



### **A TWIST!**

BRACEBRIDGE



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- **@MainStDelicatessen**



Paul and I were born to cook. In fact, if you had asked each of us what we wanted to be when we grew up, our answer would have been an emphatic '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 patrons 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 Milidoni

## WHITE WINE

#### **CHARDONNAY**

**GRAY FOX VINEYARDS**. CALIFORNIA **6**°<sup>z</sup>. | 7 **9**°<sup>z</sup>. | 10 **1/2 LITRE** | 20

**WOODBRIDGE.** CALIFORNIA 6°<sup>z.</sup> | 13 9°<sup>z.</sup> | 18 **BOTTLE** | 47 PINOT GRIGIO DELLE VENEZIE. ITALY 6ºz. | 10 9ºz. | 14 BOTTLE | 42

**BLU GIOVELLO.** ITALY **6**°<sup>z.</sup> | 10 **9**°<sup>z.</sup> | 14 **1/2 LITRE** | 28



 MERLOT

 DONINI. ITALY

 6ºz. | 8
 9ºz. | 11
 1/2 LITRE | 22

INISKILLIN. VQA NIAGARA 6°<sup>z.</sup> | 15 9°<sup>z.</sup> | 20 BOTTLE | 50 SAUVIGNON BLANC

 WHITE CLIFF. NEW ZEALAND

 6ºz.
 11
 9ºz.
 16
 BOTTLE
 42

**WOLF BLASS YELLOW LABEL.** AUS. **6**<sup>oz.</sup> | 14 **9**<sup>oz.</sup> | 19 **BOTTLE** | 49

CABERNET SAUVIGNON CONO SUR TOCORNAL. CHILE

9ºz. 13 1/2 LITER 25

MANAGE A TROIS DECADENCE. CAL.

**6**<sup>oz.</sup> 14 **9**<sup>oz.</sup> 21 **BOTTLE** 49

CHIANTI RUFFINO. ITALY 6°<sup>z.</sup> | 13 9°<sup>z.</sup> | 18 1/2 LITRE | 34

**LEONARDO FRESCO.** ITALY **6**<sup>07.</sup> | 12 **9**<sup>07.</sup> | 17 **BOTTLE** | 44 **6**°<sup>z.</sup> | 11 **9**°<sup>z.</sup> | 15 **1/2 LITRE** | 30 **MASI BONACOSTA.** ITALY

FOLONARI CLASSICO. ITALY

VALPOLICELLA

**PERONI •** NASTRO AZZURRO

330<sup>ML</sup> BOTTLE 5

CRISP REFRESHING PILSNER • 0.0% ABV

**MASI BUNALUSTA.** ITALY **6**°<sup>z.</sup> | 15 9°<sup>z.</sup> | 22 **BOTTLE** | 58



MUSKOKA

Brewery

1996

**CRAFT LAGER • MUSKOKA BREWERY** EASY DRINKING CLASSIC LAGER • 4.8% ABV **18°**<sup>27</sup> **PINT** | 9 **PITCHER** | 29

