

let's begin

TRUFFLE FRIES | 11 [GF]

Grana Padano, truffle remoulade, fresh parsley

ESCARGOTS | 15

mushroom caps, spiced butter, mozzarella cheese, grilled focaccia

ARANCINI | 16

fried risotto ball with mushroom, goat cheese, avocado cream + kimchi puree

SPICY TUNA TARTARE | 21

watermelon, avocado, cucumber, wasabi cream

CRISPY HADDOCK BITES | 16 [GF] NEW

rice flour batter, caper + dill remoulade

CALAMARI | 16 NEW

tumeric dill + roasted garlic aioli, fried banana peppers, cocktail sauce, lemon

DAILY SOUP | 7/10

SEAFOOD CHOWDER | 18

shrimp, scallops, haddock, focaccia

GATE WINGS | 18 [GF]

brined + fried, choice of Kansas BBQ, Asian sesame, mild or hot, tarragon ranch or house blue cheese

THAI CHICKEN | 16

marinated chicken, wonton crisps, soy honey, green onion, sesame seeds

SPINACH + ARTICHOKE DIP | 13

with crispy flatbread

SHRIMP COCKTAIL | 18 [GF] NEW

poached shrimp, cocktail sauce, lemon

BEEF CARPACCIO | 18 NEW

thinly sliced Certified Angus beef tenderloin, horseradish cream, toasted pine nut, Grana Padano, arugula, bread

Oysters

LOCALLY SOURCED | 3.5
minimum order of 6

TWO BUCK-A-SHUCK

FRIDAYS | 5PM-7PM | \$2 OYSTERS

Boards

HOUSE-BAKED FOCACCIA BREAD
+ HONEY BUTTER | 5

CHARCUTERIE + CHEESE | 33

LOCAL CHEESE | 26

CHARCUTERIE | 29

light + crisp

dress your salad with blackened or grilled chicken/salmon/shrimp +8.

SCALLOP + SHRIMP SALAD | 25 [GF]

seasonal fruit, boursin cheese, blueberry dressing

PEPPER-CRUSTED STEAK SALAD | 28 [GF] NEW

seasonal greens, blue cheese, corn, radish, cherry tomato, pickled onion, cucumber, balsamic vinaigrette

SALAD NICOISE | 28 [GF] NEW

sesame-crusting tuna, green beans, cherry tomato, olives, fingerlings, anchovy, egg, mixed greens, lemon dijon vinaigrette

WEDGE SALAD | 18 [GF] NEW

iceberg lettuce, cherry tomato, bacon, pickled onion, blue cheese, tarragon buttermilk ranch

GATE SALAD | 15 [GF]

seasonal greens, roasted beets, boursin cheese, salted walnuts, house blueberry dressing

GREEK SALAD | 16 [GF]

crisp romaine, grape tomatoes, cucumber, red onion, red peppers, kalamata olives, feta, red wine vinaigrette

CAESAR SALAD | 14 [GF]

crisp romaine, Grana Padano, bacon, fried chickpeas, house Caesar dressing

POKE BOWL | 21

Thai chicken -or- soy honey tuna, rice, edamame, green onion, cucumber, carrot, avocado, pineapple,

handhelds

served with daily soup or house-cut fries

UPGRADE

waffle, sweet potato or truffle fries +3
Caesar, Greek or Gate salad +3

GATE BURGER | 19

bacon, boursin cheese, smoked tomato jam, lettuce, tomato, pickle, brioche bun

VEGGIE BURGER | 17.5

boursin cheese, smoked tomato jam, lettuce, tomato, pickle, brioche bun

BISON BURGER | 21

apple bacon + onion jam, aged white cheddar, lettuce, brioche bun
add bacon +3

WEST HILLS REUBEN | 18

house-smoked brisket, Swiss cheese, May Irwin sauce + slaw, rye bread

FUNDY FISH TACOS | 18

rice flour-battered haddock, avocado crema, coleslaw, smoked tomato jam, pickled onion, flour tortillas

● **also available blackened or grilled**

CALIFORNIA CLUB | 18

chicken, bacon, avocado puree, lettuce, tomato, jalapeno mayo, croissant

CRISPY CHICKEN SANDWICH | 18

house brined + fried chicken, Swiss cheese, chipotle aioli, lettuce, tomato, pickle, ciabatta bun
add bacon +3

*gluten-free buns available

noodles

gluten-free pasta available upon request +2

MAC N' CHEESE | 17

au gratin with smoked Gouda, red peppers, toasted breadcrumb
smoked chicken 23 | lobster 30

CHICKEN CARBONARA | 21

house-smoked chicken, fettuccini, mushrooms, bacon, rich cream, Grana Padano, parsley

LOBSTER PAPPARDELLE | 36

locally sourced lobster, garlic cream sauce, boursin cheese, Grana Padano

KUNG PAO | 16

egg noodles, baby bok chok, local vegetables, sweet ginger soy sauce + peanuts

● *make it spicy upon request!*
add chicken, beef or shrimp +8

BRAISED LAMB RIGATONI | 29 NEW

harissa spiced San Marzano tomato sauce, olives, broccolini, crumbled feta cheese, toasted fennel + chili bread crumb

farm + sea

all our steaks are hand-cut and Certified Angus Beef

SEAFOOD RISOTTO | 32 [GF]

lobster, shrimp, scallops, shiitake mushrooms, red peppers, spinach, lemon + leek risotto

CHICKEN PICATTA | 28 [GF] NEW

grilled chicken supreme, herb-roasted fingerlings, seasonal vegetables, lemon + caper pan sauce

BLACKENED HADDOCK | 26 [GF]

squash + shiitake mushroom risotto, seasonal vegetables

CHICKEN SOUVLAKI | 25 NEW

marinated chicken skewer, choice of roasted potatoes or rice, house tzatziki, Greek salad, mini naan

GLAZED ATLANTIC SALMON | 27

seasonal vegetables, herb-roasted roasted fingerlings or garlic mash

STEAK FRITES | 35

10oz striploin, house-cut fries, demi-glace, seasonal vegetables

FISH + FRIES | 16/18 [GF]

one or two piece, rice flour-battered haddock, caper dill remoulade, slaw

BEEF TENDERLOIN | 43

8oz, demi-glace, seasonal vegetables, garlic mash

SEARED SCALLOPS CELERIAC | 32 [GF] NEW

celeriac "risotto", toasted pistachio, green apple, vegetable medley, white wine sauce

PORK TENDERLOIN | 25 [GF]

bacon-wrapped, maple apple + cranberry chutney, garlic mash, seasonal vegetables

St. James' Gate is proud to partner with local farmers and purveyors.