

# 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*

