

DINNER AT THE GATE



Appetizers

Dungeness Crab Cocktail (gf) house-made cocktail sauce, lemon wedge add caviar bump 10	MP
Truffled Deviled Eggs (gf) black perigord truffle, frisee, chives add caviar bump 10	20
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
Crispy Brussel Sprouts (v/vg/gf) brussel sprouts, pickled vegetables, sultana agrodolce	14
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

Strawberry Spinach Salad (vg/gf) bloomsdale spinach, strawberries, hardboiled egg, red onion, cherry tomatoes, cucumber, strawberry vinaigrette, toasted almonds	18.5
Beet & Citrus Salad (vg/gf) avocado, pistachio, goat cheese, frisee, balsamic glaze, champagne vinaigrette	19.5
Soba Noodle Salad (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 5oz 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, crispy brussel sprouts, 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, roasted potatoes, seasonal vegetables, au poivre sauce	62
Mary's Half Chicken Marsala (gf) garlic mashed potatoes, asparagus, 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
Mushroom Risotto (v/vg/gf) mushroom medley, peas, risotto, mushroom demi	29

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

*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.

EXECUTIVE CHEF - JAVIER VEGA