

WEDNESDAY,  
THURSDAY & FRIDAY



*The*  
**GATE HOUSE**  
NIAGARA-ON-THE-LAKE

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

*Starters*

**Local Greens** | 19

with Quiet Acres Peaches, Whipped Goat Cheese,  
Toasted Pecans and Honey Lemon Vinaigrette

**Ontario Buffalo Milk Burrata** | 23

with Heirloom Tomatoes, Aged Balsamic, Basil, Rosemary Toast

**Romaine Hearts** | 21

with Soft Boiled Hens Egg, Double Smoked Bacon,  
White Anchovies, Parmesan, Buttermilk Dressing

**Housemade Rosemary Pita** | 21

with Roasted Garlic Hummus, Marinated Olives

**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, Crunchy Mustard Aioli,  
Aged Cheddar | Served with 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** | 36

with Nova Scotia Lobster, Double Smoked Bacon, Peas,  
Fennel Pollen Cream

**Grilled Ontario Striploin of Beef** | 42

with Rosemary Salted Pommies Frites, Red Wine Jus

*Pizzas*

**Margherita** | 25

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

**Spicy Chorizo** | 28

with Hot Chilies, 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

*Please inform your server of any dietary restrictions or allergies*