

# casual table d'hote

designed for large groups dining **in the restaurant**  
**OR** up to a maximum of **25 people dining in the special event room.**  
two courses - \$32/person

## **TO START** *choice of:*

**DAILY SOUP** chef inspired

**HOUSE, CAESAR OR GATE SALAD**

## **MAIN DISHES** *choice of:*

Sandwiches include choice of fries, salad or daily soup

**SMOKED CHICKEN CARBONARA** fettuccini, mushroom, bacon, rich cream, Grana Padano

**SJG RISOTTO** squash, shiitake mushrooms, red peppers, spinach, Grana Padano [GF]

**GATE BURGER** bacon, boursin, smoked tomato jam, lettuce, tomato, pickle, brioche, fries

**WEST HILLS REUBEN** house-smoked brisket, Swiss cheese, May Irwin sauce + slaw, rye

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

**CALIFORNIA CLUB** chicken, bacon, avocado puree, lettuce, tomato, jalapeno mayo, croissant

**CRISPY CHICKEN** buttermilk brined + fried chicken breast, Swiss cheese, chipotle aioli, lettuce, tomato, pickle, ciabatta

**FISH + FRIES** rice flour-battered haddock, caper dill remoulade, house coleslaw

**KUNG PAO** egg noodles, vegetable medley, sweet ginger soy sauce, peanuts

**POKE BOWL** choice of Thai chicken -or- soy honey tuna, jasmine rice, edamame, green onion, carrot, cucumber, avocado, pineapple, poke sauce

## **ADD DESSERT** *+13/person*

Includes Coffee + Tea and choice of:

**WARM CHOCOLATE BROWNIE** graham cracker dust + vanilla ice cream

**CREME BRULEE CHEESECAKE** dulce de leche

# elevated table d'hote

designed for large groups **in the restaurant**  
**OR** up to a maximum of **25 people dining in the special event room.**  
three courses - \$58/person

**HOUSE-BAKED BREAD + HONEY BUTTER** for the table

**TO START** *choice of:*

**DAILY SOUP** chef inspired

**SEAFOOD CHOWDER** shrimp, scallop, haddock

**CAESAR SALAD** crisp romaine, Grana Padano, bacon, fried chickpeas, house dressing [GF]

**GATE SALAD** greens, roasted beets, boursin cheese, salted walnuts, blueberry dressing [GF]

**MAIN DISHES** *choice of:*

**PASTA FEATURE** chef inspired, always fresh \*ask your server

**SMOKED CHICKEN CARBONARA** fettuccini, mushroom, bacon, rich cream, Grana Padano

**SCALLOP + SHRIMP SALAD** mixed greens, fresh fruit, boursin cheese, blueberry dressing [GF]

**SEAFOOD RISOTTO** lemon + leek risotto, shrimp, scallops, shiitake mushrooms, red pepper, spinach, cream, Grana Padano [GF] \*also available vegetarian

**MISO GLAZED SALMON** seasonal vegetables, roasted garlic mash

**BLACKENED HADDOCK** squash + mushroom risotto, seasonal vegetables [GF]

**GATE BURGER** bacon, boursin, smoked tomato jam, lettuce, tomato, pickle, brioche, fries

**STEAK FRITES** certified angus striploin, compound butter, house-cut fries + mixed greens

**FRIED CHICKEN** buttermilk brined + fried chicken breast, mustard demi veloute, roasted garlic mash, seasonal vegetables

**PORK TENDERLOIN** bacon-wrapped, maple apple + cranberry chutney, roasted garlic mash, seasonal vegetables [GF]

**MEDITERRANEAN HUMMUS BOWL** steamed rice, greens, garlic hummus, crispy chickpeas, pickled onion, cherry tomato, olives, cucumber, feta, vinaigrette [GF] \*also available Vegan

**TO FINISH** *choice of:*

Includes Coffee + Tea

**WARM CHOCOLATE BROWNIE** graham cracker dust + vanilla ice cream

**CREME BRULEE CHEESECAKE** dulce de leche