

# let's begin

## RAW OYSTERS | 3.5

served on ice with lemon, house cocktail sauce + mignonette  
*\*minimum order of (6)*

## TRUFFLE FRIES | 12 [GF]

house-cut fries, truffle remoulade, Grana Padano, fresh parsley

## GATE WINGS | 18 [GF]

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

## SPINACH + ARTICHOKE DIP | 15

with pita + flatbread

## GARLIC CONFIT HUMMUS | 14

chili oil, pickled onion, fried chickpeas, kalamata olives, pita + flatbread

## SPICY TUNA TARTARE | 21

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

## ARANCINI | 16

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

## DAILY SOUP | 7/10

## SEAFOOD CHOWDER | 14/20

shrimp, scallops, haddock, focaccia

## BREAD + HONEY BUTTER | 5

## CALAMARI | 17

roasted garlic aioli, fried banana peppers, house cocktail sauce, lemon

## ESCARGOTS | 16

mushroom caps, spiced butter, mozzarella, grilled focaccia bread

## THAI CHICKEN | 16

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

## SJG SLIDERS | 19

three mini certified angus beef burgers, aged cheddar, caramelized onion, dill pickle, secret sauce

## CHEESE BOARD | 27

assorted local cheeses, pickled things, hummus, jam, crackers

# light + crisp

dress your salad with blackened or grilled:  
chicken or shrimp +8 / seared atlantic salmon +12

## GATE SALAD | 16 [GF]

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

## BLACKENED CHICKEN CAESAR | 24 [GF]

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

## GRILLED CHICKEN COBB | 25 [GF]

mixed greens, shredded cheddar, hard-boiled egg, crispy bacon, avocado, cherry tomato, cucumber  
*choice of house-made blue cheese dressing or buttermilk ranch*

## GREEK SALAD | 16 [GF]

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

## SCALLOP + SHRIMP SALAD | 26 [GF]

fresh fruit, boursin cheese, blueberry dressing

## POKE BOWL | 24

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

# casual

served with house-cut fries

## UPGRADE +4

waffle fries, sweet fries or truffle fries  
caesar, greek or gate salad

### GATE BURGER | 20

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

### BISON BURGER | 22

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

### STEAK SANDWICH | 26

5oz certified angus striploin, aged white cheddar, caramelized onion, garlic aioli, smoked tomato jam, mixed greens, kaiser bun

### WEST HILLS REUBEN | 19

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

### 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 | 20

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

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

rice flour-battered haddock, caper dill remoulade, house coleslaw

*\* gluten-free buns also available*

# mains

gluten-free pasta available upon request +2

### CHICKEN CARBONARA | 24

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

### KUNG PAO | 17

egg noodles, vegetable medley, sweet ginger soy sauce, peanuts  
add chicken, beef or shrimp +8

### MAC N' CHEESE | 18

au gratin with smoked Gouda, red peppers, toasted breadcrumb  
smoked chicken 24 / scallops + shrimp 31

### SJG RISOTTO | 23 [GF]

squash, shiitake mushrooms, red peppers, spinach, Grana Padano

### SEAFOOD RISOTTO | 32 [GF]

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

### BLACKENED HADDOCK | 27 [GF]

squash + mushroom risotto, seasonal vegetables

### MISO GLAZED SALMON | 28

seasonal vegetables, roasted fingerlings or garlic mash

### PORK TENDERLOIN | 26 [GF]

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

### FRIED CHICKEN | 25

buttermilk brined chicken breast, 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

### STEAK FRITES | 39 [GF]

10oz certified angus striploin, roasted garlic compound butter, house-cut fries + mixed greens

### BEEF TENDERLOIN | 46

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

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