

chapter 1

TRUFFLE FRIES

Grana Padano, fresh parsley
+ truffle remoulade 12

GATE WINGS

Brined + fried, choice of Kansas City BBQ,
Asian sesame, mild or hot 19

SPINACH & ARTICHOKE DIP

Parm crusted flatbread
+ cumin oil 14

LOCAL CHEESE BOARD

Hummus + jams 27

ARANCINI

Portobello mushrooms, goat cheese,
fried risotto, avocado cream
+ kimchi puree 16

ESCARGOTS

Mushroom caps, spiced butter
+ mozzarella cheese 16

SJG SLIDERS

Three mini certified angus beef burgers,
aged cheddar, fried shallots, pickles
+ secret sauce 19

THAI CHICKEN

Marinated chicken bites
+ wonton crisps 16

SPICY TUNA TARTARE

Avocado, watermelon
+ wasabi cream 21

SMOKED ATLANTIC SALMON

Local cold smoked, pickled onions, capers,
lemon dill cream cheese + crostini 19

LOCALLY SOURCED OYSTERS 3.5

Minimum order of 6

oysters



chapter 2

SEAFOOD CHOWDER

Shrimps, scallops + haddock 19

GATE SALAD

Roasted beets, house-made boursin cheese,
blueberry vinaigrette, roasted walnuts
+ artisan greens 15

GREEK SALAD

Grape tomatoes, red onions, romaine,
cucumbers, red peppers, kalamata olives,
feta cheese + house-made dressing 16

Dress your salad: shrimp, blackened or grilled chicken / salmon + 8

BLACKENED CHICKEN CAESAR SALAD

Blackened chicken, house-made
Caesar dressing Grana Padano,
bacon + fried chickpeas 23

SCALLOP + SHRIMP SPINACH SALAD

Seasonal fruit, house-made boursin cheese
+ blueberry vinaigrette 25

POKE BOWL

Thai Chicken or Soy Honey Tuna
Jasmine rice, carrots, edamame beans,
green onions, cucumbers, avocado
+ pineapple 23

BBQ CHICKPEA + AVOCADO BOWL

Artisan lettuce, scratch hummus,
edamame beans, crispy polenta rounds
+ cherry tomatoes 19

handhelds

GATE BURGER

Bacon, boursin cheese, smoked tomato
jam, lettuce, tomato + pickles 20

VEGGIE BURGER

Lettuce, tomato, boursin,
red pepper jelly + pickles 18

BISON BURGER

Apple, bacon + onion jam,
aged Cheddar cheese + lettuce 22
▪ add bacon +3

FUNDY FISH TACOS

Rice flour battered haddock,
avocado cream, coleslaw,
smoked tomato jam
+ pickled onions 19

THE MONCTON REUBEN

House made brisket, swiss cheese,
rye bread, scratch May Irwin sauce
+ slaw 20

FISH & FRIES

Rice flour battered haddock,
remoulade + slaw
▪ one piece 17
▪ two pieces 19

CALIFORNIA CLUB

Chicken, lettuce, avocado, bacon,
tomato + jalapeno mayo 19
▪ sub for smoked salmon +4

FRIED CHICKEN SANDWICH

Breaded chicken breast, swiss cheese,
adobo sauce, mayo, lettuce, tomato
+ pickles 19
▪ add bacon +3

SIDES

Waffle fries 3
Sweet potato fries 3
Truffle fries 3

chapter 3

SEAFOOD RISOTTO

Shrimp, scallops, shiitake mushrooms,
red peppers, spinach + lemon leek risotto 32

MAC 'N' CHEESE

Smoked Gouda, red peppers, au gratin

Your choice

- Smoked Chicken 23
- Scallops / Shrimps 30
- Vegetarian 17

Gluten-free pasta available upon request +2

SJG RISOTTO

Butternut squash, red peppers,
shiitake mushrooms, spinach,
garlic + shallots 22

HUNAN KUNG PAO

Local vegetables, baby bok choy, sweet ginger
soy sauce, egg noodles + peanuts 17

Make it spicy upon request

Add Chicken or Shrimp 8

CHICKEN CARBONARA

House smoked chicken, bacon, fettuccini,
rich cream, Grana Padano, parsley
+ mushrooms 23

SHRIMP PAPPARDELLE

Pappardelle noodles, shrimp,
garlic cream sauce, house made boursin
+ Grana Padano 33

chapter 4

BLACKENED HADDOCK

Squash + Shiitake mushroom risotto,
vegetables 26

MISO GLAZED SALMON

Vegetable medley 28

BUTTERMILK FRIED CHICKEN

Onion gravy, garlic mashed potato
+ seasonal vegetables 23

All our steaks are hand cut Certified Angus Beef

CHICKEN SOUVLAKI

Marinated + seared skewer, jasmine rice,
Greek salad, naan bread + house tzatziki 25

STRIPILOIN

beef striploin, fries,
+ compound butter 36

SCALLOP BAKE

Shallots, Brandy + cream
flambéed au gratin 31

BEEF TENDERLOIN

8oz, demi glace, garlic mashed potatoes
+ vegetables 44

PORK TENDERLOIN

Bacon wrapped, maple roasted
apple + cranberry chutney,
roasted fingerling potatoes 26