

February Menu

prepared from scratch, using market-fresh ingredients
executive chef, Nicolas Schiano

Starters... plus **Grazing** Plates

to mix & match and share with friends

- ✧ ✓ **Shrimp Five-Spice** *three warm phyllo-wrapped shrimp; tomato-lime chutney* 9.50
- ✓ ✧ **Grilled Prosciutto and Fig Flatbread Pizza** *Manchego cheese and balsamic drizzle* 10
- ✓ ✧ **Ancho Mushroom Quesadilla** *ricotta and pepper jack cheeses melting with mushrooms; salsa and sour cream* 9
- ✧ **Potato Napoleon** *savory layering of fresh goat cheese, duck sausage and potato; served warm with mesclun greens* 10
- ✧ **Moroccan Lamb Sliders** *mini pita pockets, tzatziki sauce* 8 ✧ **PEI Mussels** *white wine garlic broth, parmesan* 12.50
- ✧ **Asian Spring Roll** *shrimp, pork, vegetable roll; wasabi mayonnaise, pickled ginger* 9 ✧ **Whole Steamed Artichoke** *lemon aioli* 9.50
- ✧ **Con Queso Dip** *southwestern layered avocado dip (for two)* 11.50 ✧ **Mixed Olives**, *house marinated* 5.50
- ✧ **Hummus and Baba Ghanoush** *with soft pita* 6.50 ✧ **Housemade Potato Chips** *caramelized onion dip* 6
- ✧ **Bruschetta**, *garlic-rubbed grilled country bread, olive oil drizzle* 4.50

SOUP and SMALL SALADS

- ✧ **Ribollita** 6
hearty Italian vegetable and white bean soup with crostini
- Soup of the Day** 5
- ✓ **French Onion Soup Gratinee** 7
- Classic Caesar Salad** *homemade croutons, aged parmesan* 7
- ✧ ✓ **Arugula and Frisee Salad** 9
with ruby red grapefruit, almonds, olives and warm goat cheese crostini
- BLT Chop Chop** 7
diced tomato, crisp bacon, chopped iceberg; thousand island dressing
- ✧ **Mixed Baby Greens** 5
honey mustard or balsamic dressing (crumbled blue cheese 1.)

MAIN COURSE SALADS

- Nantucket Cod Salad** 14.50
oven roasted cod, red potato, French beans, diced tomato and tapenade over greens
- ✧ **Warm Winter Bistro Plate** 13
skewer of grilled eggplant, red pepper, red bliss potato, goat cheese and winter greens plated on a vegetable sauce with simmered cannellini beans
- Duck Confit Salad** 17
over spinach and frisee, apple, dried cherries, shaved asiago; sherry vinaigrette
- Grilled Chicken Feta Salad** 13
over mixed greens with balsamic vinaigrette
- Chili Taco Salad** 11
meat or vegetarian ✧ over crisp lettuce, with guacamole, sour cream, salsa, tortilla ribbons
- Grilled Shrimp Caesar Salad** 15
grilled chicken 13

HOT SANDWICHES

- Grilled Arizona Chicken** 12
grilled chicken breast, jalapeno jack cheese and guacamole on grilled country bread; served with black bean and corn salad
- Grilled Meatloaf Sandwich** 11
on rosemary focaccia with caramelized onion, melted provolone and tangy tomato sauce
- Albacore Tuna Melt** 11
with caponata, served open face with melted provolone on grilled country bread
- Angus Beef Burger** 8.50
tomato, lettuce, and pickle upon request; additions: cheddar, provolone American cheese, sautéed onion, chili \$1 ea sautéed mushrooms \$1; blue cheese, bacon, housemade chips \$2 ea

LUNCH ADDITIONS (11:30 to 4:00 only)

sandwiches include a choice of vegetable slaw, housemade potato chips or cup soup-of-the-day

- Satay Chicken Wrap** 9.50
spinach tortilla rolled with grilled chicken, cucumber, carrot, scallion and satay sauce
- Black Forest Ham Muffuletta** 9.50
sopressata, provolone, olive salad on focaccia
- Meatloaf Club** 9
thousand island mayonnaise, lettuce and tomato on country bread
- Chicken Chutney Salad** 9
bound with ginger apple chutney dressing on a croissant
- Albacore Tuna Salad** 9
sprinkled with toasted sunflower seeds on multi-grain bread with green leaf lettuce
- Daily Featured Quiche** 8
side of greens

