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Restaurant & Lounge

Top Rated Three Rivers Restaurant

Our top rated Three Rivers restaurant is a favorite among visitors and local residents alike. Known for its continental cuisine, excellent service, and breathtaking views, The Gateway Restaurant offers a wide range of choices for lunch and dinner along with daily specials often featuring seasonable soup, fresh salads, and seafood.

The Gateway's large outdoor patio overlooking the Kaweah River offers the finest open air dining in the area. Enjoy the scenery while you savor your meal.



Appetizers	Entrees From the Broiler	Entrees From the Sauté Pan	Specialty Entrees
Dinner Sandwiches	Lunch Entrees	Burger Selections	Luncheon Salads
Hot Sandwiches	Cold Sandwiches	On the Lighter Side	

Appetizers

- Gateway Baked French Bread** – Served with butter, garlic and cheese.
- Gateway Chips** – Our homestyle potato chips prepared to order and lightly seasoned.
- Fried Zucchini and/or Beer Battered Onion Rings** – Dipped in egg batter and Japanese bread crumbs and fried until golden brown.
- Smoked Salmon** – Served with chopped egg, onion, capers and horseradish.
- Baked Brie** – Served with toast and cranberry sauce. Enough for two.
- Jumbo Shrimp Cocktail** – Served with cocktail sauce and lemon wedge.
- Spicy Twosome** – Stuffed jalapenos and buffalo wings. For two.
- Peppered Shrimp** – Jumbo scampi sautéed with pepper and garlic.
- Seafood Crepes** – Two soft crepes filled with seafood and topped with Hollandaise sauce.
- Deep Fried Calamari** – Breaded calamari. Served with tartar and cocktail sauce.
- Gateway Veggie Pizza** – Seven-inch pizza baked fresh at The Gateway. Topped with onions, olives, peppers and mushrooms.
- Escargot Bourguignon** – Colossal snails imported from France, prepared in our chef's special butter sauce.
- Soup du Jour** – Made from scratch daily at The Gateway.
- Caesar Salad** – Crisp romaine tossed with croutons, parmesan cheese and Caesar dressing. With optional grilled chicken.
- Dinner Salad** – Garden greens with seasonal garnish.

Entrees From the Broiler

- Steak & Australian Lobster Tail** – Our petite filet mignon and an eight-ounce Australian lobster tail. Served with Bernaise sauce and drawn butter.
- Petite Filet Mignon** – Smaller cut of choice Black Angus tenderloin wrapped in bacon, broiled to perfection. Served with mushroom button and Bernaise sauce.
- Steak & Scampi** – Our petite filet mignon broiled to perfection, accompanied by jumbo scampi sauté. Served with Bernaise sauce.
- New York Steak** – A large cut of New York steak, broiled to perfection and topped with onion rings.
- Filet Mignon** – A large cut of black angus beef tenderloin wrapped with bacon and smothered with sautéed mushrooms.
- Bear Cut New York Steak** – An extra large grizzly bear cut for real steak lovers.
- Baby Back Pork Ribs** – Slow roasted with our chef's select spices, broiled to perfection with our special sauce. A Gateway favorite.
- Broiled Fresh Salmon** – A prime filet of fresh salmon broiled to perfection. Subject to availability as we serve only fresh salmon.
- Slow Roasted Half Chicken** – Slow roasted to perfection with herbs and spices.
- Chicken and Rib Combination** – Two Gateway favorites together: Our slow roasted chicken and our famous ribs.
- Breast of Chicken Teriyaki** – Boneless and skinless chicken breast marinated in our teriyaki blend. Broiled to perfection and topped with pineapple relish.
- Broiled Lobster Tail** – Ten to twelve ounce Australian lobster tail broiled to perfection. We'll add garlic for an extra added touch if requested.
- Top Sirloin Champignon Royale** – A truly thick cut of Chairman's Reserve top sirloin, broiled to perfection and then topped with sautéed mushrooms and onions in a brown sauce with red wine and garlic.



Entrées From the Sauté Pan

- Breast of Chicken Almondine** – Boneless chicken breast sautéed in white wine with toasted almonds.
- New York Pepper Steak** – Rolled in cracked pepper and sautéed with mushrooms, onions and peppers in burgundy wine sauce. Only for real pepper lovers!
- Grenadine's of Beef** – Beef tenderloin sautéed with mushrooms, artichoke hearts, onion and pepper in a brown wine sauce.
- Chicken Marsala** – Tender and thin chicken breast medallions sautéed with garlic, onions, mushrooms, tomatoes, and marsala wine. Served over your choice of pasta du jour or rice pilaf.
- Scampi Sauté a la Gateway** – Jumbo shrimp sautéed in our chef's special blend of garlic, butter and wine.
- Large Bay Scallops Fried or Sautéed** – Large bay scallops prepared to your liking, sautéed with butter, garlic, lemon and white wine or coated with Japanese bread crumbs and deep fried.
- Trout Almondine** – Idaho rainbow trout pan fried to perfection and topped with toasted almonds.
- Deep Fried Shrimp** – Large Argentine shrimp breaded with Japanese bread crumbs and fried to perfection.

Specialty Entrées

Eggplant Parmigiana – Baked eggplant in our chef’s marinara sauce with provolone and parmesan.

Ravioli du Jour – Large home style ravioli with a variety of fillings that change daily. Topped with a light cream sauce with sun dried tomatoes or a red marinara sauce.

