

## let's begin

### SEAFOOD CHOWDER | 19

shrimp, scallops, haddock, focaccia

### TRUFFLE FRIES | 12 [GF]

Grana Padano, truffle remoulade, fresh parsley

### SPINACH + ARTICHOKE DIP | 14

with crispy flatbread

### GARLIC CONFIT HUMMUS | 13

chili oil, pickled onion, olives, toasted pepita, mini naan

### ESCARGOTS | 16

mushroom caps, spiced butter, mozzarella cheese, grilled focaccia

### SPICY TUNA TARTARE | 21

watermelon, avocado, cucumber, wasabi cream, crispy rice paper

### ARANCINI | 16

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

### DAILY SOUP | 7/10

### FRIED BRUSSELS SPROUTS | 14

soy honey, crushed peanut, green onion, red pepper flake, wasabi aioli

### CALAMARI | 16

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

### GATE WINGS | 18 [GF]


brined + fried, choice of mild, hot, Kansas BBQ, or Asian sesame.  
*house-made ranch or BC upon request\**

### THAI CHICKEN | 16

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

### SJG SLIDERS | 19

three mini certified angus beef burgers, cheddar, caramelized onion, pickles, secret sauce



Oysters

LOCALLY SOURCED | 3.5  
minimum order of 6

**TWO-BUCK-A-SHUCK**

\$2 OYSTERS  
EVERY FRIDAY 5PM-7PM



Boards

HOUSE-BAKED FOCACCIA  
BREAD + HONEY BUTTER | 5

LOCAL CHEESE BOARD | 27  
hummus + jams

## light + crisp

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

### GATE SALAD | 15 [GF]

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

### BLACKENED CHICKEN CAESAR | 23 [GF]

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

### SMOKED CHICKEN COBB | 24 [GF]

seasonal greens, bleu cheese crumble, hard-boiled egg, crispy bacon, avocado, cucumber, cherry tomato, green onion, buttermilk ranch dressing

### GREEK SALAD | 16 [GF]

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

### SCALLOP + SHRIMP SALAD | 25 [GF]

seasonal fruit, boursin cheese, blueberry dressing

### POKE BOWL | 23

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

## 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 | 20

bacon, boursin cheese, smoked tomato jam, lettuce, tomato, pickle, brioche bun  
● **veggie burger also available**

### BISON BURGER | 22

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

### BRAISED BEEF DIP | 20

Swiss cheese, horseradish aioli, caramelized onion, cabernet + demi jus, ciabatta bun

### WEST HILLS REUBEN | 19

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

### FUNDY FISH TACOS | 19

rice flour-battered haddock, avocado crema, coleslaw, smoked tomato jam, pickled onion, flour tortillas  
● **also available blackened or grilled**

### CALIFORNIA CLUB | 19

chicken, bacon, avocado puree, lettuce, tomato, jalapeno mayo, croissant  
**add cheddar +2**

### CRISPY CHICKEN SANDWICH | 19

buttermilk brined + fried chicken breast, Swiss cheese, chipotle aioli, lettuce, tomato, pickle, ciabatta  
**add bacon +3**

\*gluten-free buns also 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**  
**scallops + shrimp 30**

### WEEKLY PASTA FEATURE | \$\$

chef inspired, always fresh  
\*ask your server

### CHICKEN CARBONARA | 22

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

### KUNG PAO | 16

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

**add chicken, beef or shrimp +8**

## farm + sea

all our steaks are hand-cut and Certified Angus Beef

### SJG RISOTTO | 22 [GF]

squash, shiitake mushrooms, garlic + shallot, red peppers, spinach, Grana Padano

### SEAFOOD RISOTTO | 32 [GF]

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

### BLACKENED HADDOCK | 26 [GF]

squash + shiitake mushroom risotto, seasonal vegetables

### MISO GLAZED SALMON | 28

soy honey fried brussels sprouts, wasabi aioli, roasted fingerlings or garlic mash

### FISH + FRIES | 17/19 [GF]

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

### PORK TENDERLOIN | 26 [GF]

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

### BUTTERMILK FRIED CHICKEN | 23

mustard demi veloute, roasted garlic mash, seasonal vegetables

### CHICKEN SOUVLAKI | 25

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

### CABERNET BRAISED BEEF | 29

cabernet + demi glace reduction, roasted garlic mash, fried shallot, seasonal vegetables

### STEAK FRITES | 36

10oz striploin, compound butter, fried shallot, fries + mixed greens

### BEEF TENDERLOIN | 44

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

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