

WEDNESDAY TO
SUNDAY



The
GATE HOUSE
NIAGARA-ON-THE-LAKE

ALL DAY MENU
11:30AM - 8:00PM

Starters

Local Greens | 19

with Toasted Pecans, Apples, Blue Cheese and
Pommery Mustard Vinaigrette

Pingue's Prosciutto | 23

with Buffalo Milk Burrata, Ohme Farms Arugula,
Preserved Lemon, Aged Balsamic

Ginger Cured Saku Tuna | 25

with Compressed Cucumber, Pickled Chillies, Toasted Peanuts,
Scallion Oil, Soy Maple Dressing

Housemade Rosemary Pita | 21

with Roasted Garlic Hummus, Marinated Olives

Roasted Tomato Soup | 18

with Basil Pesto, Aged Cheddar Toast

Parmesan Frites | 15

with Rosemary Salt, Roasted Garlic Aioli

**Selection of Charcuterie
and Artisanal Cheeses** | 38

with Preserves and Housemade Date & Nut Toast

Main

Grilled Chicken BLT | 28

on Housemade Milk Bread with Crunchy Mustard Aioli,
Aged Cheddar | Served with a Simple Salad

Gatehouse Burger | 32

with Garlic Aioli, Cow's Smoked Cheddar, Double Smoked
Bacon, Arugula, Roasted Tomato | Served with Fries

Fish And Chips | 28

with Lake Huron Whitefish, Sautéed Peas, Grilled Lemon,
Rosemary Pomme Frites

Housemade Linguine Carbonara | 32

with Atlantic Shrimp, Crispy Pancetta, Spring Peas

Pan Seared Atlantic Salmon | 38

with Whipped Dill Yogurt, Sautéed Spinach, Charred Zucchini,
Blistered Cherry Tomato, Fingerling Potato

Roasted Cauliflower | 24

with Cashew and Chili Cream, Crispy Chickpeas,
Fingerling Potato, Pickled Onion

Pizzas

Margherita | 25

with Fior di Latte Cheese, Roasted Tomato Sauce,
Sesame Seed Crust

Spicy Chorizo | 28

with Hot Chillies, Wild Honey, Pistachios

Classic Pepperoni and Wild Mushroom | 26

Desserts

Basque Cheesecake | 12

with Preserved Blackberries, Graham Cracker Crumble,
Vanilla Chantilly

Dark Chocolate Cremeux | 12

with White Chocolate Crumble, Earl Grey Ice Cream

**Selection of Housemade Ice Creams
and Sorbets** | 12

Please inform your server of any dietary restrictions or allergies