DETOUR • MUSKOKA BREWERY DRY HOPPED INDIA SESSION ALE (SESSION IPA) • 4.3% ABV 18°<sup>2</sup> PINT | 9 PITCHER | 29

CREAM ALE • MUSKOKA BREWERY SMOOTH ENGLISH PUB STYLE ALE • 5% ABV 18°<sup>27</sup> PINT | 9 PITCHER | 29

APPLE CIDER • STRONG BOW (\*) ORIGINAL DRY • 5.3% ABV

440<sup>ML</sup> CAN 8

**CORONA • CERVECERIA MODELO** LIGHT + CRISP PALE MEXICAN LAGER • 4.5% ABV **330<sup>ML</sup> BOTTLE** | 7

UHI

MOLSON CANADIAN • MOLSON BREWING CO. SMOOTH AND ROUNDED LAGER • 5% ABV 18°<sup>27.</sup> PINT | 9 PITCHER | 29

**COORS LIGHT •** MOLSON BREWING CO.

**6**<sup>oz.</sup> 8

EASY DRINKING LIGHT LAGER • 4% ABV 18°<sup>z</sup>. PINT | 9 PITCHER | 29

**ROTATING TAP** ASK YOUR SERVER ABOUT WHAT WE HAVE ON TAP TODAY!

ASK YOUR SERVER ABOUT WHAT WE HAVE ON TAP TODAY! 18º<sup>2.</sup> PINT | 9 PITCHER | 29

STEAM WHISTLE • STEAM WHISTLE BREWING PREMIUM PILSNER BEER • 5.0% ABV 341™ BOTTLE | 7

VEER • MUSKOKA BREWERY LAGER WITH LIME • 0.5% ABV 355<sup>ML</sup> CAN | 5



#### MUSKOKA WATER 9

VODKA. MUSKOKA WATER. ICE. LEMON JUICE 202. | 13

MIMOSA 9 4<sup>oz.</sup> PROSECCO. ORANGE JUICE

#### MAIN ST. DELI CAESAR 9

VODKA. CLAMATO JUICE. WORCESTERSHIRE SAUCE. MONTREAL STEAK SPICE RIM

SERVED WITH HOT ROD JERKY + PICKLE 202. | 13

#### KEY LIME MOJITO 9

WHITE RUM. SIMPLE SYRUP. KEY LIME JUICE. COCONUT CREAM. MINT. GRAHAM CRACKER RIM 202 | 13

NITRO RASPBERRY GIN FIZZ 9 GIN. RASPBERRY

PEACH MARGARITA 9 TEQUILA. PEACH NECTAR. SPARKLING WATER. LIME JUICE. PINK HEMALEAN SEA SALT RIM. PEACH WEDGE 2<sup>02.</sup> 13

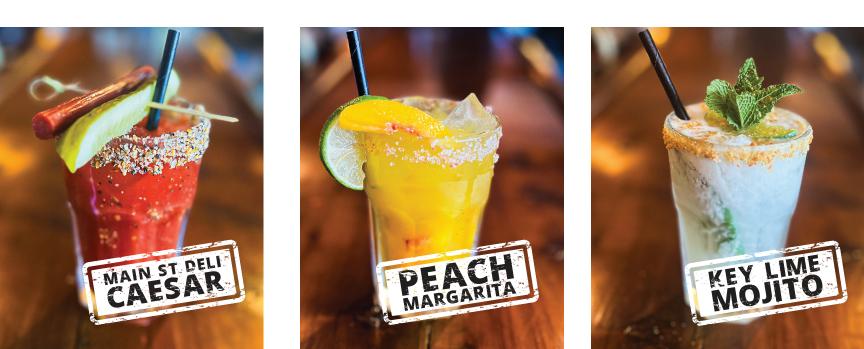


 TEQUILLA • VODKA • WHITE RUM • SPICED RUM • GIN • RYE • BOURBON

 1°Z.
 575

 1°Z.
 1°Z.

 1°Z.
 1°Z.

























#### **STEAK FRITES** | 37

BBQ GRILLED 10<sup>02.</sup> AAA STRIPLOIN SEASONED IN MONTREAL STEAK SPICE W/ CRISPY ONIONS + SAUTÉED CREMINI MUSHROOMS IN BROWN BUTTER W/ SAVOURY HERB WEDGE FRIES

