

The Gateway Club

Welcomes...



Martinis

The Dirty Martini

Grey Goose

Appletini

Smirnoff Green Apple Twist

Peach Martini

SKYY Vodka, peach schnapps

Chocolate Sunset

Godiva chocolate liquor

Classic Cocktails

Bloody Mary or Maria

Absolut or Jose Quervo

Margarita

El Tesoro Tequilla & Grand Marnier

Gin & Tonic

No. Ten by Tanqueray

Specialty Cocktails

Kahlua Cooler

Kahlua, Stoli

Vanilla Sunrise

absolut Vanilla, orange juice, grenadine

Mojito "Rita"

Don Julio Tequilla, Cointreau

Bottled Waters

San Pellegino

Perrier

Voss Still or Sparkling

Aqua Panna

Appetizers

BEEF CARPACCIO

Shaved parmesan, shaved garlic, cracked pepper, lemon, extra virgin olive oil, parsley

WILD MUSHROOM RISOTTO CAKES

Goat cheese cream sauce, arugula

AHI TUNA SASHIMI

Marinated julienne granny smith apples and red onion, soy, ginger, wasabi

HICKORY SMOKED DUCK MEDALLIONS

Micro greens, pancetta, pomegranate balsamic reduction

SUNBURST TROUT CAVIAR

Buttered toast points, goat cheese truffles, champagne grapes

Soups

SAFFRON DUCK BISQUE

Brie, croutons, and chives

CHILLED CITRUS GAZPACHO

In split coconut bowl, scented with grand marinier

Salads

GRILLED PEACH & BLUEGRASS SALAD

Spinach, micro greens, molassass bourbon vinaigrette

TOMATO CARPACCIO

Purple, green, red, and yellow tomatoes, shaved asparagus, citrus basil vinaigrette

GATEWAY GOURMET SALAD

Mixed greens, mushrooms, onions, peppers, tomatoes, hearts of palm, sunflower seeds, and vanilla & honey rice wine vinaigrette.

From The Chef

We are proud to announce the addition of Pastry Chef, Christy Bishop to our family. We will hold a pastry/dessert tasting on August 7th to show case her talents and abilities! Please RSVP by August 1st if you are interested.

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Featured Wines by the Bottle

2002 Michael Davids "Lust"
Zinfandel

2004 Shafer Cabernet
Sauvignon "One Point Five"

1995 Badie a' Coltibuono Chianti
Riserva

2004 Martinelli "Three Sisters"
Chardonnay

2005 Fair Valley Sauvignon
Blanc

Wines by the Glass

2005 Cederberg Sauvignon
Blanc

2004 Russiz Supriore Pinot
Grigio

2005 Michael David's 7th
Heavenly Chardonnay

2004 Alois Lagedar Pinot Noir

2004 Devil's Lair Red
Cab/Sav blend

Dinner Beers

*Please check with your server
for our extensive selection of
beers*

From the Range

All steaks are USDA Prime and are served with roasted garlic Yukon
Gold mashed potatoes

THE TUSCAN FILET

*Topped with goatcheese and pesto. Sautéed artichokes, mushrooms and
peppers*

MOUNTAINEER RIBEYE

Bone-in 22oz Ribeye, bing cherry and shallot demi glace

REFLECTIONS OF BEEF

*Tenderloin of beef with mustard cream, braised short rib with bing cherry and
shallot demi glace, glazed carrots*

From the Ranch

COCO-MOCHA DUCK

Pecan espresso crust, grilled banana, chocolate raspberry & red wine reduction

GOUDA CHICKEN

Roasted garlic mashed potatoes, asparagus, oyster mushroom cream sauce

SEARED LAMB LOIN

Wild mushroom risotto, caramelized shallot demi glace

SKILLET FRIED PORKCHOPS

Sundried tomato mac & cheese, jalapeño and cilantro cream sauce

From the Garden

ZUCCHINI NAPOLEON

Layered with roasted peppers, goat cheese, hummus, caramelized onions

FALAFEL CAKES

Sautéed fennel and Napa cabbage slaw, sundried tomato bruchetta

VEGETABLE POT PIE

Wild mushrooms, carrots, onions, broccoli and goat cheese in puff pastry

From the Sea

COCONUT MACADAMIA CRUSTED SEABASS

Coconut milk risotto, arugula, orange citrus beurre blanc

SEARED SEA SCALLOPS

Sautéed fennel and Napa cabbage slaw

GRILLED PRAWNS

Stone ground blue corn grits, lobster, pancetta and smoked gouda cheese mornay

BLUE CORN CRUSTED TROUT

Roast corn and tomato relish, sage butter

SPICY THAI PEANUT GLAZED SALMON

Green Tea infused jasmine rice, scallions, sprouts and snow peas