

starters

CRISP BRUSSELS SPROUTS + PORK BELLY 14
dijon vinaigrette, pickled mustard seed

CHIPS + TEXAS QUESO 12
house salsa

SEARED DIVER SCALLOPS 24
parsnip puree, chile oil, herb salad

SMOKED BEET CARPACCIO 15
winter citrus, goat cheese, Sparrow Lane vinaigrette,
arugula, ground pistachios

LAMB RIBLETES 16
cherry bbq sauce, crispy shallots

soups

BENARD'S CLAM CHOWDER 8 | 11

WINNING START FRENCH ONION 13
sourdough toast,
melted gruyere + provolone

THE GATE
RESTAURANT & BAR

comfort entrées

MARY'S ORGANIC ROASTED CHICKEN 27
sharp cheddar mashed potatoes, farm vegetables, pan jus

BUTTERNUT SQUASH RAVIOLI 21
browned sage butter, parmigiana reggiano

GNOCCHI 28
braised short ribs, root vegetables, red wine reduction

steaks & ribs

FILET MIGNON 48

RIB EYE 52

KANSAS CITY STRIP STEAK 38

+ farm vegetables + sharp cheddar mashed potatoes, parmesan polenta or spiraled house frites
choice of sauce: whipped bone marrow, brandied peppercorn, demi glace

from the sea

SEARED SKUNA BAY SALMON 31
root vegetables, farro, parsnip puree

GRILLED HALIBUT 34
braised fennel, saffron risotto, fennel slaw, salsa verde

SEARED AHI 33
wakame seaweed salad, spicy ponzu + crisp wonton

nightly specials

TUESDAY
taco the town
18

WINE DOWN WEDNESDAYS
30% off select
bottles of wine

THURSDAY
buttermilk fried
chicken
24

FRIDAY
prime rib
42

SATURDAY
porchetta
33

sharable sides

SPIRALED HOUSE FRITES 8

SHARP CHEDDAR MASHED POTATOES 7

ROSEMARY + SEA SALT FRIES 6

FARM VEGETABLES 8

PARMESAN POLENTA 7

farmers' greens

add to any salad:
roasted chicken breast 8
seared Skuna Bay salmon 12
seared ahi 14
diver scallops 18

FRESH GREENS 12
farm vegetables, choice of dressing

MURIETA CHOP CHOP 16
roasted chicken breast, romaine, kale,
seasonal vegetables, goat cheese, sun flower seeds,
champagne vinaigrette

WEDGE 14
shaft's bleu cheese, smoked pork belly,
shaved vegetables, blue cheese dressing

CAESAR 13
romaine, hand grated parmigiana reggiano,
cornbread croutons, gate caesar dressing

sandwiches

french fries or simple salad

PORCHETTA 19
arugula, garlic aioli, grilled rustic roll

PRIME RIB FRENCH DIP 22
Gruyere + horseradish aioli, grilled baguette, jus

MURIETA CHEESEBURGER 18
sharp cheddar cheese, diced onion, lettuce,
house pickles, garlic aioli + mustard

flat breads

MARGHERITA 17
house marinara, fresh mozzarella, basil,
balsamic reduction, EVOO

BBQ CHICKEN 18
ghost pepper cheese blend, sweet peppers,
pickled onions + bbq sauce

Executive Chef Andrea Reiter • Featuring Angel Wing Farm

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

18% gratuity applied for parties of 6 or more • Split plate charge \$7 • Outside dessert fee \$2.50 per person