

# 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 \$16*

### 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 inspired 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

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

*Boneless Chicken \$7*

*Colossal Shrimp \$3 ea.*

*Bleu Crumbles \$1.50*

## SEASONAL HARVEST SALAD

*A blend of mixed greens studded with seasonal fruit, toasted pecans and boneless chicken;  
served with your choice of dressing \$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 \$38  
Add sauteed mushrooms or bleu cheese crust \$3 each*

### BLEU CHEESE MIGNON

*An 8 oz. tender Angus filet mignon encrusted with tangy bleu cheese and  
married with a sweet balsamic, caramelized onion jam \$36*

### MERLOT MIGNON

*An 8oz. Angus filet mignon pan seared on the grill;  
finished with a satiny merlot wine sauce \$34*

### BAKED HADDOCK

*(Source: Iceland)*

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

## **APRICOT BALSAMIC PORK CHOP**

*A positively regal frenched cut pork chop seared on the grill and painted with a velvety apricot - balsamic glaze \$26*

## **MAPLE MUSTARD SALMON**

*(Source: Faroe Isl., Scotland)*

*Grilled salmon basted with a mildly sweet blend of pure maple syrup and whole grain mustard \$26*

## **SEA SCALLOPS**

*Five pan seared sea scallops, punctuated by a toasted almond vinaigrette and peach preserve \$30*

## **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.**

## **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, or Bleu Crust*

## **FRENCH DIP**

*Seasoned roast beef thinly sliced and nestled in a grilled baguette; served with our rich and savory Madeira wine dipping sauce, accented with fresh thyme and shallots \$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*

