

# THE GATE

## DINNER

### STARTERS

Seared Pork Belly -18  
Fried Feta Polenta, Soft Boiled Egg, Shaved Apple Salad

Shrimp Cocktail † -17  
Poached Tiger Shrimp, Watermelon and Matchstick Celery and Sweet Chili Cocktail Sauce

Stuffed Mushrooms † -12  
Roasted Cauliflower, Cotija and White Truffle Oil

Cheese & Charcuterie Board - 24  
Assorted Artisan Cheeses & Cured Meats, Seasonal Accompaniments, Sourdough Crostini

### SALADS

Farmers Greens - 12  
Mixed Lettuces, Shaved Angel Wing Farm Vegetables,  
Choice of Dressing

The Gate Caesar - 13  
Chilled Romaine, Classic Caesar Dressing, Parmigiano  
Reggiano and Fresh Croutons

Classic Wedge - 12  
Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cherry  
Tomatoes, Red Onion and Point Reyes Bleu Cheese

add to any salad:  
Grilled Lemon-Herb Chicken - 7  
Shrimp - 10 | Salmon - 11

Spinach Salad † - 14  
Strawberries, Blueberries, Pears, Goat Cheese, Cucumber,  
Carrot & Candied Pecans

Soup of the Day  
cup - 8  
bowl - 11

### ENTREES

Pacific Halibut - 37  
Pan Seared Halibut, Black Olives, Roasted Heirloom Tomatoes, Lemon Caper Fumet over  
Fresh Fettuccini

King Salmon † - 32  
Oven Roasted Salmon, Wild Rice Succotash and Angel Wing Farms Grilled Seasonal Vegetables

Grilled Boneless Pork Loin † - 28  
Roasted Red Potatoes, Goat Cheese Stuffed Peppadews, Sweet and Spicy Angel Wing Farms  
Asian Pear Coulis

Mary's Chicken Breast - 28  
Cranberry Apple Bread Pudding, Angel Wing Farms Parsnip Puree & Wild Mushroom Ragout

Murieta Cheeseburger - 20  
Sharp Cheddar, Bacon, Onion, Tomato, Lettuce, House Pickles, Garlic Aioli Served on a Brioche Bun

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

Gate Filet Mignon - 42  
Blue Cheese Topped Filet, Horseradish and Honey Mashed Potatoes, Angel Wing Farms Carrot  
Medley and Veal Jus

12oz New York Strip Steak - 42  
Grilled Certified Black Angus, House Fries, Ancho Chili Ketchup, Grilled Angel Wing Farms Tomato  
and Roasted Garlic Maitre'd Butter

† Indicates Gluten Free | Executive Chef Scott Savage

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
20% gratuity applied for parties of 6 or more, room service and to-go food | Split plate charge \$7