

# Silver Gate Spring Dining Menu

## Small Plates

### Soup De Jour

#### **Escargot 12**

Sautéed with Garlic, Shallots, Minced Anchovy,  
Double Cream, Gorgonzola, Parsley, Chives  
Served with Grilled Baguette

#### **Truffled Goat Cheese, House Strawberry-Rhubarb Jam, Ritz Crackers 8**

Sounds weird; tastes delicious

#### **Asparagus and Heirloom Tomato Salad 9**

Tossed in Meyer Lemon-Basil Vinaigrette with Cracked Black  
Pepper

#### **Cream of Caramelized Shiitake Mushroom Soup with Chive Cream Chantilly 9/Bowl**

Served with a Dinner Roll

(Upgrade to a cup of this soup with Dinner Entrée Purchase for +2)

## Entrees

#### **Pan-Seared Corvina Seabass 19**

Sautéed Mushrooms, Leeks, Heirloom Tomatoes, Squash and  
Zucchini with Creamy Basil Fish Sauce

#### **Mushroom-Encrusted Beef Filet Mignon 23**

Grilled Squash and Zucchini, Slow-Roasted Roma Tomatoes  
with Italian Herbs,  
Basil-Meyer Lemon Infused Hollandaise Sauce

#### **Pan-Roasted Norwegian Salmon Filet 19**

Grilled Asparagus, Crispy Fingerling Potato Chips,  
Roasted Red Bell Pepper and Tarragon Pesto

#### **Dry-Aged Pork Chop 22**

Crispy Brussel Sprouts, Cider-Poached Turnips,  
Apple-Parsnip Butter Sauce

Dinner Entrées Include Complimentary Housemade Bread with Whipped Butter

Pasta & Entrées include choice of Soup, Garden Salad GF  
or Caesar Salad