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## APPETIZERS

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\***Chicken Wings** – House Hot, Honey Hot, Franks Buffalo, BBQ, Honey Garlic, Salt & Pepper, Blue Moon, Route 14 Spice, Lemon Pepper, Celery & Carrots **\$20.95**

**Calamari** - Flash Fried Marinated Squid, Onion, Scallions, Tzatziki, House Hot **\$18.95**

\***Nachos** – Corn Chips, Pulled Beef, Black Bean & Corn Salsa, Peppers & Onions, 3 Cheese Mix, Salsa Roja, Sour Cream **\$21.95**

**Buffalo Chicken Pizza Sliders** – Braised Buffalo Chicken, Onion, Bacon, Mozzarella, Hand Formed Pizza Dough, Ranch & Franks Buffalo Drizzle, Parmesan Cheese **\$17.95**

\***Island Mussels** - Roasted Garlic, Shallots, Chorizo Sausage, Lager & Cream, Garlic Toast **\$24.95** \***Gluten Free Garlic Toast Add \$4**

\***Summer Prawns** – Chilled Tiger Prawns, Fingerling Potatoes, Pickled Beets, Lemon Bee Pollen Vinaigrette, Fresh Dill **\$21.95**

\***Firecracker Prawns** – Tiger Prawns, Roasted Garlic, Chipotle Cream, Garlic Toast **\$21.95**

\***Gluten Free Garlic Toast Add \$4**

**Cauliflower Bites** – House Made Buttermilk Cauliflower Florettes, Route 14 Spice. Choice of Dip **\$14.95**

\***Hummus** – House Hummus, Garlic Naan, Corn Chips, Crispy Chickpeas, Cumin, Paprika, Olive Oil, Kalamata Olives, Lemon **\$17.95**

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

**Shareable Onion Rings** – with Honey Mustard **\$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.**

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## SALADS/BOWLS

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**Chopped Caesar Salad** - Fresh Romaine, Local Parmesan, Garlic & Herb Croutons, Crispy Pancetta, Hard Boiled Egg, Fried Capers, Creamy Garlic Dressing **\$20.95**

\* **Chipotle Chicken Rice Bowl** – Basmati Rice, Cajun Chicken, Black Bean & Corn Salsa, Corn Chips, Cilantro, Avocado, Salsa Roja, 3 Cheese Mix, Sour Cream, Lettuce **\$23.95**

\* **Route 14 House Salad** - Mixed Greens, Toasted Pumpkin Seeds, Candied Sunflower Seeds, Cucumber, Craisins, Cherry Tomatoes, Crumbled Goat Cheese, White Balsamic & Honey Vinaigrette **\$18.95**

\* **Tuna Niçoise** - Pan Seared Albacore Loin, Mixed Greens, Herb Roasted Potatoes, Hard Boiled Egg, Marinated Artichokes, Green Beans, Cherry Tomatoes, Crispy Chickpeas, Kalamata Olives, Lemon Thyme Vinaigrette **\$23.95**

\* **Edamame Tuna Bowl** - Marinated Poke Tuna, Avocado, Mango, Fresh Edamame, Wasabi Edamame, Sprouts, Basmati Rice, Pickled Ginger, Cilantro, Spicy Mayo, Soy Glaze **\$23.95**

**Add to Any Salad**

Chicken Breast \$9, Crispy Tofu \$5 Seared Tuna Loin \$9, Tiger Prawns \$12