



Gate-25-Bar-and-Restaurant



gate25LNK



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GATE 25

bar and restaurant

3/15

DOGFISH HEAD BEER DINNER

MENU

1ST: 60 MIN IPA

spicy miso salmon, soba noodles, edamame, madarin oranges

2ND: 90 MIN IPA

fingerling potatoes, truffle oil, sauce andalouse

3RD: INDIAN BROWN

pork ribs, pickled tomato & radish, cilantro bbq sauce

4TH: WOOD AGED BITCHES BREW

grilled chicken, poblano peppers, mole sauce

5TH: 120 MIN IPA

almond cheesecake, salted caramel sauce

March 15 | \$40 per person

contact brandon

phone: 402-310-9066

email: brandon@gate25Ink.com

SALADS

HOUSE SALAD

mixed greens, shredded carrot, roma tomatoes, sliced cucumber, garlic rye croutons and your choice of dressing 4

WEDGE

iceberg wedge generously topped with our house made bleu cheese dressing, roma tomatoes, apple wood smoked bacon, bleu cheese crumbles and garlic rye croutons 4/7
add salmon 6 | add chicken 5

CHERRY CHICKEN

mixed greens, radish, toasted almonds, dried cherries and our garlic rye croutons all tossed in a creamy citrus vinaigrette and topped with sautéed chicken breast 12

BLACKENED TUNA

blackened ahi tuna served atop mixed greens tossed in our sweet ginger dressing with shredded carrot and cucumbers, topped with crispy won ton strips 15

SHARED PLATES

GATES NACHOS

fresh fried corn tortilla chips topped with a mix of cheddar, jack and bleu cheeses, your choice of poblano braised pork or chicken, caramelized onions, peppadews, peppercorn sauce and scallions 12

GATES WINGS

beer braised wings, fried and tossed in your choice of one of our signature sauces, served with bleu cheese dressing, carrot and celery sticks (6) 7 | (12) 12

signature sauces:

bleu cheese | buffalo | gate 25 bbq sauce
garlic peppercorn | ginger cilantro bbq

STUFFED MUSHROOM

mixed cheeses, garlic, caramelized onions, portabella mushroom, roasted tomato sauce, balsamic reduction 7

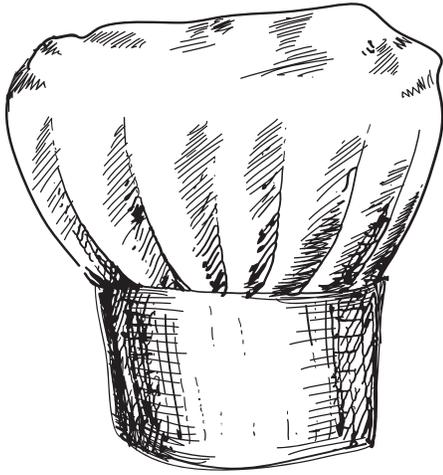
CRAB CAKES

lump crab cakes served with a peppadew remoulade sauce and sweet slaw 12

SRIRACHA STEAK QUESADILLA

sriracha marinated steak, poblano corn relish, cheddar jack cheese, grilled tortilla, creamy verde 10

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CHEF'S MENU

DUCK TOSTADA

flour tortilla crisps, topped with shredded duck, queso fresco, pico de gallo and cilantro crème fraiche 11

LOBSTER ROLL

cold water lobster salad, served on a buttered hoagie roll, with lettuce and tomato 15

ARUGULA & FIG

arugula tossed with balsamic vinaigrette and topped with figs, feta cheese, crispy prosciutto and garnished with a parmesan crisp 9
add salmon 6 | add chicken 5

WILD MUSHROOM FLATBREAD

chef's mix of roasted mushrooms, chopped spinach, melted brie, green onions 10



STEAK BURGERS

all our burgers are *Certified Angus Beef® Brand*

served with choice of fries, sweet potato fries (add \$1), slaw, pasta salad, cottage cheese, kettle chips or side salad

CLASSIC

ground beef, lettuce, tomato, onion, toasted brioche bun 10

add cheese .50 (american, swiss, smoky cheddar, provolone, bleu cheese)

BBQ BACON

ground beef, apple wood bacon, gate 25 bbq sauce, smoky cheddar cheese, toasted brioche bun 12

THE ITALIAN

ground beef, pesto, fresh mozzarella, capicola, prosciutto, salami, pepperoncini, toasted brioche bun 12

LAMB BURGER

ground lamb and beef mixed with herbs and spices, tomato, pickled red onion, melted brie, spinach, and peppercorn sauce 13

SANDWICHES

all served with choice of fries, sweet potato fries (add \$1), slaw, pasta salad, cottage cheese, kettle chips or side salad

ASIAN SALMON

sustainably farmed, fresh cut salmon filet, served open face on a grilled baguette, with fresh spinach, cucumber salad and a ginger-cilantro bbq sauce 12

CHIPOTLE CHICKEN

hand breaded chicken topped with apple wood smoked bacon, melted smoky cheddar, chipotle mayo, lettuce and tomato, served on a toasted ciabatta bun 10
(substitute grilled chicken by request)

CUBAN

house braised pork shoulder, ham and melted swiss cheese, served on a toasted hoagie roll with spicy mustard and chopped dill pickles 9

* Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

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FLATBREADS

VEGGIE

sautéed mushrooms, artichoke hearts, caramelized onions, kalamata olives, feta cheese, roasted tomato sauce 10

CHICKEN AND BACON

chicken, bacon, green onions, garlic peppercorn sauce, smoky cheddar cheese 10

ITALIAN

pesto, capicola ham, prosciutto, salami, fresh mozzarella, pepperoncini, balsamic reduction 11

GREEK

ground lamb, tzatziki sauce, feta cheese, red onion, diced tomato 11

DESSERTS

CINNAMON ROLL BREAD PUDDIN'

house baked cinnamon rolls and pecans baked in a rich custard and topped with vanilla bean ice cream and homemade caramel sauce 6

XANGO!

Cheesecake rolled in a flaky pastry tortilla, tossed in cinnamon & sugar, served with a raspberry chocolate dipping sauce 6

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