

GATEHOUSE

"Summer 2001"

APPETIZERS

Chef's Soup
7.95

Risotto of the Day
8.95

Prosciutto Wrapped Duck Confit topped with seared foie gras, blackberries,
and tangerine honey
10.95

New Orleans Barbequed Shrimp served with a roasted garlic drop biscuit
12.95

Cedar Plank Roasted Provencal Brie topped with grilled eggplant, roasted peppers and sundried
tomatoes served with toast points and mixed country olives
7.95

Porcini Seared Scallops served with a smoky tomato and exotic mushroom sauce garnished with
toasted garlic spinach
10.95

Portobella and Prosciutto Pizza with caramelized onion, sundried tomatoes,
and fontina cheese on a savory Danish crust finished with fresh herbs
and white truffle oil
8.95

Tempura Fried Calamari and Asparagus served with a lemon and sambal chili vinaigrette and
cucumber honey coulis
10.95

SALADS

Gatehouse Mixed Greens with vine ripened tomatoes, garlic croutons
and basil balsamic dressing
8.95

Pan Seared Tuna Salad blanched and chilled fingerling potatoes, haricot vert, hard boiled egg,
sweet grape tomatoes, and anchovies finished with a caper, Dijon, and red wine vinaigrette
11.95

Caesar Salad crisp Romaine leaves tossed with tangy garlic anchovy dressing with crispy bacon,
brioche croutons, and chards of Parmigiano Reggiano
7.95

Cucumber and Tomato Ribbon Salad with classic French vinaigrette
6.95

ENTREES

Worcestershire Glazed Rib Eye Steak served with mashed potatoes,
crispy fried onions, and grilled asparagus
29.95

Grilled Bell and Evans Chicken Breast with a balsamic, blackberry, and chardonnay sauce,
served with mashed potatoes, sautéed broccoli rabe
23.95

Tenderloin of Beef with mushroom Cabernet sauce, truffle mashed potatoes
and seasonal vegetables
32.95

Blackened Yellowfin Tuna Steak with sweet and sour roasted peppers,
mashed potatoes and mache salad
29.95

Crispy Seared Duck Breast over Russian banana fingerling potatoes, garlic and chili seared
broccoli rabe with a fig shallot and aged balsamic reduction sauce
24.95

Grilled House Smoked Salmon Stuffed Trout with marinated sherry onion, ruby grapefruit and
avacodo salad finished with grilled endive and served over jasmine rice
24.95

Lemongrass Dusted Flounder served with a citrus and onion slaw, grilled asparagus, sautéed
sweet grape tomatoes over Jasmine rice
22.95

Pan Seared Red Snapper with a honey roasted shallot jam, citrus tomato cardamom sauce,
served with ginger scented rice and grilled asparagus
23.95

Maple and Tarragon Rubbed Pecan Smoked Pork Loin with a tangy cider and crispy bacon
sauce served with apple glazed baby Yukon gold potatoes and Chefs vegetables
26.95

Grilled Loin of Lamb with a gold bud cherry and rhubarb sauce, served with baby Yukon gold
potatoes, sautéed rainbow chard, grilled fennel and a hazelnut crisp
28.95

Tonight's Pasta Selection
priced daily

Tonight's Fresh Fish Preparation
priced daily

An 18% gratuity will be added to parties of 8 or more guests

