

APPETIZERS

*Chicken Wings – Honey Hot, Salt & Pepper, Blue Moon, Route 14 Spice, Lemon Pepper, Coconut Peanut - \$19.95

<u>Calamari</u> - Flash Fried Marinated Squid, Onion, Scallions, Tzatziki, Honey Hot - **\$18.95**

- *Satay Chicken Skewers Curried Yogurt
 Marinated Chicken, Skewered, Bed of Greens,
 Warm Peanut Sauce \$18.95
- *Island Mussels Roasted Garlic, Shallots, Chorizo Sausage, Lager & Cream, Garlic Toast \$23.95
- *Gluten Free Add \$4

<u>Albacore Tuna</u> - Pan Seared Loin, Seaweed Crackers, Rice Paper Crackers, Spicy Mayo, Dressed Greens, Lemon, Scallions - **\$19.95**

*Firecracker Prawns – Tiger Prawns, Roasted Garlic, Chipotle Cream, Garlic Toast - \$20.95

*Gluten Free Add \$4

<u>Stuffed Meatballs</u> –Bocconcini Stuffed Beef Meatballs, Marinara Sauce, Parmesan - **\$18.95**

<u>Pepper Poppers</u> – Mini Bell Peppers Stuffed with a Jalapeno Cheese, Panko Breaded and Deep Fried, Peppercorn Ranch - **\$15.95**

<u>Chilled Prawns</u> – 6 Tiger Prawns, Mixed Greens, Lemon, House Cocktail Sauce - **\$18.95**

*Route 14 Poutine - Fresh Cut Fries, Montreal
Cheese Curds, Classic Beef Gravy - \$15.95
Add - Chicken Breast \$9 Maple Bacon \$3

<u>Shareable Onion Rings</u> – with Chipotle Aioli \$12.95

Daily Soup - Cup \$7 - Bowl \$12

Seafood Chowder - Cup \$8 - Bowl \$15

Sides - Fries \$5/\$9 - Garlic Toast \$3 - Gravy \$3

* Can be made Gluten friendly, ask your server. All ingredients may not be listed in description. Inform server of any allergies before ordering.

SALAD

<u>Chopped Caesar Salad</u> - Fresh Romaine, Local Parmesan, Garlic & Herb Croutons, Crispy Bacon, Hard Boiled Egg, Fried Capers, Creamy Garlic Dressing - **\$19.95**

<u>Chicken Taco Salad</u> – Blackened Chicken Breast, Mixed Greens, Mozzarella, Tomato, Onion, Sour Cream, Chipotle Vinaigrette and Ranch in Taco Bowl - **\$22.95**

- * Route 14 House Salad Mixed Greens, Spinach, Toasted Pumpkin Seeds, Candied Sunflower Seeds, Cucumber, Craisins, Cherry Tomatoes, Crumbled Goat Cheese, White Balsamic & Honey Vinaigrette \$17.95
- *<u>Tuna Niçoise</u> Pan Seared Albacore Loin, Heritage Greens, Herb Roasted Potatoes, Hard Boiled Egg, Marinated Artichokes, Green Beans, Cherry Tomatoes, Crispy Chickpeas, Kalamata Olives, Lemon Thyme Vinaigrette \$21.95
- *Salmon Confit Salad Confit Salmon Filet, Crispy Bacon, Spinach and Mixed Greens, Cherry Tomato, White Onion, Goat Cheese, Bacon Dijon Vinaigrette, Lemon Thyme Vinaigrette \$22.95

Add to Any Salad - Chicken Breast \$9, Seared Tuna Loin \$9, Tiger Prawns \$12 Crispy Tofu \$5