

# THE GATE



## DINNER

### STARTERS

- Spinach and Artichoke Dip 12

Creamed Spinach, Marinated Artichokes,  
Parmesan Cheese, Toasted Sliced Baguette
- Cheese & Charcuterie Board- 24

Assorted Artisan Cheeses & Cured Meats  
Seasonal Accompaniments, Sourdough Crostini
- Soft Bavarian Pretzel Bites - 12

Beer Cheese and Honey Mustard
- Ahi Tuna Poke - 18

Soy Sauce, Sesame Oil, Sriracha, Scallions  
Avocado & Wonton Chips
- Gulf Shrimp Cocktail - 18 †

Wakame Seaweed, Grilled Lemon  
Sweet Chili Cocktail Sauce

### SALADS

- Farmers Greens - 14 †

Mixed Lettuces, Assorted Seasonal Vegetables  
Choice of Dressing
- The Gate Caesar - 13

Chilled Romaine, Classic Caesar Dressing  
Parmigiano Reggiano
- The Gate Wedge - 14 †

Baby Iceberg, Shaved Red Onion, Grape Tomatoes  
Domestic Blue Cheese Crumble, Bacon  
Blue Cheese Dressing & Balsamic Reduction
- Harvest Salad - 14 †

Baby Spinach, Roasted Fuji Apples, Carrot, Dried Cranberries,  
Feta Cheese, Walnuts, Apple Pie Vinaigrette

add to any salad:

- Vegan or Grilled Lemon-Herb Chicken - 8 | Pan Roasted Shrimp - 12
- Seared Ahi Tuna - 14 | Pan Seared Salmon - 14

### ENTREES

- Pan Roasted King Salmon - 34 †

Wild Rice and Broccoli and Cauliflower Sweet Chili Guava  
Gastrique
- Pan Seared Halibut - 40

Wild Rice and Broccoli and Cauliflower and  
Lobster Sherry Cream Sauce
- 10oz Black Angus New York Strip Loin 42

Garlic Mashed Potatoes with Carrots and Asparagus with Cabernet  
Reduction
- Pan Seared Beeler's Pork Rib Chop - 46 †

Sun Dried Tomato Rice  
Broccolini and Fig Jam
- The Gate Filet

6oz - 38    8oz - 46

Garlic Mashed Potatoes with Carrots and Asparagus  
Add on Blue Cheese Butter or Black Truffle Butter 5
- Jidori Airline Chicken Breast - 33†

Garlic Mashed Potatoes with Broccolini  
Fresh Herb Pan Sauce
- Murieta Cheeseburger - 21

Sharp Cheddar, Bacon, Onion, Tomato, Lettuce, Pickles  
Garlic Aioli Served on a Brioche Bun
- Butternut Squash Ravioli - 28

Sauteed Spinach, Walnut, Diced Apple,  
Sage Butter Sauce

- Prime Rib French Dip - 24
- Gruyere, Caramelized Onion and Au Jus  
Served on a French Baguette

Executive Chef Scott Savage  
Sous Chef Trevor Gennai

\*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. Room Service Charge is an automatic 21% delivery fee for all room service deliveries.| Split plate charge is \$7 per plate.

† Indicates Gluten Free