

## Gatehouse Grille wows patrons with gorgeous view, extensive menu

*By Anna Van Slembrouck*

Gatehouse Grille is engulfed in a lush paradise of vibrant green. In the distance, treetops glisten with sunshine and countless hills of the upcoming Westwynd Golf Course roll like verdant waves. The grille's outdoor patio, which seats up to 60 people, overlooks holes two and eighteen. And a stroll around the restaurant reveals a flower garden with a brick walkway—adding pinks and purples to the green sea.

Inside, the surroundings are just as pleasant—only the main colors change from green to blue and off-white. High ceilings invite customers into the Early American/Colonial style dining room and create an open, airy feeling. Tasteful country style accents, such as dolls and birdhouses, are propped on shelves and add a nice touch. Everything about the dining area exudes an elegant simplicity.

But the restaurant's amenities extend far beyond the gorgeous landscape and charming interior. Gatehouse's extensive menu caters to all patrons with a vast array of appetizers, salads, sandwiches, soups, entrees and desserts.

Gatehouse, which opened in early March of this year, serves lunch and dinner. Appetizers at Gatehouse range from basic snacks such as nachos to more exotic teasers such as cornmeal crusted Pacific calamari steaks to sauteed Mediterranean eggplant (sliced eggplant steak brushed with olive oil and garlic lightly dusted oregano breading with shallots, stewed tomatoes and melted goat cheese).

The salads are diverse and sure to please a wide range of tastebuds. Meat lovers will enjoy the grilled steak salad—grilled aged six ounce NY strip steak atop mixed wild greens with roma tomatoes, bleu cheese, flash fired mushrooms, marinated green beans and tarragon balsamic vinaigrette. Other options include a classic chicken caesar salad, seasonal fruit plate and ginger seared salmon spinach salad.

Gatehouse also offers an assortment of sandwiches—from the highly recommended Gatehouse burger to the vegetarian portabella roll-up to the the grilled French dip. Soups, such as Manhattan seafood chowder, can compliment any sandwich or salad.

As far as entrees, waitress Jessica Stephen says the salmon bow tie pasta is a huge hit. The entree (available for lunch and dinner) features sterling salmon sauteed with asparagus tips, spinach leafs, sun-dried tomato and yellow peppers in a Chardonnay scallion sauce and tossed with egg bow tie pasta. Other popular dishes on the dinner menu include braised barbeque ribs, coriander crusted pork tenderloin medallions and rosemary garlic chicken.

Dinner entrees range in price from \$12.75 (baked spaghetti marinara) to \$21.95 (char-grilled black angus filet mignon); lunch entrees range from \$13.50 (salmon bow tie pasta) to \$21.50 (filet mignon). On weekends, the restaurant offers specials for dinner (usually including two seafood dishes), appetizers and wine.

“Specials sell like gangbusters on the weekends,” says Manager Paul Kelly.

And, of course, any good meal should be topped off with one of Gatehouse's delectable assortment of desserts, including: blueberry swirl cheesecake, turtle sundae parfait and a deep dish caramel apple nut (served with an oatmeal crunch topping with a caramel sauce and cinnamon ice cream).

In addition, Gatehouse caters to children with an inexpensive kids' menu. Favorites such as shells and cheese, hotdogs, grilled cheese and chicken fingers will keep children happy. High chairs and toys such as Etch-A-Sketches are also available.

The restaurant also offers catering services.

Gatehouse and Westwynd Golf Course (scheduled to open in September of 2002) are both privately owned.

*Gatehouse Grille is located at 4161 Adams Road in Rochester Hills. Hours are Tuesdays through Thursdays, 11 a.m.-9 p.m.; Fridays and Saturdays, 11 a.m.-10 p.m.; and Sundays, 11 a.m.- 9 p.m. for the summer. For more information, call (248) 608-7830.*

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