\$27.95
A seasoned broiled chicken breast smothered in a special BBQ sauce.

Broiled Chicken Breast.....\$26.95
A seasoned broiled chicken breast smothered in mushrooms.

Liver & Onions.....\$17.95
Dinner style, with grilled onions.

Steak & Seafood Specials

Lobster Tail 1/2lb (8oz).....\$59.95
Served with drawn butter & lemon.

Tri-Tip Steak & Lobster Tail 1/2lb (8oz).....\$69.95
Served with drawn butter & lemon.

Scampi Saute.....\$29.95
Tiger shrimp saute with white wine, lemon butter sauce & mushrooms.

Steak Scampi.....\$37.95
A Tri-Tip Steak and sautéed tiger shrimp.

Salmon Filet.....\$34.95
Salmon filet succulently baked with lemon butter sauce.

Fried Jumbo Prawns.....\$31.95
Six prawns served with cocktail sauce & lemon.

Steak & Jumbo Prawns.....\$36.95
A tri-tip steak & fried prawns.

Fish & Chips.....\$25.95
Beer battered cod.

Delicious Pastas

includes your choice of soup or salad
and fresh baked garlic bread.

Fettuccine Alfredo	\$23.95
Fettuccine tossed with our garlic basil butter, cream, and parmesan cheese.	
Shrimp Fettuccine Alfredo	\$26.95
Fettuccine tossed with our garlic basil butter, cream parmesan cheese and sautéed tiger shrimp.	
Chicken Fettuccine	\$25.95
Gus's style topped with chicken.	

Child's Menu

Hamburger	\$11.95
Grilled Cheese	\$6.95
Chicken Breast	\$10.95
Pasta	\$9.95
BBQ Ribs	\$12.95
Chicken Strips	\$12.95

Side Orders

Baked Potato	\$4.00
Pasta	\$6.95
French Fries	\$5.95
Tomato Slice	\$2.95
Fresh Veggies	\$4.95
Green Salad	\$6.95
Garlic Bread	\$3.95

Beverages

Soft Drinks (free refill)	\$4.00
Iced Tea (free refill)	\$4.00
Coffee (free refill)	\$4.00
Hot Tea	\$4.00
Milk	\$4.00

Dessert

Ice Cream	\$4.50
Bread Pudding	\$4.00
Loula's Greek Baklava!	\$4.95

Soup & Salads

Caesar Salad	\$21.95
Crispy romaine, parmesan cheese & croutons, tossed with Gus's Caesar dressing.	
Grilled Chicken Caesar	\$25.95
Gus's style Caesar salad with crisp romaine & Chicken.	
Shrimp Caesar	\$26.95
Gus's style Caesar salad tossed with shrimp.	
Grilled Chicken	\$24.95
Seasoned grilled chicken breast served on green salad with tomatoes, croutons, onions, & your choice of dressing.	
Soup & Salad	\$12.95
A bowl of soup of the day and green salad.	
Cup of Soup	\$4.95
Bowl of Soup	\$6.95

Kali oreksi!
(ENJOY YOUR MEAL)

Gus's Catering & Special Events

Renowned as Tuolumne County premier Caterers, we bring to your event almost half a decade of experience in providing exceptional food & service. By bringing together a diverse mingling of talent and personalities, we offer the best planning, quality & service you could ask for.

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

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

Gus's Fine Wines

WHITE WINES

CHARDONNAY

Josh Craftsman - Boasting with aromas of oak, fig & vanilla.....**\$35**

Rodney Strong - Baked apples, pear & citrus with a balanced finish.....**\$40**

PINOT GRIGIO

Chloe - Alluring aromatics of peach, crisp apple & honeysuckle.....**\$35**

WHITE ZINFANDEL

Beringer - Sassy scents of red berry, citrus & ripe melon.....**\$20**

RED WINES

CABERNET

Rodney Strong - Rich with dark cherries, plum, spices & black pepper.....**\$48**

Skyside - Flavors of violet, tobacco, chocolate & dark fruit.....**\$32**

Moody Ridge - Calaveras county with notes of cherry & plum.....**\$30**

MERLOT

Rodney Strong - Notes of black plum, black cherry, blueberry & sage.....**\$40**

ZINFANDEL

Sobon Estate Old Vine - Brambly flavors of blue berry & vanilla.....**\$32**

PINOT NOIR

Love Noir - Robust, jammy flavors of dark cherry & espresso.....**\$32**

CHAMPAGNE

Cooks - Crisp & Clean.....**\$35**