

SHARING PLATES.

GRILLED BREAD (V) house honey butter	6	RAW OYSTERS (GF) cocktail sauce + mignonette / min. order of (6)	3.5
TRUFFLE FRIES (GF/V) truffle remoulade, grana padano and parsley.	12	CHEESE & CHARCUTERIE (GFO/VO) pickled things, preserves and crackers.	34
SPINACH ARTICHOKE DIP (GFO/V) grilled pita and mini naan.	15	BRUSSELS SPROUTS (GF/V) fried with maple miso, wasabi aioli and crushed peanuts.	15
SLIDERS cheddar, fried onion, dill pickle and all-dressed aioli.	19	ARANCINI (V) san marzano sauce and whipped ricotta.	17
ESCARGOTS (GFO) mushrooms, spiced butter, mozzarella and grilled bread.	16	TUNA TARTARE (GF) avocado, cucumber, wasabi aioli and crispy rice paper.	21
CALAMARI fried banana peppers, roasted garlic aioli and cocktail sauce.	18	FRIED HALLOUMI (GF/V) bomba hot honey	19
GATE WINGS (GFO) served naked (GF) or lightly dusted. house ranch or BC available upon request. extra sauce +1.5 garlic buffalo / asian sesame / kansas BBQ / franks hot / honey garlic / dry blackened			21

SOUP & SALAD. *add grilled or blackened chicken or shrimp +8 / salmon + 14 / fried halloumi +8*

SEAFOOD CHOWDER shrimp, scallop, haddock, rich cream and grilled bread.	16/26	DAILY SOUP served with grilled bread.	8/12
GATE SALAD (GF/V) mixed greens, roasted beets, boursin cheese, toasted walnuts and blueberry shallot dressing.			16
CAESAR SALAD (GF) bacon, grana padano, fried chickpeas and house caesar dressing.			17
SCALLOP & SHRIMP SALAD (GF) fresh fruit, house boursin cheese and blueberry shallot dressing.			30
WEDGE SALAD (GF/VO) iceberg, bacon, cherry tomato, pickled onion, crumbled bleu and house buttermilk ranch or blue cheese dressing.			18
POKE BOWL (GF/VO) served with rice, pineapple salsa, avocado, edamame, cucumber, carrots, toasted sesame and poke sauce. choice of soy honey tuna or thai marinated chicken.			26

(GF): gluten free / (GFO): gluten free option / (V): vegetarian / (VO): veg option

MAINS.

gluten free pasta +2

SEAFOOD RISOTTO (GF/VO) 38 seared haddock, shrimp, scallop, spinach, red pepper, mushroom and grana padano.	FILET MIGNON (GFO) 52 hand-cut 8oz AAA certified angus, demi-glace, garlic mash and seasonal veg.
PESTO CHICKEN GNOCCHI (VO) 27 tomato, peppers, spinach, pesto cream and grana padano.	SEARED SALMON (GF) 34 carrot ginger puree, roasted fingerlings and seasonal veg.
CHICKEN CARBONARA (GFO/VO) 26 bacon, mushroom, rich cream, grana padano and parsley.	BLACKENED HADDOCK (GF) 29 squash + mushroom risotto and seasonal veg.
KUNG PAO (V) 19 egg noodles, veg medley, sweet ginger soy sauce, crushed peanuts, lime and cilantro.	BRAISED BEEF 34 slow braised in red wine with demi-glace, garlic mash and seasonal veg.
FETTUCCINE BOLOGNESE (GFO/VO) 28 san marzano & red wine beef ragu with whipped ricotta.	FRIED CHICKEN CUTLET 28 mustard demi cream sauce, garlic mash and seasonal veg.
MAC N' CHEESE (GFO/V) 20 red peppers and toasted panko served au gratin. <i>add bacon +3 / add grilled chicken +6 / braised beef +8</i>	PORK TENDERLOIN (GF) 28 bacon-wrapped with cranberry apple chutney, roasted fingerlings and seasonal veg.

served with fries or soup. upgrade sweet, waffle or truffle fries / garden salad +3 / Gate or Caesar salad +4 / mac n cheese +6

HANDHELDS.

GATE BURGER (GFO) 22 bacon, house boursin, smoked tomato jam, lettuce, tomato and dill pickle on a brioche bun.	
SMASH BURGER (GFO) 19 fried onion, cheddar, dill pickle and all-dressed aioli on a brioche bun. <i>add bacon +3 [sub beyond meat patty 18*]</i>	sgl 15 / dbl 19
WEST HILLS ½ POUND REUBEN (GFO) 24 swiss cheese, all-dressed aioli and coleslaw on toasted rye.	
CALIFORNIA CLUB (GFO) 19 grilled chicken, bacon, avocado puree, lettuce, tomato and jalapeno aioli on a croissant. <i>add cheese +2</i>	
BOMBA CRISPY CHICKEN 22 bomba hot honey, bacon, swiss cheese, dill pickle and jalapeno aioli on a brioche bun,	
FISH TACOS 20 fried haddock, coleslaw, pineapple salsa, avocado puree, pickled onion, feta and chipotle aioli on flour tortillas.	
FISH & FRIES (GF) 21 rice-flour battered haddock, coleslaw and caper dill remoulade.	1pc 17 / 2pc 21