

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.

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.

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.

T-Bone Steak.....\$49.95
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 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 Sautee - 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 Scaloppini - 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**

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.

Tri-Tip Steak

With Mushrooms.

Hamburger Steak

Broiled with mushrooms.

French Burger with Fries & Salad

Choice ground beef on a French roll.

Chef's Special

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

Cajun Tri-Tip Salad

Grilled Tri-Tip with Cajun seasoning with lettuce, tomatoes, onions, & choice of dressing.

Tri-Tip Fettuccine Alfredo.

Grilled Tri-Tip with Fettuccine Alfredo.

Teriyaki Ribs

St. Louis style ribs in teriyaki sauce & pineapple chunks.

Cajun Chicken Salad

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

Blackened Chicken Fettuccine

Grilled chicken with Cajun seasoning and Fettuccine Alfredo.

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.

Deep Fried Oysters (8)

Served with lemon & cocktail sauce.

Deep Fried Scallops (10)

Served with lemon & tarter sauce

Cajun Shrimp Fettuccine

Sautéed shrimp with Cajun seasoning & Fettuccine Alfredo.

Veal Parmesan

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