

DINNER AT THE GATE



Appetizers

Flatbread Margherita Pizza 16
fresh mozzarella cheese, marinara sauce, fresh basiil

Flatbread BBQ Chicken 18
white cheddar cheese, BBQ sauce, chorizo, chicken, bacon, red onions, green onions

Spicy Ahi Tuna Poke (gf) 23
fresh #1 ahi tuna, seaweed, onion, cucumber, fresno chili, citrus ponzu, japanese aioli, unagi, micro cilantro
add caviar bump 10

Roasted Garlic Hummus (vg) 18
chickpea hummus, toasted pinenuts, dusted smoked paprika, EVOO, micros, warm house-made pita bread

Shishito Peppers 15
grilled peppers, aioli, togarashi, seasme seeds

Cheese & Charcuterie Board 28
imported and domestic cured meats & cheeses, fresh & dried seasonal fruit, jam, nuts, olives, pickled vegetables, mustards, crostini

Salads

Mini Caprese Salad 13
heirloom tomatoes, garlic oil, mozzarella, basil

Soba Noodle Salad (v) (vg) 21
yaki soba noodles, mango, cucumber, red onion, bell peppers, edamame, green onion, crispy wonton strips, soy vinaigrette dressing

House Salad (vg) 18
mixed greens, cucumber, radish, carrot, croutons

Caesar Salad 20
romaine, parmesan cheese, croutons

Wedge Salad 20
iceberg, bacon, tomato, onion, bleu cheese crumbles, chives, bleu cheese dressing

Add Chicken 9 | Shrimp 14 | Salmon 19
Hanger Steak 40z 20 | Ahi Tuna 50z 22

Plates

Steak Frites (gf) 44
New York steak, hand-cut fries, bearnaise sauce

Porkchop 48
roasted sweet potato, seasonal vegetable, bourbon cherry caramel sauce

Ribeye 54
ribeye. maldon salt, mashed potatoes, seasonal vegetables

Jambalaya Pasta 28
mixed peppers, red onion, shrimp, chicken, sausage, cajun-butter sauce

Mary's Half Chicken Marsala (gf) 35
garlic mashed potatoes, seasonal vegetable, cremini mushrooms, marsala wine reduction

Stroganoff 33
fresh pappardelle pasta, mushrooms, beef tip, demi sauce, creme fraiche, chives

Salmon (gf) 36
parmesan risotto, lemon dill sauce, seasonal vegetables

Burger 24
cheddar, bacon, lettuce, onion, tomato, pickle, aioli

Desserts

Pot de Creme 13
chocolate, cream, citrus

Maple Creme Brulee 11
custard, maple, sugar

Trifle 13
bourbon apples, cider cake, caramel, chantilly cream

Corkage Fee 20 | Split Plate Fee 7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 21% GRATUITY WILL AUTOMATICALLY BE APPLIED FOR PARTIES OF 6 PEOPLE OR MORE.