SERVED WITH BÉARNAISE AIOLI + AU JUS DIPPING SAUCE

#### ROASTED MUSHROOM RAVIOLI | 29 🕜

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

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

#### FISH N' CHIPS | 27

BEER BATTERED 8 1/20Z. HADDOCK + SAVOURY HERB WEDGE FRIES

**U** SERVED WITH CREAMY COLESLAW + HOMEMADE TARTAR SAUCE

#### CHICKEN PARMIGIANA WITH CAESAR SALAD | 29

BREADED CHICKEN BREAST BAKED IN HOMEMADE TOMATO SAUCE WITH MELTED MOZZARELLA + DRIZZLED WITH PESTO

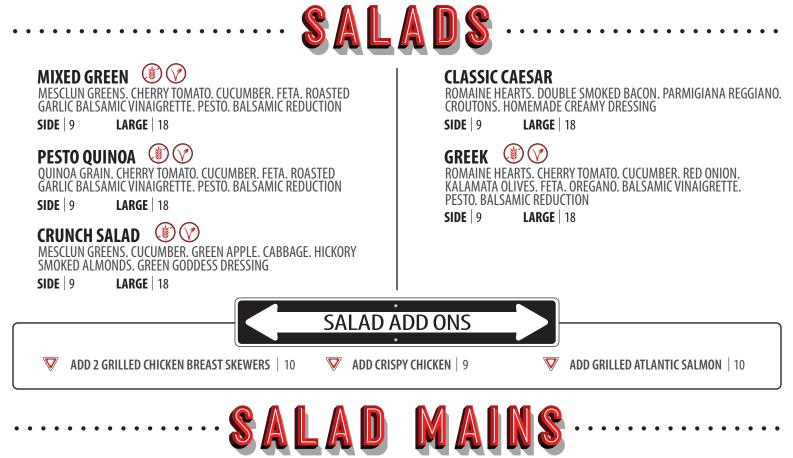
Gerved with creamy caesar salad + Buttery Garlic Bread

#### CHICKEN PARMIGIANA WITH RAVIOLI | 34

BREADED CHICKEN BREAST BAKED IN HOMEMADE TOMATO SAUCE WITH MELTED MOZZARELLA + DRIZZLED WITH PESTO

SERVED WITH RAVIOLI FILLED W/ RICOTTA CHEESE IN HOMEMADE ROSÉ SAUCE





THESE SALAD MAINS ARE NOT ONLY DELICIOUS BUT NUTRITIOUS COMPLETE MEALS

LIVING SALAD WITH GRILLED ATLANTIC SALMON | 33 🛞 🌘

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

#### **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 (1)

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

#### CHICKEN SALAD 26 ROMAINE HEARTS. CHERRY TOMATO. CUCUMBER. CRISPY ONION. DICED CHICKEN BREAST TOSSED IN GARLIC AIOLI. GREEN GODDESS DRESSING. HONEY MUSTARD DRIZZLE





SWEET POTATO FRIES ( STRAIGHT CUT TOSSED IN SEASONING SALT SERVED WITH CHIPOTLE MAYO REGULAR | 8<sup>30</sup> LARGE | 13<sup>30</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



G ALL OF OUR SOUPS ARE SERVED WITH A TOASTED CROSTINI

#### CREAM OF MUSHROOM 🛞 🕑

SAVOURY HERB WEDGE FRIES (

SKIN ON YUKON GOLD POTATOES

🔽 302. SIDE OF GRAVY | 3 🕑 🕘

**GARLIC MAYO DIPPING SAUCE** 2

TOSSED IN SEASONING SALT

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

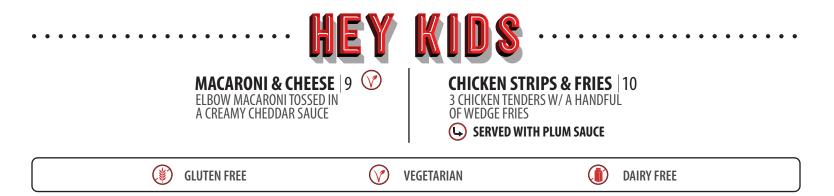
35% CREAM. CREMINI MUSHROOMS. FRESH THYME 6°<sup>z</sup>. SIDE | 5<sup>50</sup> 10°<sup>z</sup>. REGULAR | 7 16°<sup>z</sup>. LARGE | 10

#### TOMATO ROASTED GARLIC 🛞 🕐 🛈

CHUNKS OF ROASTED GARLIC PURÉED IN FRESH TOMATOES 6°<sup>z</sup>. Side | 5<sup>50</sup> 10°<sup>z</sup>. Regular | 7 16°<sup>z</sup>. Large | 10 SPLIT PEA WITH DOUBLE SMOKED BACON GREEN SPLIT PEAS STEWED IN CARAMELIZED ONIONS 6<sup>0z</sup>. SIDE | 5<sup>50</sup> 10<sup>0z</sup>. REGULAR | 7 16<sup>oz</sup>. LARGE | 10

SOUP OF THE DAY

ASK YOUR SERVER ABOUT TODAY'S SOUP! 6°Z. SIDE | 5<sup>50</sup> 10°Z. REGULAR | 7 16°Z. LARGE | 10









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

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m V}$  want to substitute your side? Gluten free? We've got you covered! It's all on the bottom of the page!

