

GATEWAY LODGE

DINNER MENU

STARTERS, SOUPS AND SALADS

may upgrade selected choice to an entrée for a \$5 upcharge

brown sugar and bacon wrapped chicken sticks

8

crimini mushroom schnitzel bites stuffed with spinach and cheese

9

steamed mussels or clams in a cilantro tomato garlic broth
with a splash of tequila

12

spicy bbq pork kebab

11

shrimp tempura with a Thai dipping sauce

8

root vegetable chowder with wild rice

6

cream of wild forest mushroom soup,
winner of the 2011 Sawmill Center's "People's Choice Award"

8

zucchini pasta salad tossed with light herb vinaigrette and tomatoes
served with a grilled portabello mushroom

9

fresh mozzarella and grape tomatoes tossed in a light basil oil
served on a bed of microgreens

9

MOUNTAINS, FIELDS AND STREAMS

*entrées served with freshly baked bread, a house salad, and chef's vegetable
with choice of wild rice blend or sweet potato or potato fingerlings*

walleye pan-fried with a light tomato garlic white wine reduction

28

wild grilled pacific salmon topped with tomato chive beurre blanc

26

"classic" beef tenderloin with a rich cabernet demi glace

29

herb-marinated pheasant tossed with fresh spinach, cranberries
and winter mushrooms.

32

Not that wild? Try chicken instead for \$19

dry rubbed, king cut rib-eye steak or t-bone grilled to your liking

32

venison medallions topped with rosemary wild mushroom
and choke cherry reduction

36

Merica's "City Chicken," tender pieces of marinated veal and pork
skewered, lightly breaded, and panfried golden brown

26

grilled elk medallions topped with roasted pumpkin seed butter

36

housemade pasta and seasonal garden vegetables tossed in
a light fire-roasted tomato sauce

14

Linguini Bolognese, pasta tossed with a slow cooked,
housemade tomato meat sauce

16

grilled stuffed portabella mushroom cap with spinach, tomatoes & artisan
cheeses served on a bed of housemade tomato basil fettuccini

24

SWEET ENDINGS

flourless chocolate gateau with fresh whipped cream

7

homemade apple crisp for two

8

pumpkin pizelle cones stuffed with cinnamon marscapone
drizzled in caramel sauce

8

Gateway's fireside s'more

7

BEVERAGES

Coca Cola products, sweet & unsweetened tea,
herbal tea & coffee

2

hot buttered rum

9

spiced cider with captain morgan

9

warm spiced cider

2

peppermint twisted hot chocolate

9

creamy hot chocolate

2

campfire s'more martini

10

ASK TO SEE OUR AWARD-WINNING WINE LIST

INCLUDING MANY OF WINE SPECTATOR'S TOP 100 WINES

{ Wine Special on Wednesdays—½ Price on all Glasses of House Wines! }

“THE TALE OF TWO THREE JOHNS”

John Georgvich, Gateway's Executive Chef, Pittsburgh-native, and an advocate for fresh is best, has found a new friend... John Carr, a seasoned organic farmer, Gateway's neighbor (four miles to be exact) and an avid grower of colorful veggies.

In the winter season, the two Johns come together to decide upon the seeds for their garden. Purple garlic, rainbow swiss chard, and heirloom tomatoes are just a few of the garden's treasures. You'll find these hand-picked veggies and greens to be quite tasty (yes, we said vegetables and tasty in the same sentence).

And it doesn't stop there...

If you're having beef, it came from John Port from Clarion Farms, a sixth generation family farm, raising cattle free of growth hormones. All of our meats are processed by Hirsch Meats, the only USDA-inspected butcher in our area, using no msg. We source wild-caught fish when possible, and if not, than we make sure it's hormone and antibiotic-free.

Gateway Lodge strives to support sustainable and organic agriculture, sourcing foods from the PA Wilds. Our dining room is open everyday to the public for dinner from 5-9 pm and for breakfast from 8-11 am. Planning an event? Ask about our on-site catering services for weddings and celebrations.

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