

MAIN STREET GRILLE

**MENU PRICES AND ITEMS ARE SUBJECT
TO CHANGE WITHOUT NOTICE**

EXTRA PLATE CHARGE FOR SHARING \$8 FRIDAY AND SATURDAY ONLY

S T A R T E R S

BRUSCHETTA

*Toasted peasant bread dressed with layers of flavor from our
tomato basil combination; finished with melted cheese and bacon....
making this a house favorite \$10*

SEARED SCALLOPS

(Source: USA)

*A culinary gem....pan seared sea scallops magnified with flavor by a
toasted almond vinaigrette and a hint of peach preserve \$15*

SHRIMP COCKTAIL

*Simple, yet a sophisticated start to the evening; colossal shrimp served
with Main Street's cocktail sauce that provides a spicy kick \$14*

CRAB CAKE

Jumbo lump crab cake paired with our creamy dijon sauce \$12

MUSHROOMS

*Battered and fried golden brown; served with a side of our
cool and zesty horseradish sauce \$8*

PARMESAN FRIES

*French fries tossed with parmesan cheese; finished with a
parsley dust and shaved parmesan \$7*

TENDERS

*Nothing fussy....crispy breaded chicken tenders served with
a side of honey ginger dipping sauce \$9*

WINGS

*Ten chicken wings served with bleu cheese dressing and celery sticks \$12
MILD, MEDIUM, HOT, BBQ, CAJUN, CHESAPEAKE*

S O U P & S A L A D

ONION SOUP GRATIN

*Caramelized onions in a seasoned stock, garnished with
peasant bread and melted provolone \$7*

HOUSE SALAD

*Field greens with simple vegetables,
served with a side of dressing \$8/\$12*

BALSAMIC, PARMESAN PEPPERCORN, HONEY GINGER, BLEU CHEESE

CAESAR SALAD

*Crisp cut romaine lettuce tossed with classic creamy caesar dressing;
served with shaved parmesan and house made croutons \$8/\$12*

Salad Additions

Prime Sirloin \$12

*Fresh Salmon \$12
(from the Faroe Isl. of Scotland)*

Boneless Chicken \$7

Colossal Shrimp \$3 ea.

Bleu Crumbles \$1.50

BLACK & BLEU BISTRO SALAD

*Field greens topped with crumbled bleu cheese, house made croutons
and red onion; presented with a grilled 8oz., prime sirloin steak
sliced on the bias \$23*

M A I N S T R E E T P L A T E S

*All plates are served with starch and vegetable of the day unless noted with**

BAKED HADDOCK

(Source: Iceland)

*A delicate fillet prepared with a buttery panko crumb, coupled with a
vinaigrette perfumed with fresh lemon and parsley \$24*

MAPLE MUSTARD SALMON

(Source: Faroe Isl., Scotland)

Grilled salmon basted with a mildly sweet and tangy blend of pure maple syrup and whole grain mustard \$25

APRICOT BALSAMIC PORK CHOP

A positively regal frenched cut chop seared on the grill and painted with our velvety glaze \$25

BOURBON CHICKEN

Boneless breast of chicken presented with a gentle coat of toasted panko crumbs with pecans and kicked up with our silky bourbon-dijon sauce \$23

CHICKEN PARMIGIANA*

A comforting plate...tender, golden chicken cutlet married with a hearty tomato sauce; finished with fresh basil and mozzarella on a bed of penne \$19

CHICKEN PICCATA

An impressive classic...boneless breast of chicken, egg battered and sauteed golden brown; accompanied by our lemon-wine sauce with capers \$24

VEGETABLE PENNE SAUTE*

A simple, yet memorable dish of sauteed fresh vegetables tossed with penne pasta and finished in garlic-oil and parmesan \$19

ADD BONELESS CHICKEN \$7 / ADD GRILLED SHRIMP \$3 EA.

SIRLOIN MADIERA

A prime petite grilled sirloin adorned with sauteed mushrooms and finished with our rich and savory madiera wine sauce infused with thyme \$28

SURF N' TURF TOWER

A grilled petite prime sirloin stacked with our house lump crab cake, a colossal shrimp and finished with bearnaise sauce \$38

MAIN STREET RIBEYE

Angus beef presents this traditional steak house offering; hand-cut, boneless and grilled to your liking \$37

Sauteed Mushrooms \$3 / Bearnaise Sauce \$3 / Bleu Crust \$3

GRILLE BASKETS

*Served with fries and slaw
change to parmesan or cajun fries \$1*

MSG CLASSIC BURGER

Served medium or better...

Our half pound (before cooking) fresh Angus beef burger, seasoned and chargrilled; served on a grilled roll accompanied by lettuce and tomato \$13

Burger Additions \$1 ea.

**Sauteed Mushrooms, Caramelized Onions,
Applewood Smoked Bacon, Cheddar, American,
Provolone, Pepperjack or Bleu Crust**

FRENCH DIP

*Seasoned roast beef thinly sliced and nestled in a grilled ciabatta roll
with our rich and savory madeira wine sauce accented with
fresh thyme and shallots for dipping \$16*

BIRD N' BOG

*Oven roasted turkey, applewood smoked bacon and melted provolone cheese;
dressed with our cranberry mayonnaise and served on a
grilled rosemary ciabatta roll \$14*

MAIN STREET MELT

*Oven roasted turkey, applewood smoked bacon, and sliced fresh apple
with our homemade roasted red onion mayo; dripping with cheddar
and served on grilled marble rye \$13*

