

*Main St.*  
DELICATESSEN

- EST. 2013 -

← WE CATER

TAKE OUT →

172 MANITOBA ST.





**CATERING MENU**

📍 172 MANITOBA ST. BRACEBRIDGE ON P1L 2E2

🌐 [MainStDelicatessen.ca](http://MainStDelicatessen.ca) ☎️ 705.637.0367 ✉️ [Info@MainStDelicatessen.ca](mailto:Info@MainStDelicatessen.ca)

**SANDWICH PLATTERS**

AN ASSORTMENT OF SANDWICHES INCLUDING  
 CLASSIC CORNED BEEF. CLASSIC PASTRAMI. CLASSIC SMOKED MEAT. REUBEN. CLUB. SMOKED. ROAST BEEF. B.L.T.G. VEGGIE. CRISPY CHICKEN & MAPLE HAM

→ SERVED ON A PLASTIC HARD COVER DOME TRAY WITH PLATES, CUTLERY AND NAPKINS INCLUDED      ⚠️ SANDWICH TRAY INCLUDES PICKLES      🇺🇸 \$ PP PP INDICATES PRICE PER PERSON WITH A MINIMUM OF 10 PEOPLE

<p><b>DOLLARS \$12.50 PP</b></p> <p><b>SANDWICHES</b> EACH SANDWICH IS CUT INTO THIRDS OR QUARTERS</p>	<p><b>DOLLARS \$17.50 PP</b></p> <p><b>SANDWICHES &amp; SALAD</b> INCLUDES YOUR CHOICE OF PESTO QUINOA SALAD OR MIXED GREEN SALAD OR CAESAR SALAD OR GREEK SALAD</p>	<p><b>DOLLARS \$21.50 PP</b></p> <p><b>SANDWICHES &amp; SALAD MIX</b> INCLUDES TWO CHOICES OF SALAD PER PERSON</p>
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**HOMEMADE SOUPS**

CHOICE OF CREAM OF MUSHROOM OR TOMATO ROASTED GARLIC OR SPLIT PEA W/ DOUBLE SMOKED BACON

<b>6oz</b>	<b>10oz</b>	<b>16oz</b>	<b>1L</b>
\$5.50	\$7	\$10	\$15

**SWEETS**

<p><b>DOLLARS \$8</b></p> <p><b>1/2 DOZEN COOKIES</b> 6 ASSORTED COOKIES</p>	<p><b>DOLLARS \$8</b></p> <p><b>1/2 DOZEN MINI BUTTER TARTS</b> 6 ASSORTED TARTS</p>
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**DRINKS**

<p><b>DOLLARS \$2.50</b></p> <p><b>POP</b> ASSORTED CANS</p>	<p><b>DOLLARS \$7.50</b></p> <p><b>SPARKLING WATER</b> 750ML</p>	<p><b>DOLLARS \$2.50</b></p> <p><b>BOTTLED WATER</b> 550ML</p>
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# DRINKS

