



APPETIZERS

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

DESSERTS

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

IN HOUSE BLENDS

- Rub
- Demi glace
- Route 35 sauce



ENTREES

• **ROUTE 35 PLATTERS**

TRAY 1 \$48.99

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

TRAY 2 \$65.99

6 oz. Beef Tenderloin sliced, Stuffed Chicken Breast, 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, Savoury buttermilk mash, Baby bok choy

PEPPER CRUST TOP SIRLOIN 8oz. \$29.99

Brown butter Tennessee bourbon, Red skin smashed potatoes, Green asparagus

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

Bacon red onion chutney, Blue cheese gnocchi, Demi, Roasted baby crack carrots

RIBEYE, 12 oz. \$44.99

Hunter sauce, Grilled pepper triangles rappini, Beef fat roasted fingerling

• **CHOPS**

PORK CHOP, 10 oz. (THICK) \$26.99

Mushrooms cream sauce (green onion), Lyonnaise potatoes, Crispy broccoli

LAMB CHOPS \$35.99

Red pepper jelly, grainy Dijon reduction, Wilted spinach & kale nest, Caramelized portobello & onion polenta

• **FISH**

SALMON, 6 oz \$27.99

Maple glazed, Garlic Mash, Green asparagus

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, Mushroom barley risotto, Green asparagus

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

Roasted garlic butter & coconut cream, Caramelized onions

ROASTED DUCK BREAST \$29.99

Mushrooms barley risotto, Citrus Demi, Brussels roasted

Each entrée is joined by gourmet specialist Seth Verzyden's suggested side. If you would like to substitute, you may pick from this list of tasty choices:

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

ADD A TOPPER--

- Add garlic shrimp,
- Portobello Mushroom
- Peppercorn, Chipotle
- Shrimp | \$6.99