

DINNER AT THE GATE

STARTERS

†DEVILED EGGS.....	13
Potato chip crumbles, cornichon	
BUFFALO CHICKEN WINGS.....	15
Fried and tossed, blue cheese dressing and veggies	
AHI TUNA POKE.....	18
Soy sauce, sesame oil, sriracha, avocado, scallion, wonton chips	
ATLANTIC BAY SCALLOPS.....	18
Butternut squash risotto, brown butter	
†BBQ SPARE RIBS.....	18
Pineapple slaw, herb oil	
†BABY PORTABELLA.....	16
Stuffed with quinoa, spinach, roasted tomatoes, basil pesto and mozzarella	
†SHRIMP COCKTAIL.....	18
Sweet chili cocktail sauce	
LOADED POTATOES.....	12
Cheddar jack cheese, bacon, scallion, creme	
TRI TIP BITES.....	14
BBQ smoked tri tip, dill pickles, cheddar, provolone, sourdough	
CHEESE & CHARCUTERIE BOARD.....	24
Assorted artisan cheeses & cured meats, crostini	

SALADS & BOWLS

†GATE HOUSE SALAD.....	14
Mixed greens, assorted seasonal vegetables, choice of dressing	
†SPINACH SALAD.....	14
Baby spinach, mushroom, boiled egg, red onion, dried cranberry, warm bacon dressing	
CAESAR.....	13
Sourdough croutons, pecorino	
†WEDGE.....	16
Baby iceberg, deviled egg, shaved red onion, grape tomatoes, domestic blue cheese crumble, bacon, blue cheese dressing	
†GREEK BOWL.....	14
Quiona, spinach, cucumber, feta, tomato, onion, olives, Greek dressing	

PLATES

BUTTERNUT SQUASH RAVIOLI.....	34
Fuji apple, toasted pecans, roasted butternut, spinach, maple butter	
PAN ROASTED JIDORI.....	32
Parmesan gnocchi, broccolini, cured tomato	
SCOTTISH SALMON.....	36
Mushroom risotto, sweet pea puree	
SHRIMP PASTA.....	30
Gulf shrimp, andouille, bucatini, creole sauce	
BRAISED BONELESS SHORT RIB.....	36
Whipped potatoes, glazed carrots	
STEAK FRITES.....	30
Flat iron, chimichurri, fries, herb salad	
FRIED CHICKEN.....	15
Tomato, slaw, pineapple bacon jam, brioche bun	
GATE BURGER.....	22
Cheddar, smoked bacon, LTO, garlic aioli, brioche bun	
FRENCH DIP.....	24
Provolone cheese, caramelized onions, Au Jus, grilled baguette	
DUROC PORK.....	36
Crisp potatoes, sauteed spinach, caramelized apples	
†6oz FILET.....	58
Asparagus, baked potato, Bordelaise	
FRESH CATCH OF THE DAY.....	MARKET
Chef’s choice of starch and vegetable	

ALA CARTE SIDES

†Side Salad (House or Caesar).....	5
†Baked Potato Loaded.....	8 9.50
Mac & Cheese.....	8
Au Gratin Potatoes.....	8
†Whipped Potatoes.....	8
†Balsamic Grilled Asparagus.....	6
†Broccolini.....	6
†Glazed Baby Carrots.....	6



EXECUTIVE CHEF SCOTT SAVAGE
SOUS CHEF TREVOR GENNAI

Add Chicken 7 | Shrimp 12 | Salmon 14 | Tuna 14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 21% GRATUITY WILL AUTOMATICALLY BE APPLIED FOR PARTIES OF 6 PEOPLE OR MORE. ROOM SERVICE CHARGE IS AN AUTOMATIC 21% DELIVERY FEE FOR ALL ROOM SERVICE DELIVERIES. SPLIT PLATE CHARGE IS \$7 PER PLATE. † INDICATES GLUTEN FREE