## GREEN GLOW SMOOTHIE | 9

12oz. PINEAPPLE. BANANA. SPINACH. AVOCADO.  
APPLE. COCONUT WATER. LIME JUICE. APPLE JUICE.  
PINEAPPLE JUICE

## PINK PULSE SMOOTHIE | 9

12oz. STRAWBERRY. BANANA. CRANBERRY.  
DATES. COCONUT WATER. ORANGE JUICE.  
PEAR JUICE. SUNFLOWER SEEDS

## ICE CREAM FLOAT | 9

CRAFT CREAM SODA OR ROOT BEER  
2 SCOOPS OF ICE CREAM: VANILLA OR CHOCOLATE

## SHIRLEY TEMPLE | 3<sup>50</sup>

ORANGE JUICE. GRENADINE. SPRITE

## COFFEE | 3

REFILLABLE

## TEA | 3

ASSORTED

## LATTE | 6

## ESPRESSO | 4

TALL OR SHORT

## CHOCOLATE MILK | 3

WHIPPED CREAM

## HOT CHOCOLATE | 5

WHIPPED CREAM. MARSHMALLOWS

## POP | 2<sup>50</sup>

355ML CAN. ASSORTED

## JUICE | 2<sup>25</sup>

APPLE. ORANGE. CRANBERRY. LEMONADE

## CRAFT SODA | 3

355ML ROOT BEER. BLACK CHERRY. CREAM SODA

## FLAVOURED SPARKLING WATER | 3<sup>50</sup>

330ML CAN. ASSORTED

## SPARKLING WATER | 7<sup>50</sup>

750ML BOTTLE



# WHITE WINE

## CHARDONNAY

SANTA CAROLINA. CHILE ●○○○○  
6oz. | 6 9oz. | 8 1/2 LITRE | 15

OYSTER BAY. NEW ZEALAND ●○○○○  
6oz. | 13 9oz. | 18 BOTTLE | 43

## PINOT GRIGIO

BLU GIOVELLO. ITALY ●○○○○  
6oz. | 9 9oz. | 13 1/2 LITRE | 23

DELLE VENEZIE. ITALY ●○○○○  
6oz. | 10 9oz. | 14 BOTTLE | 32

## SAUVIGNON BLANC

GATO NEGRO. CHILE ●○○○○  
6oz. | 6 9oz. | 8 1/2 LITRE | 15

OYSTER BAY. NEW ZEALAND ●○○○○  
6oz. | 13 9oz. | 18 BOTTLE | 43

# RED WINE

## CHIANTI

LEONARDO FRESCO. ITALY ●●○○○  
6oz. | 11 9oz. | 16 BOTTLE | 36

## VALPOLICELLA

FOLONARI CLASSICO. ITALY ●●○○○  
6oz. | 10 9oz. | 14 1/2 LITRE | 24

## MERLOT

DONINI. ITALY ●●○○○  
6oz. | 7 9oz. | 9 1/2 LITRE | 16

## CABERNET SAUVIGNON

CONO SUR TOCORNAL. CHILE ●○○○○  
6oz. | 6 9oz. | 8 1/2 LITER | 15

# ROSE

SANDBANKS ROSÉ. CANADA ●●○○○  
6oz. | 10 9oz. | 14 BOTTLE | 32

# SPARKLING

MIONETTO PRESTIGE PROSECCO. ITALY ●○○○○  
4oz. | 9<sup>50</sup> 6oz. | 13 BOTTLE | 42

