



| FEATURES

**Fresh OYSTERS** Wed \$1 Buck a Shuck, Thurs – 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, pancetta, croutons & parmesan shavings \$12.49

**APPETIZERS**

**SOUP DU JOUR** \$8.99

Chef's Creation

**ESCARGOT** \$11.99

Garlic butter sauté, broiled with parmesan and grilled baguette

**CRAB CAKES** \$14.99

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

**COCKTAIL SHRIMP** \$13.99

Traditional dish with our in-house cocktail sauce

**OYSTERS ROCKEFELLER** \$16.99

Five oysters mixed with a house blend of herbs and stuffed with parmesan

**PRIME RIB SLIDERS** \$15.99

Shaved prime rib with onions frites and horseradish aioli

**SLOW ROASTED PORK BUNDLES** \$14.99

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

**ROUTE 35 PLATTERS**

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

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

**TRAY 2 (Serves 2)** \$69.99

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

## 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 | 10 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

Wild berry demi glaze

### **PASTA**

**BABY CLAM** \$22.99

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

**PAN FRIED GNOCCHI** \$21.99

With sautéed wild mushroom & grilled veg in a white wine & blue cheese cream sauce

### **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/ whipped cream & Muskoka maple syrup

**HAND TOSSED DOUGHNUTS**

\$8.99

These are shareable and a popular seller!

**NEW YORK STYLE CHEESECAKE** \$9.99

Topped with a berry compote.

**GLUTEN FREE Sweet & Salty** \$9.99

**Chocolate Truffle Cake**

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