

# July Lunch Additions

everything from scratch, market-fresh ingredients, no trans fats

executive chef, Nicolas Schiano

pastry chef, Maria Anderson

## Starters... plus *Grazing* Plates

to mix & match and share with friends

- ✧ **Crab Louis Napoleon** layers of diced tomato, avocado and jumbo lump crab pooled with scented tomato water 14
  - ✧ **Shrimp Cocktail Gazpacho** three large fresh shrimp served with chilled gazpacho cocktail 9
    - ✧ **Heirloom Tomato Salad** with calamata olive and red onion over feta mousse 8
    - ✧ **Chipotle Grilled Shrimp Quesadilla** with poblano chilies, corn and jalapeno jack cheese 9
    - ✧ **Asian BBQ Chicken** soy, ginger and sesame coated chicken lollipops; Chinese-style mustard sauce 9
  - ✧ **Grilled Flatbread Pizza** red wine fig jam, prosciutto, Manchego cheese and balsamic drizzle 9
    - ✧ **Country Fried Green Tomato** buttermilk cornmeal crusted; frisee with warm bacon vinaigrette 8
- ✧ **Moroccan Lamb Sliders** in mini pita pockets, tzatziki sauce 7 ✧ **Seared Tuna** on wonton crisp with sesame-orange sauce 10
  - ✧ **Housemade Potato Chips** caramelized onion dip 5 ✧ **Whole Steamed Artichoke**, lemon aioli and drawn butter 9
  - ✧ **PEI Mussels** broth of white wine, garlic, parsley, butter and parmesan 12 ✧ **Hummus and Baba Ghanoush** with soft pita 5
- ✧ **Bruschetta**, garlic-rubbed 4 ✧ **Asian Spring Roll** 9 ✧ **Mixed Olives**, house marinated 5 ✧ **Con Queso Dip** 11

## Entrees and Pastas

- Gauche Steak** grilled Argentinian-style flat iron steak, chimichurri sauce, roast tomato salsa, grilled onions, sweet corn cake 19
- Ginger-Peach Glazed Pork Tenderloin** with blue cheese slaw and griddled corn cakes 18
- Honey Lacquered Mahi Mahi** with toasted coconut rice and tropical fruit salsa 22
- Fettuccine Verona** with grilled artichokes, pancetta, fresh herbs and parmigiano cheese 16, half 9.50
- Fideos with Clams** toasted angel hair with little necks, white wine and saffron cream 16
- ★ **Jambalaya** traditional Louisiana dish, Creole-spiced rice combined with chicken, chorizo sausage and shrimp 16

## Main Course Salads and Sandwiches

- Christina's Salad** young field greens tossed with balsamic glazed chicken, dried cherries, blue cheese and caramelized walnuts 14
- Mediterranean Seafood Salad** grilled calamari, shrimp and fingerling potatoes tossed with arugula and herbs 16
- 🌿 **Falafel Pita** Main Street's own-made falafel, fried and garnished with cucumber, tomato, lettuce and tahini dressing on pita 9
- Grilled Arizona Chicken Wrap** with jalapeno jack cheese, black bean and corn salsa 12
- 🌿 **Omelette and Salad** spinach, feta and diced tomato; mixed greens 12
- Ham and Cheese Omelette**; baby greens or potato 'n onion hash 12
- Daily Featured Quiche** and salad 8

## From the Sandwich Board

vegetable slaw, housemade potato chips or cup soup-of-the-day

- Cold Sloppy Joe** sliced turkey, ham, Swiss cheese, cole slaw and Russian dressing on rye bread 9
- Chicken Caesar Wrap** marinated, grilled chicken, romaine and caesar parmesan sauce rolled in a whole wheat tortilla 8
- Chipotle Turkey Tomato Wrap** cheddar, red pepper, romaine and chipotle mayonnaise 9
- Albacore Tuna Salad** sprinkled with toasted sunflower seeds on multi-grain bread with green leaf lettuce 9

## Desserts

also see our all-time favorites on our Classic Menu

- Dessert Con Queso** layers of mango mousse, lime curd, strawberry kiwi salsa, white chocolate shavings and sweet crackers 7
- Peach 'n Blueberry Cobbler** with housemade vanilla bean ice cream 7
- Raspberry Gelato Ice Cream Sandwich** ganache dipped and sprinkled with almond crunch 7
- Ice Creams:** vanilla, chocolate, raspberry gelato; **Sorbets:** strawberry, blackberry, mango

🌿=vegetarian

complimentary bread upon request

★=casserole of the month

## Main Street Euro-American Bistro & Bar

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