# BEER

## CRAFT LAGER • MUSKOKA BREWERY

EASY DRINKING CLASSIC LAGER • 4.8% ABV  
18oz. PINT | 9 PITCHER | 29

## DETOUR • MUSKOKA BREWERY

DRY HOPPED INDIA SESSION ALE (SESSION IPA) • 4.3% ABV  
18oz. PINT | 9 PITCHER | 29

## CREAM ALE • MUSKOKA BREWERY

SMOOTH ENGLISH PUB STYLE ALE • 5% ABV  
18oz. PINT | 9 PITCHER | 29

## APPLE CIDER • STRONG BOW

ORIGINAL DRY • 5.3% ABV  
440ML CAN | 8

## CORONA • CERVECERIA MODELO

LIGHT + CRISP PALE MEXICAN LAGER • 4.5% ABV  
330ML BOTTLE | 7



## MOLSON CANADIAN • MOLSON BREWING CO.

SMOOTH AND ROUNDED LAGER • 5% ABV  
18oz. PINT | 9 PITCHER | 29

## COORS LIGHT • MOLSON BREWING CO.

EASY DRINKING LIGHT LAGER • 4% ABV  
18oz. PINT | 9 PITCHER | 29

## ROTATING TAP

ASK YOUR SERVER ABOUT WHAT WE HAVE ON TAP TODAY!  
18oz. PINT | 9 PITCHER | 29

## ROTATING BOTTLE/CAN

ASK YOUR SERVER ABOUT WHAT WE HAVE TODAY!  
341ML BOTTLE | 7 500ML CAN | 9

# NON ALCOHOLIC BEER

## PERONI • NASTRO AZZURRO

CRISP REFRESHING PILSNER • 0.0% ABV  
330ML BOTTLE | 5

## VEER • MUSKOKA BREWERY

LAGER WITH LIME • 0.5% ABV  
355ML CAN | 5

# COCKTAILS

1 OZ COCKTAILS

## PIÑA COLADA SPRITZ | 11

WHITE RUM. PINEAPPLE NECTAR. CREAM OF COCONUT. COCONUT SYRUP. LIME JUICE. SODA WATER

SERVED WITH COCONUT FLAKES + PINEAPPLE WEDGE

2oz. | 15

## MANGO SUNRISE | 11

TEQUILA. COCONUT SYRUP. MANGO SYRUP. GRENADINE. LIME JUICE. SODA WATER

SERVED WITH TAJIN CHILI LIME RIM + MARASCHINO CHERRY

2oz. | 15

## MIMOSA | 11

4oz. PROSECCO. ORANGE JUICE

## MAIN ST. DELI CAESAR | 11

VODKA. CLAMATO JUICE. WORCESTERSHIRE SAUCE MONTREAL STEAK SPICE RIM

SERVED WITH PEPPERETTE + PICKLE

2oz. | 15

## BLUEBERRY SMASH | 11

RYE WHISKEY. BLUEBERRY SLUSHIE. MAPLE SYRUP. LIME JUICE. SODA WATER

SERVED WITH MAPLE SUGAR RIM + BLUEBERRIES

2oz. | 15

## WATERMELON LEMONADE | 11

VODKA. COUNTRY TIME LEMONADE. WATERMELON SYRUP. LIME JUICE

SERVED WITH WATERMELON CHUNK + LEMON SLICE

2oz. | 15

# BAR RAIL

TEQUILA • VODKA • WHITE RUM • SPICED RUM • GIN • RYE

1oz. | 5<sup>75</sup>

1oz. MIXED | 8<sup>25</sup>

2oz. | 9<sup>75</sup>

2oz. MIXED | 12<sup>25</sup>



# STARTER BITES

PERFECTLY SHAREABLE + HIGHLY CRAVEABLE

**BEER BATTERED ONION RINGS** | 14   
YELLOW ONIONS. STOUT BEER BATTER. TOSSED IN SEASONING SALT  
 SERVED WITH GARLIC MAYO DIPPING SAUCE

**CRAB CAKES** | 16  
TENDER + SWEET CRAB TOSSED IN OLD BAY SEASONING  
 SERVED WITH TARTAR DIPPING SAUCE

**DEEP FRIED PEROGIES** | 15   
3-CHEESE POTATO DUMPLINGS TOPPED WITH CHEDDAR  
 SERVED WITH GREEN GODDESS DIPPING SAUCE

**CRISPY RAVIOLI** | 16   
BREADED RAVIOLI FILLED WITH MOZZARELLA  
 SERVED WITH MARINARA DIPPING SAUCE

**1 POUND CHICKEN WINGS** | 16  
LIGHTLY DUSTED  
 SERVED WITH BBQ DIPPING SAUCE

**COCONUT SHRIMP** | 19  
BUTTERFLIED JUMBO SHRIMP BREADED IN COCONUT FLAKES  
 SERVED WITH SWEET CHILI AIOLI DIPPING SAUCE

**CALAMARI** | 16  
LIGHTLY DUSTED CALAMARI  
 SERVED WITH REMOULADE DIPPING SAUCE

**CAULIFLOWER TEMPURA** | 14    
BATTERED CAULIFLOWER FLORET TOSSED IN SEASONING SALT  
 SERVED WITH GREEN GODDESS AIOLI DIPPING SAUCE

 GLUTEN FREE

 VEGETARIAN

 DAIRY FREE



# SALAD MAINS

 THESE SALAD MAINS ARE NOT ONLY DELICIOUS BUT NUTRITIOUS COMPLETE MEALS

## SPRING / SUMMER QUINOA WITH GRILLED ATLANTIC SALMON | 34

TRI COLOURED QUINOA. BABY SPINACH. ZUCCHINI RIBBONS. CHERRY TOMATOES. CUCUMBER. FETA. TOASTED PINE NUTS. HONEY LEMON VINAIGRETTE

## LIVING SALAD WITH GRILLED ATLANTIC SALMON | 33

MESCLUN GREENS. SMASHED AVOCADO. GRANNY SMITH APPLE. CUCUMBER. CARROT. TOASTED CANDIED PECANS. CRANBERRIES. ORANGE MAPLE VINAIGRETTE