Monterey Chicken Breast – Skinless and boneless chicken breast filled with seasoned Jack cheese. Baked until golden brown.

Tenderloin of Pork – In a mustard crust with mango salsa.

Vegetable Plate – Our chef’s selection of seasonal vegetables and a broiled cheese tomato.

Marsala Pasta – Fresh garlic, onions, tomatoes, and mushrooms sautéed in butter and marsala wine. Served on pasta du jour.

Braised Lamb Shanks – Tender lamb braised in burgundy sauce and vegetables. Also known as our Caveman Dinner.



Dinner Sandwiches

Gateway Cheese Burger – One-third pound ground sirloin with cheddar cheese. Extra toppings available. Served on a grilled bun with tomato, lettuce, onion and a pickle spear.

Chopped Emu Steak – One-third pound ground, locally raised emu meat on a grilled bun. Served with lettuce, tomato, onion and a pickle spear.

Lunch Entrées

All lunch entrees are served with vegetable du jour, your choice of potato or rice pilaf, and a choice of soup, salad, or cole slaw.

Baby Back Pork Ribs – Slow roasted with our chef’s select spices and broiled to perfection with our special sauce. A Gateway favorite.

Petite Filet Mignon – Smaller cut of choice Black Angus tenderloin wrapped in bacon and broiled to perfection. Served with mushroom button and Beranise sauce.

Slow Roasted 1/4 Chicken – Slow roasted with herbs and spices.

Deep Fried Shrimp – Large Argentine shrimp breaded with Japanese bread crumbs and fried to perfection.

Eggplant Parmigiana – Baked eggplant in our chef’s marinara sauce with provolone and parmesan.

Chicken Fried Steak – Smothered in country gravy and served with mashed potatoes.

Burger Selections

A big juicy burger on a grilled bun with tomatoes, sweet onion, crisp lettuce and a pickle spear. Includes your choice of Soup du Jour, Salad, French Fries, Potato Salad or Cole Slaw.

Gateway Burger – The original broiled to order.

Cheese Burger – Topped with melted cheddar cheese.

Bacon Cheese Burger – Melted cheddar cheese and crisp bacon.

Emu Burger (Low Cholesterol) – A delicious low-fat alternative to beef. Locally raised.

Garden Burger – Vegetable and grain patty topped with melted Jack cheese.

Mushroom Burger – Smothered in sautéed mushrooms.

Luncheon Salads

Caesar Salad – Crisp romaine tossed with croutons, parmesan cheese, and Caesar dressing. With optional grilled chicken.

Chef Salad – Chilled garden greens with julienne turkey, ham, cheese, boiled egg and tomato. Topped with seasonal garnishes.

Oriental Chicken Salad – Grilled chicken breast strips on top of tossed chilled greens with won ton strips, mandarin oranges, celery, almonds, green onion, sesame dressing and seasonal garnishes.

Chicken Tostada – Grilled chicken on top of tossed chilled greens, cheese, tortilla chips and dressing.



Hot Sandwiches

Includes your choice of Soup, Salad, French Fries, Cole Slaw or our World Famous Potato Salad.

Calamari Steak – Sauteed calamari with tomato, lettuce, bell pepper and tartar sauce.

Gateway Reuben Sandwich – Corned beef on grilled rye with sauerkraut, swiss cheese and Thousand Island dressing.

Sourdough Melt – Choice of roast beef, ham, turkey or tuna with tomatoes and cheese on grilled sourdough.

Chicken Breast Ortega – Boneless and skinless chicken breast, Ortega chili, Jack cheese, tomato and lettuce on a grilled bun.

Portabella Sandwich – Marinated portabella mushroom, pesto spread, provolone cheese, sautéed bell pepper and red onion. Served on a steak roll.

Gateway French Dip – Sliced roast beef, mild Ortega chili and Jack cheese on a steak roll with a cup of Au Jus.

Steak Sandwich – Generous cut of New York strip served on a grilled roll with tomato, lettuce and onion rings. Don’t try picking this one up.

Halibut Steak Sandwich – Broiled Pacific halibut steak served on a grilled roll with lettuce, tomato and tartar sauce.

Cold Sandwiches

Served on your choice of wheat, rye or sourdough bread. Includes Soup, Salad, French Fries or our World Famous Potato Salad.

Bacon Lettuce & Tomato – The classic on toast.

Kawah Club Sandwich – A toasted triple decker with sliced turkey, crisp bacon, ham, lettuce and tomato.

Gateway Wraps – Choice of chicken Caesar or oriental chicken wrapped in a warm tortilla.

Roast Turkey Breast – Sliced turkey, tomato, mayonnaise and crisp lettuce.



Vegetarian – Tomato, onion, Jack and cheddar cheeses, cucumber, bell pepper, and lettuce.

What I Want – Tell us what you want on your sandwich and we'll make it.

Tuna Salad – Our chef's special tuna salad with lettuce, tomato and mayonnaise.

On the Lighter Side

Cheese Quesadilla -- With optional chicken

Gateway Lunch Salad – Chilled garden greens with tomato and seasonal garnish. With optional chicken or shrimp.

Gateway Veggie Pizza – Seven-inch pizza baked fresh at The Gateway. Topped with onions, olives, peppers and mushrooms.

Half Sandwich & Soup – BLT, turkey, tuna or vegetarian sandwich with a cup of soup du jour.

Soup du Jour – Made fresh daily at The Gateway.

Soup and Salad – A cup o soup du jour and a mixed green salad.

The Gateway