

DINNER AT THE GATE

STARTERS

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| †DEVILED EGGS..... | 13 |
| Potato chip crumbles, cornichon | |
| BUFFALO CHICKEN WINGS..... | 17 |
| Fried and tossed, blue cheese dressing and veggies | |
| AHI TUNA POKE..... | 21 |
| Soy sauce, sesame oil, sriracha, avocado, scallion, wonton chips | |
| †SHRIMP COCKTAIL..... | 18 |
| Sweet chili cocktail sauce | |
| LOADED POTATOES..... | 14 |
| Cheddar jack cheese, bacon, scallion, creme | |
| TRI TIP BITES..... | 16 |
| BBQ smoked tri tip, dill pickles, cheddar, provolone, sourdough | |

SALADS & BOWLS

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| †BURRATA SALAD..... | 15 |
| Heirloom tomato, fruit, arugula, prosciutto, EVOO | |
| CAESAR..... | 13 |
| Sourdough croutons, pecorino, anchovy | |
| †WEDGE..... | 16 |
| Baby iceberg, deviled egg, shaved red onion, grape tomatoes, domestic blue cheese crumble, bacon, blue cheese dressing | |
| †GREEK BOWL..... | 14 |
| Quiona, spinach, cucumber, feta, tomato, onion, olives, Greek dressing | |

Add Chicken 7 | Shrimp 12 | Salmon 14 | Tuna 14

PLATES

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| FARM VEG BUCCATINI..... | 28 |
| Farm veggies, roasted garlic, olive oil, basil, pecorino shavings | |
| PAN ROASTED JIDORI..... | 35 |
| Parmesan gnocchi, broccolini, cured tomato | |
| †SCOTTISH SALMON..... | 36 |
| Corn succotash, roasted tomato coulis | |
| SHRIMP PASTA..... | 30 |
| Gulf shrimp, andouille, bucatini, creole sauce | |
| STEAK FRITES..... | 30 |
| Flat iron, chimichurri, fries, herb salad | |
| GATE BURGER..... | 22 |
| Cheddar, smoked bacon, LTO, garlic aioli, brioche bun | |
| FRENCH DIP..... | 24 |
| Provolone cheese, caramelized onions, Au Jus, grilled baguette | |
| †6oz FILET..... | 58 |
| Asparagus, baked potato, Bordelaise | |

ALA CARTE SIDES

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| †Side Salad (House or Caesar)..... | 5 |
| †Baked Potato Loaded..... | 8 9.50 |
| Au Gratin Potatoes..... | 8 |
| †Balsamic Grilled Asparagus..... | 6 |
| †Broccolini..... | 6 |



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