## MIXED GREEN SALAD WITH GRILLED ATLANTIC SALMON | 28

MESCLUN GREENS. CHERRY TOMATO. CUCUMBER. FETA. ROASTED GARLIC BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION

## ALL GREEN SALAD WITH GRILLED CHICKEN SKEWERS | 28

ROMAINE HEARTS. BABY SPINACH. AVOCADO. GREEN GRAPES. CUCUMBER. PISTACHIOS. GREEN GODDESS DRESSING

## CAESAR SALAD WITH CRISPY CHICKEN BREAST | 27

ROMAINE HEARTS. DOUBLE SMOKED BACON. PARMIGIANA REGGIANO. CROUTONS. HOMEMADE CREAMY DRESSING

## GREEK SALAD WITH GRILLED CHICKEN SKEWERS | 28

ROMAINE HEARTS. CHERRY TOMATO. CUCUMBER. RED ONION. KALAMATA OLIVES. FETA. OREGANO. BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION



GLUTEN FREE



VEGETARIAN



DAIRY FREE

SPRING /  
SUMMER **QUINOA**  
W/ GRILLED SALMON



**ALL GREEN SALAD  
W/ GRILLED CHICKEN**





**SHORT RIB**



**MUSHROOM RAVIOLI**



**CHICKEN  
SCALLOPINI**



**PAN SEARED  
SALMON**

# MAINS

 SERVED ALL DAY

## SHORT RIB | 39

BRAISED IN CORONA BEER + AGAVE SYRUP TOPPED W/ CARAMELIZED ONIONS W/ FRIED RICE + TEMPURA CORN FRITTERS W/ LIME AIOLI

 SERVED WITH TOMATO AVOCADO SALSA + BUTTERY CORN BREAD

## PAN SEARED SALMON | 34

SALMON FILLET SIMMERED IN A LEMON CREAM SAUCE W/ GNOCCHI TOSSED IN A HERBED CRÈME FRAICHE W/ SNAP PEAS + PARMIGIANA CHEESE

 SERVED WITH GRILLED ASPARAGUS

## MUSHROOM RAVIOLI | 29

RAVIOLI STUFFED WITH CREMINI + PORTOBELLO MUSHROOMS IN A BROWN BUTTER SAUCE

 SERVED WITH ARUGULA SALAD TOSSED IN SUNDRIED TOMATO PESTO + PARMIGIANA REGGIANO

## FISH N' CHIPS | 27

BEER BATTERED 8 1/2oz HADDOCK + SAVOURY HERB WEDGE FRIES

 SERVED WITH CREAMY COLESLAW + HOMEMADE TARTAR SAUCE

## CHICKEN SCALOPINI | 35

PAN SEARED CHICKEN CUTLET IN A CREAMY BALSAMIC REDUCTION SAUCE W/ WILTED SPINACH W/ RAVIOLI STUFFED W/ WHIPPED RICOTTA + LEMON ZEST SAUTÉED W/ SWEET CHERRY TOMATOES + GARLIC

 SERVED WITH GRILLED ZUCCHINI + GARLIC BUTTER



GLUTEN FREE



VEGETARIAN



DAIRY FREE

# FRIES

## SAVOURY HERB WEDGE FRIES

SKIN ON YUKON GOLD POTATOES  
TOSSED IN SEASONING SALT

REGULAR | 5<sup>50</sup> LARGE | 8<sup>50</sup>

▽ ADD SIDE OF GRAVY | 3  

▽ ADD GARLIC MAYO DIPPING SAUCE | 2

## SWEET POTATO FRIES

STRAIGHT CUT TOSSED IN SEASONING SALT

 SERVED WITH CHIPOTLE MAYO

REGULAR | 8<sup>50</sup> LARGE | 13<sup>50</sup>

## POUTINE | 10<sup>50</sup>

SAVOURY HERB WEDGE FRIES. GRAVY.  
WHITE CHEDDAR CHEESE CURDS

## 1/4 LB SMOKED MEAT POUTINE | 18

BRISKET BRINED + DRY RUBBED + SMOKED +  
COOKED IN HOUSE. SAVOURY HERB WEDGE FRIES.  
GRAVY. WHITE CHEDDAR CHEESE CURDS

# SOUPS

 ALL OF OUR SOUPS ARE SERVED WITH SOURDOUGH RYE

▽ LOVE THE SOUP? TAKE A LITRE HOME WITH YOU! | 15

## CREAM OF MUSHROOM

35% CREAM. CREMINI MUSHROOMS. FRESH THYME

6oz. | 5<sup>50</sup> 10oz. | 7 16oz. | 10

## TOMATO ROASTED GARLIC

CHUNKS OF ROASTED GARLIC PURÉED IN FRESH TOMATOES

6oz. | 5<sup>50</sup> 10oz. | 7 16oz. | 10

## SPLIT PEA WITH DOUBLE SMOKED BACON

GREEN SPLIT PEAS STEWED IN CARAMELIZED ONIONS

6oz. | 5<sup>50</sup> 10oz. | 7 16oz. | 10

## SOUP OF THE DAY

ASK YOUR SERVER ABOUT TODAY'S SOUP SPECIAL!