FEATURED ENTREES and PASTAS

- ✓ **Salmon in Phyllo** 22
fillet rolled with spinach & mushroom duxelles; baked in phyllo; over vegetables julienne with saffron vin blanc
- Braised Striped Bass** 23
Sardinian fregola, wild mushrooms, plum tomato; finished with truffle oil
- Pecan Crusted Chicken** 17
boneless breast of chicken coated with pecan-panko crumbs; pan seared and paired with sweet potato puree and praline; creole mustard sauce
- Veal Parmesan** 22
breaded, sauteed cutlet, fresh mozzarella, pancetta-spiked marinara; over linguine with fresh tomato
- Farfalle con Noci** 16, half 9
bowtie pasta in a creamy sauce of crumbled sweet sausage, walnuts and kale
- ✧ **Fresh Butternut Squash Ravioli** 15, half 9
sage, brown butter and parmesan
- ✧ ✓ **Wild Mushroom Lasagne** 15
layered with herbed tomato and mornay sauces, fresh egg pasta, mozzarella, ricotta and parmesan
- Pasta Panang** 16
Thai-style spaghetti, grilled chicken, sweet 'n sour peanut sauce
- Nonna's Bolognese** *rich veal, pork and beef ragu over fettuccine* 16

✓ Winter Stew Festival

- Feb. 1-14 **Beef Stroganoff** *tender beef tips, pan roasted mushrooms and sour cream over egg noodles* 16
- Feb. 15-29 **Chicken Cacciatore** *with chorizo braised in shallot white wine broth with peppers, tomato and potato* 16

Plus... BISTRO CLASSICS

- Grilled Salmon Florentine** 20
- Grilled Chicken Florentine** 17
over a bed of wilted spinach with light lemon caper sauce; rice pilaf
- Fish 'n Chips** 16
filet of cod, house-made chips, mardi gras slaw and tartar sauce
- Chicken Pot Pie** 14
slowly simmered and topped with a flaky crust
- Meatloaf & Gravy** 15
original Main Street recipe; creamy mashed potatoes
- ✧ **Mac 'n Triple-Cheese** 12
creamy cheddar, mozzarella and parmesan
- Kansas City Strip Steak** 24
with cabernet butter, mixed greens or potato side
- Our Famous Chili & Cornbread** 10
meat with cheddar, sour cream and salsa or vegetarian ✧ over rice with salsa and sour cream
- Grilled Steak Sandwich** 16
open face on house-made grilled ciabatta; sautéed onion and blue cheese
- Ham and Cheese Omelette** 12
baby greens or potato 'n onion hash
- ✧ **Diced Potato and Sweet Pepper Omelette** 12
side of greens

SIDES

- Spinach Sultana** 7
sautéed with garlic, sultana raisins and toasted pine nuts
- Sweet Potato Puree** 6
with pecan praline
- Creamy Mashed Potatoes** 4
- Potato 'n Onion Hash** 4
- Haricot Vert** 6

HOUSEMADE DESSERTS

Maria Anderson, pastry chef

- ✓ **Warm Apple Crisp** 7
homemade vanilla ice cream
- ✓ **Pineapple Upside Down Cake** 7
homemade vanilla ice cream with caramel drizzle
- ✓ **Chocolate Decadence** 7
flourless chocolate cake; whip cream and raspberry sauce
- Creme Brulee** 7
- Key Lime Pie** 7
- Brownie a la Mode** 7
- Carrot Cake** 7
- Mississippi Mud Cake a la Mode** 7
- Biscotti** (choose three): 5
chocolate-hazelnut, orange-pistachio, cinnamon-sugar
- Ice Creams:** *vanilla, chocolate, maple walnut praline* 6
- Sorbets:** *mango, blackberry, raspberry* 6

complimentary bread upon request ✧ = vegetarian ✓ = new item

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

The menu and atmosphere are not geared to small children.
Single check, including 18% gratuity will be presented to parties of five or more.
Made in a facility that uses tree nuts, egg, fish and wheat in other processes with common equipment.



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