

LUNCH AT THE GATE

SNACKS

†DEVILED EGGS.....	13
Potato chip crumbles, cornichon	
BUFFALO CHICKEN WINGS.....	17
Fried and tossed, blue cheese dressing and veggies	
AHI TUNA POKE.....	21
Soy sauce, sesame oil, sriracha, avocado, scallion, wonton chips	
†SHRIMP COCKTAIL.....	18
Sweet chili cocktail sauce	
LOADED POTATOES.....	14
Cheddar jack cheese, bacon, scallion, creme	
TRI TIP BITES.....	16
BBQ smoked tri tip, dill pickles, cheddar, provolone, sourdough	

HAND HELD

FRIED CHICKEN.....	18
Tomato, slaw, pineapple bacon jam, brioche bun	
GATE BURGER.....	22
Cheddar, smoked bacon, LTO, pickles, garlic aioli, brioche bun	
FRENCH DIP.....	24
Provolone cheese, caramelized onions, Au Jus, grilled baguette	
BAJA FISH TACOS.....	18
Blackened fish of the day or shrimp, chipotle mayo, cabbage slaw, pineapple salsa, grilled tortillas	

SALADS & BOWLS

†BURRATA SALAD.....	15
Heirloom tomato, fruit, arugula, prosciutto, EVOO	
CAESAR.....	13
Sourdough croutons, pecorino, anchovy	
†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	
Add Chicken 7 Shrimp 12 Salmon 14 Tuna 14	

PLATES & PASTA

QUICHE OF THE DAY.....	16
Seasonal fruit, side salad	
†SCOTTISH SALMON.....	36
Corn succotash, roasted tomato coulis	
FISH AND CHIPS.....	18
Ale battered rock cod, pineapple slaw, remoulade, fries	
STEAK FRITES.....	30
Flat iron, chimichurri, fries, herb salad	



EXECUTIVE CHEF SCOTT SAVAGE
SOUS CHEF TREVOR GENNAI

*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