6oz. | 5<sup>50</sup> 10oz. | 7 16oz. | 10

# SALADS

## MIXED GREEN

MESCLUN GREENS. CHERRY TOMATO. CUCUMBER. FETA. ROASTED  
GARLIC BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION

SIDE | 9 LARGE | 18

## PESTO QUINOA

QUINOA GRAIN. CHERRY TOMATO. CUCUMBER. FETA. ROASTED  
GARLIC BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION

SIDE | 9 LARGE | 18

## CLASSIC CAESAR

ROMAINE HEARTS. DOUBLE SMOKED BACON. PARMIGIANA REGGIANO.  
CROUTONS. HOMEMADE CREAMY DRESSING

SIDE | 9 LARGE | 18

## GREEK

ROMAINE HEARTS. CHERRY TOMATO. CUCUMBER. RED ONION.  
KALAMATA OLIVES. FETA. OREGANO. BALSAMIC VINAIGRETTE.  
PESTO. BALSAMIC REDUCTION

SIDE | 9 LARGE | 18

## SALAD ADD ONS

▽ ADD 2 GRILLED CHICKEN BREAST SKEWERS | 10

▽ ADD CRISPY CHICKEN | 9

▽ ADD GRILLED ATLANTIC SALMON | 10



GLUTEN FREE



VEGETARIAN



DAIRY FREE



**MIXED  
GREEN**



**CLASSIC  
CAESAR**



**PESTO  
QUINOA**



**GREEK**

# ... CLASSIC SANDWICH COMBOS ...

🕒 ALL OF OUR SANDWICHES ARE SERVED WITH A KOSHER PICKLE SPEAR AND A SIDE 6OZ. SOUP OR SAVOURY HERB WEDGE FRIES

▽ WANT TO SUBSTITUTE YOUR SIDE? GLUTEN FREE? WE'VE GOT YOU COVERED! IT'S ALL ON THE BOTTOM OF THE PAGE!

▽ ADD SWISS | 2

▽ LOVE THE MEAT? TAKE A POUND HOME WITH YOU! | 24

## CORNER BEEF 🍷

SOURDOUGH RYE. BRISKET BRINED + COOKED IN HOUSE

1/4 POUND | 19 1/2 POUND | 25 1 POUND | 34

## SMOKED MEAT 🍷

SOURDOUGH RYE. BRISKET BRINED + DRY RUBBED + SMOKED + COOKED IN HOUSE

1/4 POUND | 19 1/2 POUND | 25 1 POUND | 34

## REUBEN

MARBLE RYE. CORNER BEEF. SWISS. SAUERKRAUT. THOUSAND ISLAND DRESSING. GRAINY MUSTARD

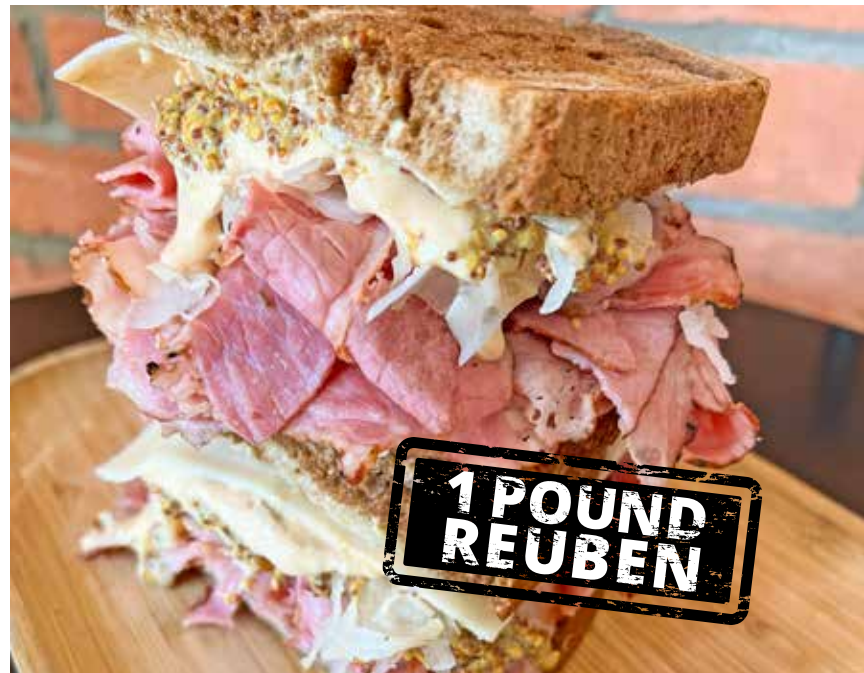
1/4 POUND | 23 1/2 POUND | 29 1 POUND | 38



