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 Barbecued Shrimp served with a roasted garlic drop biscuit 12.95

Cedar Plank Roasted Provencal Brie topped with grilled eggplant, roasted peppers and sunbaked 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, sunbaked 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 crumbs of Parmigiano Reggiano 7.95

Cucumber and Tomato Ribbon Salad with classic French vinaigrette 6.95

ENTREES

Worceshshire 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 Steaks with sweet and sour roasted peppers, mashed potatoes and mache salad 26.95

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

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

Lemongrass Dusted Tournade 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 Chef’s 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