

DINNER AT THE GATE



Appetizers

Flatbread Margherita Pizza fresh mozzarella cheese, marinara sauce, fresh basiil	16
Flatbread BBQ Chicken white cheddar cheese, BBQ sauce, chorizo, chicken, bacon, red onions, green onions	18
Spicy Ahi Tuna Poke (gf) fresh #1 ahi tuna, rice-paper cups, seaweed, onion, cucumber, fresno chili, citrus ponzu, japanese aioli, unagi, micro cilantro add caviar bump 10	23
Roasted Garlic Hummus (vg) chickpea hummus, toasted pinenuts, dusted smoked paprika, EVOO, micros, warm house-made pita bread	18
Fritto Misto calamari, rock shrimp, shishito pepper, shaved fennel & onion, lemon wedges, calabrian chili aioli, cocktail sauce	21
Spinach Artichoke Dip (gf) creamy spinach & artichoke blend, cheeses, tortilla chips	15
Cheese & Charcuterie Board imported and domestic cured meats & cheeses, fresh & dried seasonal fruit, jam, nuts, olives, pickled vegetables, mustards, crostini	28
Bison Cheesesteak Eggrolls ground bison, sweet peppers & onions, melted pepperjack cheese, house-made sweet chili sauce	16

Salads

Beet & Citrus Salad (vg/gf) avocado, pistachio, goat cheese, frisee, balsamic glaze, champagne vinaigrette	19.5
Soba Noodle Salad (v) (vg) yaki soba noodles, mango, cucumber, red onion, bell peppers, edamame, green onion, crispy wonton strips, soy vinaigrette dressing	21
House Salad (vg) mixed greens, cucumber, radish, carrot, croutons	18
Caesar Salad romaine, parmesan cheese, croutons	20
Wedge Salad iceberg, bacon, tomato, onion, bleu cheese crumbles, chives, bleu cheese dressing	20
Add Chicken 9 Shrimp 14 Salmon 19 Hanger Steak 40z 20 Ahi Tuna 50z 22	

Plates

Steak Frites (gf) hanger steak, hand-cut fries, bearnaise sauce	44
Togarashi-Crusted Ahi Tuna (gf) fresh #1 ahi tuna, forbidden black rice, baby bok choy, green onion, pineapple mango salsa, crispy wonton strips, unagi sauce, japanese aioli	40
Porkchop roasted sweet potato, seasonal vegetable, bourbon cherry caramel sauce	48
Wagyu Skirt-Steak mashed potatoes, roasted baby carrots, bordelaise sauce, chimichurri sauce	66
Pan-Seared Halibut (gf) tom kah gai broth, char-grilled baby bok choy, red bell pepper, wild mushrooms, snow peas, bean sprouts, fresh thai herbs, salsa macha, cilantro, crispy taro	45
Filet Au Poivre (gf) center cut filet, mashed potato, seasonal vegetables, au poivre sauce	62
Jambalaya Pasta mixed peppers, red onion, shrimp, chicken, sausage, cajun-butter sauce	28
Mary's Half Chicken Marsala (gf) garlic mashed potatoes, seasonal vegetable, cremini mushrooms, marsala wine reduction	35
Stroganoff fresh pappardelle pasta, mushrooms, beef tip, demi sauce, creme fraiche, chives	33
Salmon (gf) parmesan risotto, char-grilled asparagus, pine nut relish, balsamic gastrique	36
Burger cheddar, bacon, lettuce, onion, tomato, pickle, aioli	24

Desserts

Pot de Creme chocolate, cream, citrus	13
Maple Creme Brulee custard, maple, sugar	11
Trifle bourbon apples, cider cake, caramel, chantilly cream	13

Corkage Fee 15 | Split Plate Fee 7