CHOOSE YOUR MUSTARD



REGULAR · GRAINY · DIJON · HOT · HONEY



## ← SIDES · SUBS · ADD ONS →

▽ UPSIZE TO LARGE WEDGE FRIES | 3

▽ UPSIZE TO REG. 10OZ. SOUP | 1<sup>50</sup>

▽ UPSIZE TO LRG. 16OZ. SOUP | 4<sup>50</sup>

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3<sup>50</sup>

▽ ADD SIDE OF GRAVY | 3

▽ ADD SIDE GARLIC MAYO | 2

▽ ADD SWISS | 2

▽ GLUTEN FREE BUN | 3



# SANDWICH COMBOS

⬇️ ALL OF OUR SANDWICHES ARE SERVED WITH A KOSHER PICKLE SPEAR AND A SIDE 6OZ. SOUP OR SAVOURY HERB WEDGE FRIES  
 ▼ WANT TO SUBSTITUTE YOUR SIDE? GLUTEN FREE? WE'VE GOT YOU COVERED! IT'S ALL ON THE BOTTOM OF THE PAGE!

## CLUB | 21

BAGUETTE. TURKEY BREAST BRINED + COOKED IN HOUSE. CRISPY DOUBLE SMOKED BACON. CREAMY HAVARTI. LETTUCE. TOMATO. HOMEMADE GARLIC MAYO

## SMOKED | 22

BAGUETTE. TURKEY BREAST BRINED + COOKED IN HOUSE. CRISPY DOUBLE SMOKED BACON. APPLEWOOD SMOKED CHEDDAR. HOMEMADE GARLIC MAYO

▼ ADD LETTUCE | .50      ▼ ADD TOMATO | .50

## B.L.T.G | 21

FOCACCIA. CRISPY DOUBLE SMOKED BACON. GUACAMOLE. LETTUCE. TOMATO. HOMEMADE GARLIC MAYO

▼ ADD CANADIAN CHEDDAR | 2

## VEGGIE | 19

FOCACCIA. ROASTED RED PEPPERS. CARAMELIZED ONIONS. CREMINI MUSHROOMS. FETA CHEESE. SAUTÉED SPINACH. HOMEMADE PESTO

▼ ADD GUACAMOLE | 3

## PRIME RIB DIP | 24

BAGUETTE. SLICED SLOW ROASTED PRIME RIB. CARAMELIZED ONIONS. HOMEMADE BEARNAISE AIOLI

⬇️ SERVED WITH SIDE WARM JUS

▼ ADD PROVOLONE CHEESE | 2      ▼ ADD SAUTÉED CREMINI MUSHROOMS | 2

## MUSKOKA MAPLE MELT | 21

FOCACCIA. BAKED MAPLE HAM. CRISPY DOUBLE SMOKED BACON. CANADIAN CHEDDAR. GRANNY SMITH APPLES. CARAMELIZED ONIONS. DIJON GARLIC AIOLI

