

SOUTH GATE CAFE

Soups

Tomato Basil	5.25
Chicken Tortilla	5.25
Soup of the Day	5.25
South Gate Chili	5.50

Hot Appetizers

Sesame Fried Fresh Calamari 10.75

Hot & Sour Sauce, Pomerola Tomato Sauce

Beef Tenderloin Quesadilla 9.50

Swiss Cheese, Shiitake Mushrooms, Baby Spinach, Garlic, Red Onions, Dijon Mustard Sauce

Baked Escargots 9.95

Spinach, Tomatoes, Creamy Garlic Sauce, Pesto Grilled Sourdough Bread

Prince Edward Island Mussels 9.50

Togarashi, Coconut Milk, Red Peppers, Cilantro, Lemon Juice

Blackened Shrimp 11.95

Over Sautéed Onions, Peppers, Tomatoes & Andouille Sausage With Garlic Grilled Focaccia Bread

Oven Roasted Oysters 11.95

Topped With Sweet Onions, Apple Wood Smoked Bacon, Bread Crumbs & Creamy Pecorino Sauce

Cold Appetizers

A Tuscan Snack 11.50

Marinated Artichoke Hearts, Fresh Mozzarella, Olives Marinated in Herbs, Garlic, & Coriander, Warm Rustic Tuscan Bread

Ahi Tuna Tartare 11.50

Mixed Greens, Sesame Seeds, Avocado, Asian Vinaigrette, Wonton Crisps

Italian Farmer's Plate 9.75

Serrano Ham, Salametti, Pepperoni, Marinated Olives, Reggiano & Croutons

Steak Tartare 9.75

Traditional Style with Toasted Homemade Brioche

Side Salads

Caprese 6.75

Buffalo Mozzarella, Tomatoes, Pesto & Balsamic Reduction

d' Anjou Pear & Blue Cheese 6.50

Mixed Baby Field Greens, Candied Walnuts, Balsamic Vinaigrette

Baby Field Spinach 6.50

Apple Wood Smoked Bacon, Hazelnuts, Goat Cheese, Cherry Vinaigrette

Asian 6.50

Belgium Endive, Daikon, Crispy Wontons, Carrots, Tomatoes & Sesame Soy Vinaigrette

Baby Greens 5.95

Mixed Baby Field Greens, Julienne Carrots, Tomatoes, Fresh Herb Vinaigrette

Pizzas

Pizza Florentine 13.50

Fresh Spinach, Smoked Bacon, Roma Tomatoes, Garlic, Fresh Basil, Olive Oil & Mozzarella Cheese

Pablo's Pizza 13.50

Italian Sausage, Pepperoni, Roasted Garlic, Fresh Oregano, Pomerola Tomato Sauce & Mozzarella Cheese

d' Anjou Pears & Walnuts 13.50

Pesto, Mozzarella Cheese, & Asiago Cheese

B.B.Q. Chicken Pizza 13.50

Homemade Barbecue Sauce, Grilled Chicken Breast, Red Onion, Mozzarella Cheese, Fresh Cilantro

Tuscan Style Pan Pizza 13.50

Pesto, Fresh Oregano, Roasted Garlic, Goat Cheese, Mozzarella Cheese & Asiago Cheese

Executive Chef, Raymond Smetana

18% Gratuity Added To Parties Of Six Or More

All of our artisan breads & pastries are homemade & baked in European hearth ovens

Entrees

12 Hour Braised Beef Short Rib 21.95

Roasted Winter Root Vegetables, Red Wine Veal Reduction

Grilled Filet Mignon 22.95 / 28.50

Smoked Bacon-Scallion Whipped Potatoes,
Grilled Zucchini, Myer's Rum Butter, Veal Reduction

Pancetta Wrapped Chicken Breast 18.50

French Au Gratin Potatoes, Fresh Basil,
Haricots Vertes, Herb-Lime Vinaigrette

Oven Roasted Half Chicken 16.95

Free Range Chicken Marinated in Garlic and Fresh Herbs
With Wild Rice Pilaf, Grilled Zucchini & Savory Chicken Demi Glace

Breaded Center Cut Pork Chop 19.50

Pan Fried Then Baked With Whipped Sweet Potatoes,
Homemade Apple Sauce, & Lemon Pink Peppercorn Buerre Blanc

Mesquite Smoked B.B.Q. Baby Back Ribs 14.95 / 23.95

Homemade Barbecue Sauce, Baked Potato, Creamy Cole Slaw

Grilled Kobe Burger 16.75

Apple Wood Smoked Bacon, Red Leaf Lettuce, Red Onion, Tomato,
Charred Tomato Aioli, on a Brioche Roll With Fresh Cut Fries

South Gate Burger 11.50

Certified Angus Beef, Housemade Onion Brioche, Fresh Cut Fries

Vegetarian Stir Fry 16.95

Snow Peas, Bean Sprouts, Peppers, Onions, Cabbage, Carrots, Tofu,
Eggs, Jasmine Rice, Cashews, Crispy Wontons & Char Siu Sauce

Seafood

Grilled Lake Michigan Whitefish 19.95

Topped with Puttanesca Sauce
With Sautéed Julienned Vegetables & Wild Rice Pilaf

Blackened Mahi Mahi 21.95

Basmatti Rice, Black Bean and Corn Salsa,
Citrus Buerre Blanc

Ocean Raised Scottish Salmon 24.50

Seared with Fresh Herbs Over Asian Slaw & Honey Soy Reduction

Pastas

Linguine and Clams 17.95

Virginia Button Clams, Garlic, Tomatoes, White Wine,
Butter, Fresh Basil

Homemade Fresh Pappardelle 16.95

A La Minute Fresh Tomato Sauce, Asparagus,
Garlic, Shallots, White Wine, Fresh Basil, Parmesan

Penne 17.25

Roasted Chicken, Baby Spinach, Tomato Vodka Sauce

Three Cheese Tortellini 21.95

Duck Trap River Smoked Salmon, Green Peas,
Sundried Tomatoes, Creamy Alfredo Sauce

Spicy Rigatoni 16.95

Italian Sausage, Spicy Pomerola Tomato Sauce,
Roasted Garlic, Crimini Mushrooms, Fresh Parsley

Entrée Salads

Blackened Gulf Shrimp 19.95

Baby Mixed Greens, Daikon, Bean Sprouts,
Avocado, Cilantro, Sesame Vinaigrette

Tortilla Salad 14.50

Sweet Corn, Black Beans, Pico de Gallo,
Cheddar Cheese & Key Lime Vinaigrette
Blackened or Grilled Chicken 3.75
Blackened or Grilled Gulf Shrimp 5.95

Rosemary and Garlic Grilled Chicken Breast 16.95

Romaine Hearts, Baby Spinach, Tomatoes, Blue Cheese,
Candied Walnuts & Creamy Herb Dressing

Grilled Filet Mignon 21.95

Baby Mixed Greens, Red Onions, Tomatoes, Cucumbers,
Feta Cheese, Creamy Herb Dressing

Little Extras

Wild Rice Pilaf 2.95

Baked Potato 3.25

Whipped Sweet Potatoes 3.25

Smoked Bacon Whipped Potatoes 3.50

Grilled Asparagus 3.95

Creamy Cole Slaw 2.95

Whipped Yukon Gold Potatoes 3.25

Housemade South Gate Fries 3.95

