

---

## Chapter 1

### *The Beginning*

---

#### **P.E.I Mussels**

Roasted tomato & fennel broth, grilled flatbread - 10

#### **Spinach & Artichoke**

House-made flatbread - 9

#### **Calamari Strips**

Fried crisp with pea shoot aioli - 14

#### **Truffle Fries**

(gf) Hand cut thin fries, Grana Padano, parsley and truffle remoulade dip - 8

#### **Gate Wings**

(gf) Brine and fried, choice of Kansas City BBQ, chimichurri or classic - 14

#### **Escargots**

(gf) Mushroom caps, spiced butter, mozzarella cheese - 9

#### **Korean BBQ Chicken**

Boneless chicken bites - 14

#### **Sticky Korean Pork Belly Buns**

Applewood, house smoked, kimchi ketchup & sweet onions - 10

#### **Sweet Potato Fries**

House-made dip - 7

#### **Gate Salad**

(gf) Roasted beets, house-made boursin cheese, blueberry vinaigrette, salted walnuts, arugula and seasonal greens - 10

*\*Add shrimp, blackened or grilled chicken/salmon - 7.5*

#### **La Ferme Shediac Caesar Salad**

(gf) House-made Caesar dressing, Grana Padano, crispy pork & fried chickpeas - 9

#### **Scallop & Shrimp Spinach Salad**

(gf) Seasonal fruit, house-made boursin cheese, blueberry vinaigrette - 16

#### **Lightly Smoked Seafood Chowder**

Smooth broth, dill, shrimp, cod, smoked haddock and mussels - 13

#### **Lobster Potato Skins**

Bacon potato stuffing, gruyere, garlic parsley dip - 15

#### **Baked Brie**

Roasted pear maple chutney, toasted pecans, grilled baguette - 15

---

## Chapter 2

### *Boards & Platters*

---

#### **Cured**

Chef inspired charcuterie with house pickles & jams - 15

#### **Cheese**

A selection of Atlantic Canada's finest cheese with market inspired jams, pickles and condiments - 18

#### **Oysters**

(gf) Six freshly shucked NB oysters with cocktail granite and lemon - 15

St. James' Gate is proud to support local farmers and producers.



**SJG**

Restaurant • Bar • Hotel

st-jamesgate.ca

---

## Chapter 3

### *A Pub Affair*

---

*The following items are served with House cut fries.  
Substitute for soup, salad, poutine style, sweet potato or truffle fries - 2.75*

#### **Gate Burger**

Local D&A beef, house-made bacon and boursin cheese, smoked tomato jam, lettuce, tomato and pickle - 16

#### **Hand Crafted Veggie Burger**

16 ingredients, house-made boursin cheese, red pepper jelly, lettuce, tomato and pickle - 14

#### **Fish Tacos**

Cod, Korean chilli sesame crust, shaved cabbage & fennel, shoots & soy honey - 16

#### **Fried Chicken Sandwich**

Crispy fried, lemon garlic aioli, dill pickles and Boston lettuce - 14

#### **Fish & Frites**

Rice flour batter, remoulade & slaw • One piece - 11 • Two piece - 15

#### **House Smoked Brisket**

Gruyere cheese, Rye bread, house-made May Irwin sauce & slaw - 14

#### **California Club**

Smoked chicken, La Ferme Shediak leaf lettuce, avocado, house-made bacon, tomato, pickle & jalapeno mayo - 13

#### **Steak and Frites**

(gf) 5oz strip loin, fresh cut fries and herb emulsion - 19

---

## Chapter 4

### *Forks & Knives*

---

#### **Chicken Carbonara**

House smoked chicken & bacon, pasta, rich cream, Grana Padano, parsley & mushroom - 16

#### **Pork & Gnocchi**

Sous vide tenderloin, herb rub, sweet potato gnocchi, apple celery puree & spring vegetables - 22

#### **Gate Cut Strip Loin**

(gf) Canadian beef, aligot potatoes, carrot puree, pickled mustard seed & spring vegetables - 33

#### **Beef Tenderloin**

Butter basted steak, Irish ravioli, seasonal potato & vegetable hodge podge & chimichurri sauce - 35

#### **Pea Shoot Pesto Salmon**

(gf) Warm bacon, brussel sprout and tomato salad, pumpkin seed brittle and salted walnuts - 24

#### **St. James Gate Seafood Soup**

Mussels, shrimp, scallops, Atlantic salmon, vegetable herb broth, garlic croutons, parmesan cheese - 16

#### **Hunan Kung Pao**

Fresh vegetables, baby bok choy, spicy ginger soy sauce, egg noodles, peanuts - 13

*\*Add shrimp, blackened or grilled chicken/salmon - 7.5*

#### **Chicken Filo**

Baby spinach, feta cheese, sundried tomato cream sauce - 18

#### **Scallop & Lobster Bake**

Brandy & cream flambeed au gratin - 28

#### **Curry Chicken Mac 'N' Cheese**

Bacon, broccoli, curry cream sauce, au gratin - 16

#### **Atlantic Lobster Mac 'N' Cheese**

Smoked Gouda, red peppers, bacon, lobster au gratin - 18

#### **Seafood Pasta**

P.E.I. blue mussels, jumbo shrimp, scallops, garden vegetables, pernod rosee sauce - 19