

MAIN STREET GRILLE

MENU PRICES AND ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

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 \$15

GRILLED SHRIMP

Honey lacquered colossal shrimp plated with our house sweet and sassy citrus sauce \$13

GRILLED CHICKEN SATAY

A Thai appetizer....boneless grilled chicken, skewered and presented with a peanut sauce for dipping \$12

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 Small \$8 / Large \$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 Small \$8 / Large \$12*

Salad Additions

Petite Angus strip steak \$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., Angus strip steak
sliced on the bias \$24*

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**

MAIN STREET RIBEYE

*Angus beef; grilled and boneless, presents this traditional steak house offering \$37
Add sauteed mushrooms or bleu cheese crust \$3 each*

BLEU CHEESE STEAK

*A grilled petite Angus strip steak encrusted with tangy bleu cheese and
married with a sweet balsamic, caramelized onion jam \$28*

CABERNET STRIP STEAK

*An 8oz. Angus strip steak chargrilled;
finished with a satiny cabernet sauvignon wine butter \$23*

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 blend of pure maple syrup
and whole grain mustard \$25*

DUROC PORK CHOP

*A premium - all natural - dry aged, center cut bone-in chop; grilled and boasting
a rich port wine sauce with cranberries \$25*

BOURBON CHICKEN

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

CHICKEN PARMIGIANA*

*A comforting plate...a tender, golden chicken cutlet finished
with a hearty tomato sauce; 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 \$20*

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

PASTA ROSA*

*Penne pasta tossed in our creamy tomato sauce;
complimented by medallions of sweet italian sausage, parmesan,
roasted tomatoes, and fresh basil \$21*

P U B G R U B

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*

G R I L L E B A S K E T S

*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
brioche 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*

JACK AND GRILLE

*Thinly sliced roast beef piled high with caramelized onions and melted pepperjack cheese; kicked up with
our house made horseradish sauce; served on a grilled brioche roll \$14*

FRENCH DIP

*Seasoned roast beef thinly sliced and nestled in a grilled ciabatta roll
with our rich and savory maderia 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 \$14*

