



## APPETIZERS

<b>SOUP DU JOUR</b> Chef's creation	\$6.99
<b>ESCARGOT</b> Garlic butter sauté, Broiled with parmesan and grilled baguette	\$11.99
<b>PORTOBELLO CARPACCIO</b> Portobello cleaned and lightly marinated. Served with a micro green simple salad with Parmesan	\$11.99
<b>HELEN SALAD</b> Romaine & head lettuce, cherry tomatoes, cranberry, pumpkin seeds, Thinly Sliced red onion & green apple & julienne English cucumber with Sweet harmony honey dressing	11.99
<b>SMOKEHOUSE CAESAR</b> Smoked dressing with caramelized onions, House smoke bacon bits, maggi bits croutons & parm shavings	\$12.99
<b>BABY CLAMS</b> In mini yorkies, with garlic cream sauce	\$12.49
<b>CAJUN SHRIMP</b> With garlic butter and served with baguette	\$12.99
<b>BEEF TARTAR</b> Minced beef tenderloin, egg yolk & grainy Dijon served with arugula with lemon juice & zest, with ciabatta toast point grilled	\$14.99

## DESSERTS

<b>DEEP FRIED ICE CREAM</b> Traditional vanilla ice cream, wrapped in cinnamon, corn flakes and finished with whip cream and maple syrup.	\$8.99
<b>CHOCOLATE EXPLOSION</b> An extra-chocolate cake decorated with chocolate.	\$8.99
<b>NEW YORK CHEESECAKE</b> Classic style, rich and dense, with a smooth, creamy consistency.	\$9.99
<b>GLUTEN FREE/DAIRY FREE</b> Chef's special	\$9.99

## IN HOUSE BLENDS

- Rub
- Demi glace
- Route 35 sauce



**ENTREES**

• **ROUTE 35 PLATTERS**

**TRAY 1** \$48.99 (Serves 2)

6 oz. Beef Tenderloin sliced, Duck Breast sliced, Cajun Shrimp, Portobello Risotto

**TRAY 2** \$65.99 (Serves 2)

6 oz. Beef Tenderloin sliced, Stuffed Chicken Breast, 2 Lamp Chops, Sautéed Garlic Shrimp, Garlic Mash, Blue Cheese Gnocchi

• **STEAKS**

**NY STRIPLOIN** 6 oz. \$24.99 | 8 oz. \$29.99 | 12 oz. \$35.99

Roasted garlic red wine reduction

**PEPPER CRUST TOP SIRLOIN** 8oz. \$29.99

Brown butter Tennessee bourbon

**BEEF TENDERLOIN** 6 oz. \$34.99 | 8 oz. \$39.99 | Black Angus \$46.99

Bacon red onion chutney

• **CHOPS**

**LAMB CHOPS** \$35.99

Red pepper jelly, grainy Dijon reduction

• **FISH**

**SALMON**, 6 oz \$27.99

Maple glazed

**SMOKED TROUT CREAM PENNE** \$28.99 (*Gluten free Penne available*)

Seasonal veg, Parmesan shavings

• **POULTRY**

**STUFFED CHICKEN BREAST**, 7 oz. \$24.99

With spinach & goat cheese, drizzled with balsamic glaze

**PENNE W/ CHIPOLTE CHICKEN BREAST** \$26.99 (*Gluten free Penne available*)

Roasted garlic butter & coconut cream, Caramelized onions

**ROASTED DUCK BREAST** \$29.99

Citrus Demi glaze

**SAVOURY SIDES--**

**PICK TWO:**

Garlic Mash  
Mushroom barley Risotto  
Blue Cheese Gnocchi  
Steak frites  
Seasoned Veg

**ADD A TOPPER--**

Garlic shrimp  
Portobello Mushroom  
Peppercorn  
Chipotle Shrimp

| \$6.99

• **VEGETARIAN**

**POLENTA** \$22.95

With caramelized onions  
& mushrooms.

Finished with seasonal veg  
and red pepper butter.

*All pasta dishes offered  
Vegetarian.*