# 6th & Main

210 6th Street

# **Starters**

Roasted topped oysters MP preparation varies

Portabella Fries 9 ranch

Dynamite Shrimp 14

Sesame Ginger Tuna\* MP chili glaze, wasabi cream

Soup du Jour 6

Lobster Bisque 9

CAB Burger\*
bacon jam & pimento cheese 13

Hamburger Steak\* caramelized onions, provolone cheese, mashed potatoes (please allow extra cooking time for MW+) 16

Seasonal Vegetable Plate chef's choice 14

Blue Plate chef's choice MP

### Salads

Add grilled or blackened chicken (\$6), shrimp (\$9), beef (\$10) or salmon (\$10) to any salad

# Walnut Encrusted Fried Goat Cheese

mixed greens, strawberries, roasted red onion, mango vinaigrette 7/14

#### Caesar Salad

romaine, fresh parmesan, croutons, parmesan crisp 6/12

#### Iceberg Wedge

baby iceberg, bacon, bleu cheese crumbles, tomato, chopped egg & bleu cheese dressing 6/12

#### Roasted Red Onion

romaine, roasted red onion, bleu cheese crumbles, bacon & bleu cheese dressing 6/12

#### Steak Salad

tenderloin, romaine, red onion, tomato, bacon, bleu cheese crumbles & creamy horseradish dressing 14

# Entrees

these entrees do not include a soup or salad starter

Mushroom Ravioli spinach, tomato & goat cheese 14

Fried Chicken spicy pecan glaze, mac & cheese (also available grilled or blackened) 14

## **Main Entrees**

these items include a house salad or soup du jour

#### Grilled Salmon

parmesan risotto, fresh vegetables, grainy dijon mustard sauce 26

Grilled Filet Mignon\*
mashed potatoes, asparagus, cabernet
demi 31

Pan Seared Crabcakes marbled potatoes, asparagus & remoulade 28

Grilled Chicken Penne Pasta lemon cream, sundried tomatoes & spinach 20 sub shrimp \$4

# Sides

Mashed Potatoes 5

Fresh Vegetables 5

Onion Rings 5

Risotto 7

Mac & Cheese 7

Grilled Asparagus 7

Additional Bread Basket 3

\*Notice: may be cooked to order. Consuming raw or undercooked meats, poultry seafood or shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.