

Dinner

335
on the Ridge

Your Enjoyment Is Certainly A Matter Of Pride For Us. We Use Fresh Ingredients, Locally Sourced & Organic As Much As Possible To Bring The Best Ontario Farming Has To Offer To Your Plate. Our Delicious Food Is Made From Scratch In-House Right When You Order And Takes Time To Prepare. Your Patience Is Very Much Appreciated While We Create Something That Is Definitely Worth Waiting For.

With Love
The 335 Family

APPETIZERS & SMALL PLATES

- CALAMARI & BRUSSELS SPROUTS. 23**
Tempura Coated, Tossed in Bianca, Served With Lemon Aioli.
- WILKINSON DIP. 22**
A Mix Of Cheese & Herbs With Roasted Banana Peppers & Red Sauce. Served With Sourdough.
- MUSSELS & FRITES. 25 | 31**
Garlic, Shallots, White Wine, Butter & Herbs. With Hand Cut Fries & Aioli.
- SEARED SCALLOPS. 26**
Ask Your Server About Our Daily Scallop Feature.
- ANTIPASTO FOR TWO. 36**
Curated Meats, Various Cheeses, Sourdough, Pickles, Olives & Seasonal Jam.
- CHICKEN WINGS. 18 | 32**
Your Choice of Buffalo, BBQ, Honey Garlic or Hot-Honey Sauce. Served with Carrots, Celery & Blue Cheese.
- CRAB CAKES. 24**
Crisp Battered Crab, Frisée Salad, Bianca Vin, Spicy Remoulade Aioli & Herb Oil.
- KARAAGE CHICKEN. 22**
Crisp Karaage Chicken. Sesame Slaw, Honey Chipotle Aioli, Lemon Wedge & Furikake.
- HUMMUS & RED PEPPER JAM. 23**
Hummus, Grilled Pita Bread, Candied Red Pepper Jam, Crisp Arugula & Chili Oil.

SIGNATURE SALADS

- Add Grilled Chicken + 10. Add Salmon +20*
- ARUGULA SALAD. 14 | 20**
Arugula, Fennel, Red Wine Vinaigrette, Feta, Fingerling Potato & Fresh Parm.
- CAESAR SALAD. 12 | 20**
Romaine, Arugula, Chopped Bacon & Egg, Garlic Crumbs, Housemade Caesar Dressing & Fresh Parm.
- CAPRESE SALAD. 23**
Heirloom Tomato, Fior Di Latte, Basil, Balsamic Reduction & EVOO.
- CITRUS BERRY SALAD. 24**
Arugula, Frisee, Spinach, Berries, Orange & Grapefruit Segments, Crumbled Feta, Crumbled Pistachio, Maple Vinaigrette.

HANDHELDS

- Served with Hand-Cut Fries. Upgrade to Classic/Caesar/Arugula Salad + 4. Add Regular Soup + 3. Premium Soup +5*
- KOREAN FRIED CHICKEN SANDWICH. 27**
Chicken Thighs Battered & Fried, Covered In Our Own Korean Fried Chicken Sauce Topped With Sesame Slaw, Pickled Onions, Hoisin Aioli On A Brioche Bun.
- CLASSIC BURGER. 17**
8oz Brisket Burger, Brioche Bun, Aged Cheddar, Onion Bacon Jam, Chipotle Aioli.
- 335 CLASSIC REUBEN. 24**
Locally Baked Marble Rye, Overstuffed With Corned Beef, Sauerkraut, Swiss Cheese & A House Made Russian Dressing.
- MUSHROOM BURGER. 24**
Crisp Mushroom Patties, Leaf lettuce, Pickles, Red Onion, White Cheddar & Chipotle Aioli.

Thank You
For Joining Us!

ENTRÉE

- TOMAHAWK STEAK. 155**
A Show-Stopping, Bone-In Steak, Expertly Grilled & Served On A Rustic Board With Sauces & Seasonal Vegetables.

- CHICKEN MILANESE. 40**
Panko Crusted Cutlets, Creamy Polenta, Prosciutto, Arugula, Fennel, Bianca Sauce & Fresh Parmesan.

- SEAFOOD PASTA. 47**
Mussels, Lobster, Shrimp, Pappardelle & Seared Scallop, Sun-Dried Tomato Cream, Kalamata Olives, Capers, Chilis & Fresh Parm.

- CORNISH HEN. 38**
Grilled Citrus Cornish Hen, Seasonal Vegetables & Fingerling Potato. Served With A Citrus Fennel Slaw.

- SEABASS. 42**
Pan Seared Seabass, Seasonal Vegetables & Fingerling Potato. Served With Tomato Olive Salsa & Herb Oil.

- VEAL CHOP. 45**
Grilled Veal Chop, Seasonal Vegetables, Crisp Potato, Woodland Mushroom & Marsala Sauce.

- FILLET MIGNON. 59**
Pan Seared 7oz Bacon Wrapped Fillet, Served With Grilled Shrimp, Yukon Gold Mashed Potato, Seasonal Vegetables, Roasted Garlic Herb Butter & Red Wine Jus.

- GNOCCHI POMODORO. 37**
House-Made Gnocchi, San Marzano Tomato, Basil, Ricotta Cheese & EVOO.

Stone-Baked Sourdough Pizza

Add House Made Meatball + 5. Add Prosciutto + 6

- MARGHERITA. 29**
House Red Sauce, Fior Di Latte, Fresh Basil, Olive Oil, Parmesan.

- HOT HONEY. 32**
House Red Sauce, Mozzarella and Asiago Cheese, Hot Italian Salami, Cup & Char Pepperoni, Baby Arugula & Honey.

- ULTIMATE PEPPERONI. 32**
Bianca, Red Sauce, Mixed Cheese, Cup & Char Pepperoni, Regular Pepperoni, Fior Di Latte, Fresh Parm & Herbs.

- BACON APPLE BRIE. 32**
Bianca, Caramelized Onion, Bacon, Pickled Jalapeno, Green Apple, Brie, Fresh Parm & Herbs.

- MUSHROOM PIZZA. 31**
Bianca, Garlic, Caramelized Onion, Mushroom, Gorgonzola, Fresh Parm & Herbs.

- BURRATA. 33**
Red Sauce, Mixed Cheese, Spicy Soppressata, Arugula, Chili Oil, Burrata, Honey Drizzle, Fresh Parm & Herbs.

- BEEF ON WECK. 33**
Cream Sauce, Garlic, Mixed Cheese, Caramelized Onion, Top Sirloin, Horseradish Aioli, Caraway Seeds, Fresh Parm & Herbs.

- PEACH & PROSCIUTTO. 32**
Chili Oil, Capers, Mixed Cheese, Sliced Peaches, Prosciutto, Fresh Parm & Herbs.

TO ENSURE PROMPT SERVICE FOR ALL OF OUR GUESTS, THERE IS A MAXIMUM OF 4 SEPARATE BILLS PER TABLE.