



THE GATE

Executive Chef Andrea Reiter

Featuring Angel Wing Farm

STARTERS

Smoked Chicken Wings | 13

Slow Smoked Crisp Wings Tossed with White BBQ Sauce, Served with House Made Ghost Pepper Ranch Dressing

Roasted Brie | 12

Served with Toasted Focaccia & House Made Giardiniera

Hummus and Flatbread | 11

Chickpea Hummus, Roasted Garlic, Marinated Olives, Sweet Basil Pesto, Grilled Flatbread, Sweet Peppers, Olive Oil

Jumbo Lump Crab Cakes | 17

Served with Traditional Tartare Sauce & Pickled Fennel

FARMERS' GREENS & SOUPS

Pistachio Caesar Wedge | 10

Crisp Little Gem, House Made Caesar, Parmesan, Focaccia Crostini, Crushed Pistachios

Angel Wing Farm Salad | 9

Seasonal Farm Vegetables & Greens Served with Choice of House Champagne Vinaigrette, Garden Ranch or Bleu Cheese Dressing

Spinach Salad | 10

Baby Spinach, Shaved Red Onion, Bacon, Sliced Mushrooms, Hard Boiled Egg, Goat Cheese, with Warm Bacon Dijon Dressing

Chinese Chicken Salad | 15

Roasted Chicken, Napa Cabbage Blend, Carrots, Scallions, Roasted Cashews, Mandarin Oranges, Tossed with a Sweet & Spicy Cashew Vinaigrette with Crisp Noodles

Add to any Salad: Roasted Chicken | 6 Seared Steelhead | 9 Grilled Prawns | 10

Soup Of The Day

Inquire About Today's Special

Bowl | 9

Cup | 6

Small Cup | 5

Bernard's Clam Chowder

Inspired by The Man Himself; Tender Clams, Onions, Celery & Potatoes in a Rich Creamy Broth

Bowl | 10

Cup | 7

Small Cup | 6

Consumer Advisory:

Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

For parties of 6 or more, an automatic gratuity of 18% will be added to the final bill.



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COMFORT SPECIALTIES

Fried Chicken Sandwich | 13

Kimchee Slaw, Gochujang Aioli

Pappardelle | 21

Fresh Pappardelle, Tossed with a Slow Simmered Short Rib Stroganoff, Parmesan & Fried Rosemary

Prime Rib French Dip | 15

Tender Shaved Prime Rib with Horseradish Gruyere Aioli on a Grilled Baguette with Jus

Crispy Skin Steelhead | 21

Farm Vegetable & Potato Hash, Salsa Verde

Piri-Piri Chicken | 21

Marinated & Roasted Half Chicken Served with Herbed Mashed Potatoes,
Seasonal Vegetables & a Fresh Cilantro Garlic Glaze

Stuffed Snapper Filet | 26

Seared Snapper Baked With Jumbo Lump Crab, Served with Seasonal Vegetables & Citrus Hollandaise

Cowboy Ramen Bowl | 15

Smoked Brisket, Scallions, Shaved Cabbage, & Hot Peppers in a Savory and Spicy Broth

Seasonal Risotto | 18

Inquire with Your Server

SIDES | 7

Crispy Brussels Sprouts with Roasted Mushrooms

Garlic & Herb Mashed Potatoes

Fresh Farm Vegetables

Fingerling Potatoes

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FROM THE GRILL

Certified Angus Beef Filet | 34

Served with Farm Vegetable Medley & Garlic & Herb Mashed Potatoes or Crispy Fingerling Potatoes
Organic Mushroom Demi-Glace, Bone Marrow Butter

Certified Angus Beef Rib Eye | 36

Served with Farm Vegetable Medley & Garlic & Herb Mashed Potatoes or Crispy Fingerling Potatoes
Organic Mushroom Demi-Glace, Bone Marrow Butter

Homestead Pork Porterhouse | 28

Served with Farm Vegetable Medley & Garlic & Herb Mashed Potatoes or Crispy Fingerling Potatoes
Organic Mushroom Demi-Glace, Bone Marrow Butter

Murieta Burger | 13

Applewood Smoked Bacon, Sharp Cheddar Cheese, Shaved Red Onion, Lettuce,
Tomato, House Pickles, Roasted Garlic Aioli
Your Choice of House Fries, or Mixed Green Salad

Cauliflower Burger | 13

Marinated Grilled Cauliflower, Cheddar Cheese, Lettuce, Tomato,
Shaved Red Onion, House Pickles, Roasted Garlic Aioli
Your Choice of House Fries, or Mixed Green Salad

FLATBREADS

Smoked Brisket | 14

Ghost Pepper Cheese Blend, BBQ Sauce, Sliced Peppers, Chipotle Aioli, Green Onions

Artichoke | 14

Marinated Artichokes, Fontina, Smoked Ham, Crisp Herbs

Roasted Mushroom | 14

Roasted Wild Mushrooms, Fontina, Buttermilk Bleu Cheese, Crisp Herbs

ABOUT ANGEL WING FARM

Our 5-acre farm & greenhouse, Angel Wing Farm provides quality produce for The Gate Restaurant as well as custom catering menus at The Murieta Inn & Spa.

The farm encompasses olives, wine and table grapes, fruit trees, & 80 raised beds growing seasonal vegetables with a twist. Additional landmarks include a butterfly garden & brick patio perfect for weddings, events, or a pairings dinner for a one-of-a-kind farm-to-fork experience.

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Our use of Angel Wing Farm and its produce is just one of the many reasons The Gate was honored with **best**
“Locally Sourced Ingredients” in Sacramento Magazine’s *2019 Best of Issue*.

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