

# 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, Peaches, 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

CEDAR PLANK 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 - 18

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

PRIME RIB FRENCH DIP - 22

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

12 OZ 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.

18% gratuity applied for parties of 6 or more