

Starters

Salt + Pepper Baby Back Ribs | 14

crisp cabbage sesame slaw, korean BBQ sauce

Avocado Shrimp Toast | 12

garden herbs, lime, sea salt, EVOO, grilled rustic bread

Shrimp Cocktail | 15

tequila lime cocktail sauce

Forever Braised Short Rib Poutine | 14

cheese curds, house fries, gravy, fried cage free egg, chives

Chips + Texas Queso | 10

house salsa

Traditional Hummus | 10

farm vegetables, basil pesto, roasted garlic, marinated olives, grilled flatbread

Roasted Beet Wrap | 11

add roasted chicken / 6

bib lettuce, goat cheese spread, avocado, mint, fried shallots, crushed pistachios

Hot Crisp Wings | 13

cambozola crème, pickled vegetables

Angel Wing Farm in Rancho Murieta, California utilizes Earth-friendly, organic practices to provide quality produce for The Gate. Our 5-acre farm and state-of-the-art greenhouse encompasses everything from tomatoes to peppers and seasonal squash, providing The Gate with the freshest ingredients.

We are proud to partner with these Greater Sacramento vendors to bring you the best farm-to-fork meals.

Produce:

Angel Wing Farm, Rancho Murieta

Davis Ranch, Sloughhouse

Del Rio Farms, West Sacramento

Dragon Mushrooms, Sloughhouse

Riverdog Farm, Guinda

Christopher Ranch, Gilroy

Poultry:

Pittman Farms, Hanford

Dairy:

Cypress Grove, Arcata

Soups

Bernard's Clam Chowder Cup | 7 Bowl | 10

Winning Start French Onion | 10

sourdough toast, melted gruyere + provolone

Farmers Greens

add to any salads: roasted chicken breast / 6

skuna bay salmon / 9 chilled shrimp / 9

Murieta Chop Chop | 13

roasted chicken, romaine, kale, farm tomatoes, seasonal vegetables, water melon radishes, goat cheese, sun flower seeds, champagne vinaigrette

Wedge | 12

shaft's bleu cheese, crisp pork belly bacon, vine ripened tomato, house made bleu cheese dressing

Caesar | 11

romaine, gate caesar dressing, hand grated parmigiano reggiano, crushed pistachios, focaccia crostini

Caprese | 13

heirloom tomatoes, fresh mozzarella, basil, EVOO, reduced balsamic

Executive Chef Andrea Reiter

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



THE GATE

Comfort Entrees

Bone in Pork Milanese | 28

arugula, pecorino, grilled lemon

House Made Potato Gnocchi | 22

wild mushrooms, cambozola crème,

arugula, sage

Sea Bass | 32

herb garlic butter, rice, seasonal vegetables

Mary's Ranch Organic Roasted Chicken | 24

fontina mashed potatoes, seasonal vegetables

Carbonara | 23

house made pastrami bacon, spaghetti, yolks,
peppercorn trio, hand grated parmigiano reggiano

Gold River Skuna Bay Salmon | 26

herb garlic butter, rice, seasonal vegetables,

roasted tomato vinaigrette

Vegetable Lasagna | 19

mushroom + cashew bolognese, herbed ricotta, marinara,

mozzarella, picked herbs

Sandwiches

french fries or simple salad

Pastrami Bacon Reuben | 16

sauerkraut, gruyere cheese, thousand island,

grilled marbled rye

Roasted Prime Rib French Dip | 17

gruyere + horseradish aioli, grilled baguette, au jus

Ranch Cheeseburger | 16

applewood smoked bacon, sharp cheddar cheese, red onion,

tomato, lettuce, house sauce, brioche bun

Flat Breads

Margherita | 15

heirloom tomatoes, fresh mozzarella, basil,

balsamic reduction, EVOO

Pepperoni | 16

tomato sauce, mozzarella, oregano

Steaks & Chops

Certified Angus 8oz Beef Filet Mignon | 29

Certified Angus 16oz Beef Rib Eye | 35

Certified Angus 16 oz. Beef Bone in NY Steak | 37

Marinated Lamb Rack, 4 Bones | 32

choice of sauce: brandied peppercorn, oregano chimichurri,

bone marrow demi

Sharable Sides

Twice Baked Potato | 5

house made bacon, chives, sour cream, cheddar cheese

Fontina Mashed Potatoes | 5

Sea Salt, Parmesan, Rosemary Fries | 5

Grilled Asparagus | 6

Seasonal Vegetables | 4

Nightly Specials

Monday | Chicken + Dumplings

Tuesday | Taco The Town

Wednesday | Wine Down Wednesdays

Thursday | Buttermilk Fried Chicken

Friday | Prime Rib

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