## CRISPY CHICKEN | 24

BRIOCHE BUN. BREADED CHICKEN BREAST. SMASHED AVOCADO. LETTUCE. TOMATO. CHIPOTLE MAYO. HOMEMADE GARLIC MAYO

▼ ADD DOUBLE SMOKED BACON (2 STRIPS) | 3

## ← SIDES · SUBS · ADD ONS →

▼ GLUTEN FREE BUN | 3

▼ UPSIZE TO LARGE WEDGE FRIES | 3

▼ UPSIZE TO REG. 10OZ. SOUP | 1<sup>50</sup>

▼ UPSIZE TO LRG. 16OZ. SOUP | 4<sup>50</sup>

▼ SUB FOR REG. SWEET POTATO FRIES | 3

▼ SUB FOR LRG. SWEET POTATO FRIES | 8

▼ SUB FOR POUTINE | 5

▼ SUB FOR ANY SIDE SALAD | 3<sup>50</sup>

▼ ADD SIDE OF GRAVY | 3

▼ ADD SIDE GARLIC MAYO | 2

▼ ADD SAUTÉED CREMINI MUSHROOMS | 2

▼ ADD APPLEWOOD SMOKED CHEDDAR | 4

▼ ADD GUACAMOLE | 3

# ..... MAIN ST DELI BURGERS ..... .....

Ⓛ ALL OF OUR BURGERS ARE SERVED WITH A SIDE 6<sup>oz.</sup> SOUP OR SAVOURY HERB WEDGE FRIES AND A KOSHER PICKLE SPEAR

▽ WANT TO SUBSTITUTE YOUR SIDE? GLUTEN FREE? WE'VE GOT YOU COVERED! IT'S ALL ON THE BOTTOM OF THE PAGE!

## ORIGINAL BURGER | 21

TOASTED BUN. 7<sup>oz.</sup> PREMIUM GROUND CHUCK PATTY. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

▽ ADD CANADIAN CHEDDAR | 2

## BACON CHEESEBURGER | 26

TOASTED BUN. 7<sup>oz.</sup> PREMIUM GROUND CHUCK PATTY. DOUBLE SMOKED BACON. CANADIAN CHEDDAR. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

## REUBEN BURGER | 30

TOASTED BUN. 7<sup>oz.</sup> PREMIUM GROUND CHUCK PATTY. 1/4 LB. CORNED BEEF. SAUERKRAUT. MELTED SWISS. THOUSAND ISLAND DRESSING. SLICED PICKLES

### ← SIDES · SUBS · ADD ONS →

▽ GLUTEN FREE BUN | 3

▽ UPSIZE TO LARGE WEDGE FRIES | 3

▽ UPSIZE TO REG. 10<sup>oz.</sup> SOUP | 1<sup>50</sup>

▽ UPSIZE TO LRG. 16<sup>oz.</sup> SOUP | 4<sup>50</sup>

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3<sup>50</sup>

▽ ADD SIDE OF GRAVY | 3

▽ ADD SIDE GARLIC MAYO | 2

▽ ADD SAUTÉED CREMINI MUSHROOMS | 2

▽ ADD APPLEWOOD SMOKED CHEDDAR | 4

▽ ADD GUACAMOLE | 3



# HEY KIDS

## CHICKEN STRIPS & FRIES | 10

3 CHICKEN TENDERS W/ A HANDFUL  
OF WEDGE FRIES

🕒 SERVED WITH PLUM SAUCE

## FOOTLONG HOT DOG | 13

ALL BEEF FANKFURTER

🕒 SERVED WITH TOASTED BUN

# DESSERT

## HONEY CITRUS POUND CAKE | 10

🕒 SERVED WITH STRAWBERRY MOUSSE + STRAWBERRY COULIS

## ICE CREAM | 6

2 SCOOPS OF ICE CREAM ASK YOUR SERVER ABOUT TODAY'S FLAVOURS!

🕒 SERVED WITH CHOCOLATE SAUCE + WHIPPED CREAM

## NEW YORK STYLE CHEESECAKE | 7

🕒 SERVED WITH CHOCOLATE SAUCE + WHIPPED CREAM

## DESSERT OF THE DAY | 7

ASK YOUR SERVER ABOUT TODAY'S DESSERT FEATURE!





Paul and I were born to cook! In fact, if you had asked us as kids what we wanted to be when we grew up, our answer would have been 'Chefs!' It is no wonder then that the two of us would truly become a match made in the kitchen.

It is our shared love for all things food that inspires us, as a dynamic husband and wife duo, to create quality home-cooked meals and we take no greater joy than serving up delicious cuisine for our guests here at Main St. Delicatessen.

Since 2013 our family-owned and operated business has evolved to where it is now and we are proud to call 172 Manitoba St., a landmark with over 100 years of history, our home.

Our ultimate goal is to create an experience that leaves an everlasting impression each and every time we have the honour of hosting you.

Thank you!

Jovan & Paul Milidoni

 **172 MANITOBA ST.**  
BRACEBRIDGE ON. P1L 2E2  
 **705.637.0367**

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