

THE MARKET CLUB

Soups

Tomato Basil	4.75
Cauliflower with Black Truffles	10.00
Chicken Tortilla	4.75
Soup of the Day	8.00
South Gate Chili	5.50

Sandwiches

Grilled Cheese & Tomato Soup 12.00

*Swiss Emmentaler Cheese, Garlic with
Buttery Tomato Soup*

Turkey Reuben 11.95

*Turkey Pastrami, Swiss Cheese, Sauerkraut,
Thousand Island Dressing on Pumpernickel Bread
With Fresh Cut Fries*

Grilled Kobe Burger 16.50

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

Mesquite Smoked BBQ Pulled Pork 10.95

*Homemade BBQ Sauce, on a Brioche Roll with
Creamy Coleslaw &
South Gate Fries*

Wood Roasted Chicken Breast 13.00

*Basil Pesto, Emmental Gruyere Cheese,
& Arugula on Country White Bread*

Van Doren Club 11.95

*Oven Roasted Turkey, Bacon, Red Leaf Lettuce,
Tomatoes & Mayonnaise, on Toasted Multigrain Bread*

Crispy Whitefish Sandwich 12..50

*With Red Leaf Lettuce, Tomato, Onion &
Remoulade on a Brioche Bun
With Fresh Cut Fries*

Executive Chef, Raymond Smetana

Salads

Ocean Raised Scottish Salmon 14.95

*Mixed Greens, Black Olives,
Capers, Tomatoes, Fresh Goat Cheese,
Haricots Vertes, Balsamic Vinaigrette*

Smoked Turkey & Bacon 15.00

*Mixed Greens, Gorgonzola, Candied Walnuts,
Champagne Vinaigrette*

Grilled Steak 15.95

*Mixed Greens, Blue Cheese, Tomatoes, Red Onions,
Crispy Garlic Croutons, Balsamic Vinaigrette*

Sesame Chicken Salad 13.50

*Crispy Wonton Bowl, Red Peppers,
Scallions & Soy Vinaigrette*

Grilled Pekin Duck Breast 15.95

*Mixed Greens, Dried Cherries, Candied Walnuts,
Fuji Apples & Champagne Vinaigrette*

Tossed Cobb 14.50

Beef Taco Salad 13.50

*Seasoned Ground Beef, Iceberg Lettuce,
Three Cheeses, Black Beans, Pico de Gallo &
Chipotle Ranch Dressing in a Crispy Flour Tortilla*

Baby Field Spinach 12.50

*Bacon, Hazelnuts, Goat Cheese,
Door County Cherries & Cherry Vinaigrette*

Tortilla Salad 12.25

*Mixed Greens, Corn, Black Beans, Pico de Gallo,
Cheddar Cheese & Key Lime Vinaigrette
add Blackened or Grilled Chicken (5 oz.) 3.50
add Blackened or Grilled Shrimp (5 pcs.) 5.95*

Housemade Caesar Salad 7.50 / 11.75

*add Blackened or Grilled Chicken (5 oz.) 3.50
add Blackened or Grilled Shrimp (5 pcs.) 5.95*

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Pizzas

Tuscan Style Pan Pizza 13.50
*Pesto, Fresh Oregano,
Roasted Garlic, Goat Cheese,
Asiago Cheese, & Mozzarella Cheese*

d' Anjou Pears & Walnuts 13.50
Pesto, Mozzarella & Asiago Cheese

Pizza Florentine 13.50
*Fresh Spinach, Roma Tomatoes,
Smoked Bacon, Fresh Basil, Olive Oil &
Mozzarella Cheese*

B.B.Q. Chicken Pizza 13.50
*Homemade Barbecue Sauce, Grilled Chicken Breast,
Red Onions, Cilantro & Mozzarella Cheese*

Pablo's Pizza 13.50
*Italian Sausage, Pepperoni, Roasted Garlic,
Fresh Oregano, Pomerola Tomato Sauce &
Mozzarella Cheese*

Pastas

Penne 12.95
*Roasted Chicken, Fresh Spinach, &
Creamy Tomato Vodka Sauce*

Linguine and Clams 15.95
*Virginia Button Clams, Roasted Garlic,
Fresh Basil, Tomatoes, White Wine & Butter*

Appetizers

South Gate Chips 6.25
With Warm Gorgonzola & Blue Cheese Dip

Baked Escargots 9.75
*Baby Spinach, Tomatoes, Creamy Garlic Sauce,
Champagne, Parmesan Cheese,
Pesto Grilled French Bread*

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*

Blackened Seared Ahi Tuna 10.75
*Thinly Sliced, Over Asian Slaw
With Creamy Wasabi & Honey Soy Sauce*

Entrees

Sesame Seed Scottish Salmon 15.95
*Spinach, Shiitake Mushrooms, Tomatoes,
Scallion Puree*

Steak Frites 15.95
*Black Peppercorns, Maitre d'hôtel Butter,
Veal Reduction, Pommes Frites*

Double Stacked Chicken Quesadilla 13.50
*Red Onions, Red Peppers,
Pico de Gallo, Guajillo Chile Sauce*

Sides

Whipped Yukon Gold Potatoes 3.25
Fresh Green Asparagus 3.95

Sautéed Spinach 3.95

Creamy Cole Slaw 2.95
South Gate Fries 3.95

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

18% Gratuity Added to Parties of 6 or More