

July Dinner Additions

everything made from scratch, using market-fresh ingredients

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
 - ✧ **Feta Mousse and Heirloom Tomato Salad** with kalamata olives and red onion 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

- Pesto Salmon Roulade** salmon filet rolled with a filling of basil pesto and baked; herbed couscous and tomato ravigote sauce 22
- 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

Delectable 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

great food • great service • great value

🍌=vegetarian

complimentary bread upon request

★=casserole of the month

Main Street Euro-American Bistro & Bar

JULY 2010

Bistro Classics

SPRING-SUMMER 2010

everything made from scratch, using market-fresh ingredients

executive chef, Nicolas Schiano

pastry chef, Maria Anderson

STARTERS and SMALL SALADS

- Asian Spring Roll** 9
shrimp, pork, vegetable roll; mesclun greens with pickled ginger; wasabi mayonnaise
- Chilled Tomato Gazpacho** 5.50
spicy and chock-full of fresh vegetables
- Soup of the Day** 5
- House Marinated Mixed Olives** 5
- Prince Edward Island Mussels** 12
broth of white wine, garlic, parsley, butter and parmesan
- Con Queso Dip** (for two) 11
southwestern avocado, cheese and chili layered dip; corn chips
- Traditional Caesar Salad** 8
with homemade croutons and aged parmesan
- Mixed Baby Greens** 5
honey mustard or balsamic dressing (crumbled blue cheese 1.)
- Baby Arugula Salad** 7
grape tomatoes, red onion, shaved parmesan; balsamic vinaigrette

ALL-TIME MAIN STREET FAVORITES

- Monthly One-Dish Feature** ★ (see menu addition)
- Chicken Milanese Ruchetta** 14
sautéed panko-parmesan crusted scallopini, sliced warm over arugula, with shaved fennel, yellow peppers, tomato
- Kansas City Strip Steak** 24
with cabernet butter, mixed greens or potatoes
- Maryland Crab Cakes** 22, single 15
fresh jumbo lump crabmeat delicately seasoned and lightly sautéed; warm crisp vegetable slaw vinaigrette and tartar sauce
- Grilled Salmon** 19
over spinach; lemon thyme butter or herbed vinaigrette
- Fish 'n Chips** 16
filet of cod, house-made chips, mardi gras slaw and tartar sauce
- Pasta Panang** 16
Thai-style spaghetti, grilled chicken, sweet 'n sour peanut sauce
- Featured Ravioli** 15, half 9
with chef Nick's monthly special sauce
- Mac and Cheese** 12
creamy cheddar, mozzarella and parmesan
- Our Famous Chili & Cornbread** 10
meat or vegetarian with cheddar, salsa and sour cream
- Maryland Crab Cake Burger** 15
with tartar sauce and vegetable slaw
- Bistro Burger** 8
tomato, lettuce, and pickle upon request; additions: cheddar, provolone, sautéed onion, chili \$1 ea blue cheese, bacon, housemade chips \$2 ea
- Grilled Flat Iron Steak Sandwich** 14
goat cheese, chimichurri and tomato open face on housemade ciabatta
- Grilled Chicken Caesar Salad** 13 *with grilled shrimp* 14
- Chili Taco Salad** *meat or vegetarian* 11
guacamole, sour cream, salsa, tortilla ribbons
- Grilled Chicken Feta Salad** 13
over mixed greens with balsamic vinaigrette
- Brown Derby Cobb Salad** 14
chicken, bacon, avocado, tomato, egg, blue cheese, ranch dressing

SIDES

- Spinach Sultana** 6
sautéed with garlic, sultana raisins and toasted pine nuts
- Fresh Corn Cakes** 5
- Potato 'n Onion Hash** 4
- Garlic Rubbed Grilled Bruschetta** 4

HOUSE-MADE DESSERTS

- Crème Brûlée** 7
- Key Lime Pie** 7
- Brownie a la Mode** 7
- Biscotti** choice of three 5
(chocolate-hazelnut, orange-pistachio, cinnamon-sugar)
- Mississippi Mud Cake a la Mode** 7
- Carrot Cake** 7
- Homemade Ice Cream and Sorbets** 6

🌿 =vegetarian

great food • great service • great value

Main Street

Euro-American Bistro & Bar

301 N Harrison Street, Princeton, New Jersey
609 921 2779 www.mainstreetprinceton.com

"One of America's Great Neighborhood Restaurants" ... Bon Appétit Magazine

We do not guarantee that any items are free from nuts or nut residuals as we prepare using common equipment or co-located ingredients.