#### **CLUB** 21

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

#### SMOKED 22

TOASTED 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

TOASTED MULTI GRAIN. DOUBLE SMOKED BACON. SMASHED AVOCADO. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO **ADD CANADIAN CHEDDAR** | 2

#### VEGGIE | 19 🕜

WHOLE WHEAT WRAP. ROASTED RED PEPPERS. CARAMELIZED ONIONS. CREMINI MUSHROOMS. FETA CHEESE. HOMEMADE PESTO. ARUGULA **ADD SMASHED AVOCADO** | 3 **ADD CHICK PEA FRITTERS** | 4

#### ROAST BEEF | 21

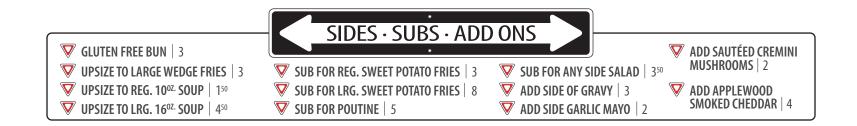
TOASTED BAGUETTE. SIRLOIN RUBBED IN STEAK SPICE + SLOW ROASTED. CARAMELIZED ONIONS. BEARNAISE AIOLI. ARUGULA W ADD CANADIAN CHEDDAR | 2

#### **CRISPY BBQ CHICKEN** |24

TOASTED BUN. BREADED CHICKEN BREAST. SMOKED GOUDA. ONION RINGS. SLICED PICKLES. BBQ SAUCE. GARLIC MAYO **ADD DOUBLE SMOKED BACON (2 STRIPS)** 3

#### CRISPY CHICKEN | 24

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





L ALL OF OUR BURGERS ARE SERVED WITH A SIDE 6<sup>02.</sup> SOUP <u>OR</u> 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!

SIDES · SUBS · ADD ONS

#### ORIGINAL BURGER | 20 🌘

TOASTED BUN. 7<sup>0Z.</sup> PREMIUM GROUND BEEF PATTY. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO ADD CANADIAN CHEDDAR | 2

#### BEYOND MEAT BURGER | 23 🕜

TOASTED BUN. 4<sup>0Z</sup> PLANT BASED VEGETABLE BURGER . CANADIAN CHEDDAR. SMASHED AVOCADO. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

#### **BACON CHEESEBURGER** 25

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

#### **REUBEN BURGER** 29

TOASTED BUN. 7<sup>0Z</sup> PREMIUM GROUND BEEF PATTY. 1/4 LB. PASTRAMI. SAUERKRAUT. MELTED SWISS. THOUSAND ISLAND DRESSING. SLICED PICKLES

- **GLUTEN FREE BUN** | 3
- VPSIZE TO LARGE WEDGE FRIES | 3
- VPSIZE TO REG. 10°Z. SOUP | 150
- **VPSIZE TO LRG. 16**<sup>0Z.</sup> **SOUP** 4<sup>50</sup>
- **SUB FOR REG. SWEET POTATO FRIES** 3
- V SUB FOR LRG. SWEET POTATO FRIES 8
- V 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



# ····· DESSERT

NEW YORK STYLE CHEESECAKE | 7 RICH + CREAMY WITH A BUTTERY GRAHAM CRACKER CRUST DESSERT OF THE DAY 7 ASK YOUR SERVER ABOUT TODAY'S DESSERT FEATURE!

ICE CREAM 6 2 SCOOPS OF ICE CREAM W/ CHOCOLATE SAUCE + WHIP CREAM ASK YOUR SERVER ABOUT TODAY'S FLAVOURS!



