

Gateway Restaurant Easter Dinner

Appetizers

Smoked Salmon

› Onions, Capers, Sliced Egg and a side of Creamed Horseradish 20

Baked Brie

› Almond Crusted and Baked with Toast, Pears, & Cranberry 20

Jumbo Shrimp Cocktail

› Served with Cocktail Sauce & Lemon. 18

Mozzarella Points

› Mozzarella Breaded and Fried to Perfection. Served with a side of Marinara Sauce. 18

Fried Zucchini

› Fresh Zucchini fried with a light Panko Breading. 15

Fried Calamari

› Seasoned Calamari. Served with Tartar and Cocktail Sauce. 20

Specialty Entrees

All Entrées Include Vegetable du Jour and Choice of a Potato or Rice Pilaf.
Choice of Soup or Caesar Salad \$5 additional.

Prime Rib of Beef

› Slow Roasted Harris Ranch Prime Rib Served with Au Jus and Creamed Horseradish. 59

Prime New York Steak

› Certified Angus Beef from Harris Ranch 12 oz. 55 Bear Cut 20 oz 70

Kobe Beef Cheese Burger

› From the Snake River Ranch in Idaho. Topped with Cheddar Cheese. 29

Baby Back Pork Ribs

› Slow Roasted with Spices and Broiled to Perfection with our BBQ Sauce. 35

Red Snapper

› Flaky Snapper Filet Sautéed in Butter, White Wine, Lemon and Garlic. 30

Children's Plate

› Choice of Prime Rib, Ham or Pork Loin Ages 12 years and under. 20

Honey Baked Ham

› Full Flavored Hickory Smoked Ham Slow Roasted with Local Honey, Topped with Cumberland Sauce. 35

Roasted Pork Loin

› Slow Roasted with Herbs de Provence and Topped with Apricot Brandy Compote 36

Broiled Salmon

› Fresh Filet Broiled and Served with Lemon and Tartar Sauce 40

Eggplant Parmigiana

› Baked with Our Marinara Sauce and Topped with Provolone and Parmesan Cheeses. 30

Ravioli

› Stuffed with Spinach, Parmesan and Mozzarella Cheeses. With our Marinara or Alfredo Sauce. 29

To Recognize Our Staff for Being Away From Their Families on Easter
We will Automatically Add a 20% Gratuity.