

# Bistro Menu

## Grazing Plates

### PEI Mussels 15

*white wine garlic broth, parmesan, toasted bread*

### Hummus and Baba Ghanoush with pita V. 7.5

### Con Queso Dip 12.5

*Chilled Southwestern layered avocado dip V*

### Crab and Shrimp Fondue 11

*Garlic pumpernickel crostini*

### Moroccan Lamb sliders 10

*Two mini brioche, house-made pickles, tzatziki sauce*

### House-made Chips and Dip 7.5

*house-made potato chip; caramelized onion dip V. G.*

### Chilled Tomato Gazpacho 7.5 V. G.

### Market Greens 7.5

*cherry tomatoes, radishes, choice of dressing, V. G.*

### BLT Chop Chop Salad 9

*crisp iceberg lettuce with smoked bacon, fresh tomatoes; thousand island dressing G.*

### Classic Caesar Salad 9

*grilled salmon 18; grilled chicken 15; grilled shrimp 17;*

## Soups and Salads

### Brown Derby Cobb Salad 16

*Chicken, bacon, avocado, tomato, egg, blue cheese, ranch dressing G.*

### Chicken Milanese Ruchetta 16

*sautéed panko-parmesan crusted scallopini, sliced warm over arugula, with saved fennel, yellow peppers, tomato*

### Tequila Grilled Shrimp Salad 17 G.

*Gulf shrimp, grilled cantaloupe, feta cheese, mixed greens, fresh mint and lime vinaigrette*

## Entrees - Pasta -Main Courses

### Gaucho Steak 21

*Grilled Argentinian-style flat iron steak with two traditional sauces; chimichurri, roast tomato salsa; accompanied by grilled onions, & sweet corn cakes*

### Florentine

*grilled salmon 22; grilled chicken 19; lemon caper sauce, spinach, rice pilaf G.*

### Chicken Piccata 18

*Sautéed chicken medallions, white wine lemon caper sauce; over spinach with warm orzo pasta salad*

### Maryland Crab Cakes 26

*Fresh jumbo lump crab meat, delicately seasoned & lightly sautéed warm crisp vegetable slaw vinaigrette & tartar sauce*

### Fish 'n Chips 18

*Panko breaded, oven baked filet of cod, house-made chips, mardi gras slaw*

### Our Famous Chili & Cornbread

*Vegetarian 12.5; beef and pork 13.5  
Cheddar, sour cream, and salsa (Vegetarian comes with rice, no cheese)*

### Fish Taco's 15

*Spicy Tilapia with guacamole; chipotle mayo and seasoned tortilla strips*

### Mac 'n Triple Cheese 12.5

*Creamy cheddar, mozzarella, and parmesan V.*

### Pasta Panang 19

*Thai-style spaghetti, grilled chicken, diced tomatoes, carrots and scallions sweet 'n sour peanut sauce*

### Spinach Gorgonzola Ravioli 18, half 12

*With a chunky sauce of jersey tomatoes and basil; lightly sautéed with extra virgin olive oil*

### Rigatoni with Sweet Sausage and Basil 19, half 13

*Tossed in a light cream sauce of sweet sausage, sundried tomato and basil; garlic and parmesan*

### Savory Single-Crusted Chicken Pot Pie 15.5

*Chicken, peas, pearl onions, carrots, potatoes, slowly simmered and topped with a flaky crust*

### Omelette 13

*Ham & Cheddar G. OR Broccoli Cheddar V. G.*

## Sides

**Spinach Sultana:** garlic, sultana raisins & toasted pine nuts 7.5 G.F. • **Steamed Broccoli:** roasted garlic and lemon 7.5 V.G.

**Potato 'n Onion Hash 6 V.G.**

Single check, including 20% gratuity will be presented to parties of 5 or more | Only foods and beverages sold by Main Street may be consumed on premise.  
Made in a facility that uses nuts, egg, fish and wheat in other processes with common equipment, as such we cannot guarantee that any items are 100% gluten/allergen free.  
V= Vegetarian G= Non-certified Gluten Free