-BEYOND THE GATES-

BEGINNINGS

CRAB CAKES 24
|Served with cajun remoulade & mixed greens

SOUTHERN FRIED FROG LEGS 24
| Served with a chipotle maple aioli

MUSSELS 24
| Served in a buttery white wine broth

STEAKHOUSE WINTER WEDGE SALAD 18
| Iceberg wedge, candied bacon, pickled red onion, cracked black pepper
blue cheese OR ranch dressing

BUTTER CHICKEN FLATBREAD 22
| Pickled red onion, coconut cream, butter chicken flatbread,
or substitute with eggplant (V)

MAINS

SURF & TURF 72
| A 12 oz ribeye, shrimp, garlic mashed potatoes, & braised red cabbage

MUSHROOM GNOCCHI 36
| Hand-made gnocchi with a mushroom herb sauce

LEMON PARSLEY COD 48
| Served with garlic mashed potatoes & braised red cabbage

TUSCAN CHICKEN 36
| Served with mushroom risotto

FIG & ROSEMARY GLAZED DUCK BREAST 48
| Served with winter squash risotto, beets & carrots

LAMB CURRY WITH ROSEMARY FOCACCIA 42

Vegetarian *Gluten-Free*

GRATUITY : *A 20% gratuity may be automatically added to parties of six or more.*

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.

JANUARY BRUNCH

-BEYOND THE GATES-

BEAR CLAW FRENCH TOAST | Almond cream stuffed french toast topped with honey & sliced almonds 18

RASPBERRY FRENCH TOAST | Classic french toast topped with raspberry sauce & whipped mascarpone 18

CRAB CAKE BENEDICT | A cajun twist on a classic benedict served with a cajun remoulade and spiced hollandaise 28

MONTE CRISTO | Ham, Gruyere & apricot jam sandwich battered & grilled, served with eggs & potatoes 22

CHICKEN FRIED STEAK | Served with breakfast potatoes & a black peppercorn gravy 24

WOODLAND FORAGER OMELETTE 24
| Mushrooms, tomatoes, caramelized onions, goat cheese, fresh thyme served with breakfast potatoes

FLORENTINE OMELETTE | Wilted spinach & gruyere cheese served with breakfast potatoes 22

CHEDDAR BISCUIT WITH A BLACK PEPPERCORN GRAVY 26

SOUTHWEST SUNRISE | Sliced steak served on a bed of fries, topped with cheddar, avocado, sour cream & 2 over-easy eggs 32

WINTER HARVEST HASH | Local mushrooms, breakfast potatoes, caramelized onions, truffle oil & 2 eggs 22

MOUNTAIN BISON BURGER 28
| Bison patty, brioche bun, sautéed local mushrooms, gruyere, black garlic truffle aioli served with truffle parmesan fries

MEATS & SIDES

BACON, SAUSAGE, HAM 1: $2 2: $4

BIRDS NEST Hash Brown basket, with a sunny side up egg 8

EGG 1.5

POTATOES 4 BISCUIT 4

N/A BEVERAGES

JUICES: APPLE, ORANGE, CRANBERRY 4

DRIP COFFEE & HOT TEA 2.5

LATTE, CAPPUCCINO, MOCHA, AMERICANO, HOT CHOCOLATE 6.5

COCKTAILS

MIMOSA 15
SUBSTITUTE FOR PINEAPPLE, CRANBERRY, LEMONADE!

BAILEYS AND COFFEE 12

BLOODY MARY 15

MOËT CHAMPAGNE 20

CHAMPAGNE - BRUT 8
*UPGRADE YOUR BRUT FOR $10

CHLOE - PROSECCO 13

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-BEYOND THE GATES RESTAURANT -

-ENDINGS-

RASPBERRY DARK CHOCOLATE FLOURLESS CAKE

14

LONDON FOG TIRAMISU

16

CALVADOS APPLE BRANDY *22*

TAYLOR'S VINTAGE PORT *35*

-HOT BEVERAGES-

COFFEE *3*

TEA *1.5*

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