



| FEATURES

Fresh OYSTERS Wed – Sunday: 4-6PM \$2.50 per
AYCE PRIME RIB Thursdays \$25.99

SALADS

CAPRESE SALAD

Heirloom tomatoes, buffalo mozzarella, fresh basil, olive oil & balsamic glaze \$12.99

DWIGHT SALAD

Mixed greens with garden vegetables. Served with a honey poppy seed vinaigrette \$11.99

SMOKEHOUSE CAESAR

Smoked dressing with onion frites, house smoke bacon bits, croutons & parmesan shavings \$12.49

APPETIZERS

SOUP DU JOUR

Chef's Creation \$6.99

TANDOORI FALAFEL

Seared falafel served with pickled pepper salsa and cucumber mint raita \$11.99

ESCARGOT

Garlic butter sauté, broiled with parmesan and grilled baguette \$11.99

CRAB CAKES

Louisiana Style. 2 slightly spiced crab cakes served with a classic Cajun remoulade \$13.49

COCKTAIL SHRIMP

Traditional dish with our in-house cocktail sauce \$13.99

OYSTERS ROCKEFELLER

Six oysters mixed with a house blend of herbs and stuffed with parmesan \$16.99

PRIME RIB SLIDERS

Shaved prime rib with onions frites and horseradish aioli \$15.99

SLOW ROASTED PORK BUNDLES

Meaty morsels hand rolled in our house 35-Blend, served with a BBQ bourbon dip \$14.99

ROUTE 35 PLATTERS

TRAY 1 (Serves 2)

4 oz. Beef tenderloin sliced, duck breast sliced, chipotle shrimp, wild mushroom risotto \$48.99

TRAY 2 (Serves 2)

6 oz. Beef tenderloin sliced, stuffed chicken breast, 2 lamb chops, sautéed garlic shrimp, garlic mash and blue cheese gnocchi \$65.99

ENTREES

STEAKS (ASK FOR OUR DAILY STEAK FEATURE)

Steaks can be offered with Chef's rubs or sauces. Ask server for details

NEW YORK STRIPLOIN 6 oz. \$24.99 | 8 oz. \$29.99 | 12 oz. \$35.99

PEPPER CRUST TOP SIRLOIN 8 oz. \$29.99

BEEF TENDERLOIN (BLACK ANGUS) 6 oz. \$34.99 | 8 oz. \$42.99

CHOPS

LAMB CHOPS \$35.99

Grilled bone-in Lamb served with a rustic mustard and balsamic glaze

FISH

7 OZ. PAN SEARED HERB CRUSTED PICKEREL \$26.99

Topped with our white wine beurre blanc sauce

POULTRY

STUFFED CHICKEN BREAST, 7 oz \$25.99

Fresh basil, goat cheese, pancetta & sundried tomatoes, drizzled with pan jus

ROASTED DUCK BREAST \$29.99

Cranberry demi glaze

PASTA

BABY CLAM \$22.99

Pappardelle pasta with pancetta & shallots in a roasted garlic & white wine cream sauce

BLUE CHEESE GNOCCHI \$21.99

Pan fried gnocchi with sautéed wild mushroom and grilled veg with olive oil, roasted garlic & fresh herbs

SAVOURY SIDES--

PICK TWO:

Garlic Mash

Wild Mushroom Risotto

Blue Cheese Gnocchi

Steak frites

Seasoned Vegetables

ADD A TOPPER-- \$6.99

Garlic shrimp

Cajun Shrimp

Crab Cake

DESSERTS

DEEP FRIED ICE CREAM

\$8.99

Vanilla ice cream, wrapped in cinnamon & corn flakes. Finished w/ whip cream & maple syrup

HAND TOSSED DOUGHNUTS

\$8.99

These are shareable and a popular seller!

OREO CRUSTED CHEESECAKE

\$9.99

Handmade by a Local logger! His passion for cooking is on full display with this one.

Please let us know if you have any dietary restrictions or special considerations & we will do our best to accommodate you!