

Main St.

DELICATESSEN

- EST. 2013 -

WE CATER

TAKE OUT

172 MANITOBA ST.

TAKE OUT
MENU

Main St.
DELICATESSEN
- EST. 2013 -

OPEN





CATERING MENU

172 MANITOBA ST. BRACEBRIDGE ON P1L 2E2

MainStDelicatessen.ca 705.637.0367 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

DOLLARS \$ PP PP INDICATES PRICE PER PERSON WITH A MINIMUM OF 10 PEOPLE

<p>DOLLARS \$12.50 PP</p> <p>SANDWICHES EACH SANDWICH IS CUT INTO THIRDS OR QUARTERS</p>	<p>DOLLARS \$17.50 PP</p> <p>SANDWICHES & SALAD INCLUDES YOUR CHOICE OF PESTO QUINOA SALAD OR MIXED GREEN SALAD OR CAESAR SALAD OR GREEK SALAD</p>	<p>DOLLARS \$21.50 PP</p> <p>SANDWICHES & SALAD MIX 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

6oz	10oz	16oz	1L
\$5.50	\$7	\$10	\$15

SWEETS

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

<p>DOLLARS \$2.50</p> <p>POP ASSORTED CANS</p>	<p>DOLLARS \$7.50</p> <p>SPARKLING WATER 750ML</p>	<p>DOLLARS \$2.50</p> <p>BOTTLED WATER 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 | 3⁵⁰

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 | 2⁵⁰

355ML CAN. ASSORTED

JUICE | 2²⁵

APPLE. ORANGE. CRANBERRY. LEMONADE

CRAFT SODA | 3

355ML ROOT BEER. BLACK CHERRY. CREAM SODA

FLAVOURED SPARKLING WATER | 3⁵⁰

330ML CAN. ASSORTED

SPARKLING WATER | 7⁵⁰

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. | 9⁵⁰ 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. | 5⁷⁵

1oz. MIXED | 8²⁵

2oz. | 9⁷⁵

2oz. MIXED | 12²⁵



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 | 5⁵⁰ LARGE | 8⁵⁰

▽ 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 | 8⁵⁰ LARGE | 13⁵⁰

POUTINE | 10⁵⁰

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. | 5⁵⁰ 10oz. | 7 16oz. | 10

TOMATO ROASTED GARLIC

CHUNKS OF ROASTED GARLIC PURÉED IN FRESH TOMATOES

6oz. | 5⁵⁰ 10oz. | 7 16oz. | 10

SPLIT PEA WITH DOUBLE SMOKED BACON

GREEN SPLIT PEAS STEWED IN CARAMELIZED ONIONS

6oz. | 5⁵⁰ 10oz. | 7 16oz. | 10

SOUP OF THE DAY

ASK YOUR SERVER ABOUT TODAY'S SOUP SPECIAL!

6oz. | 5⁵⁰ 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

▽ ADD SIDE 6oz. SOUP OR REGULAR WEDGE FRIES | 5⁵⁰

▽ 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 | 13⁵⁰ 1/2 POUND | 19⁵⁰ 1 POUND | 28⁵⁰

SMOKED MEAT 🍔

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

1/4 POUND | 13⁵⁰ 1/2 POUND | 19⁵⁰ 1 POUND | 28⁵⁰

REUBEN

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

1/4 POUND | 17⁵⁰ 1/2 POUND | 23⁵⁰ 1 POUND | 32⁵⁰



CHOOSE YOUR MUSTARD



REGULAR · GRAINY · DIJON · HOT · HONEY



← SIDES · SUBS · ADD ONS →

▽ UPSIZE TO LARGE WEDGE FRIES | 3

▽ UPSIZE TO REG. 10oz. SOUP | 1⁵⁰

▽ UPSIZE TO LRG. 16oz. SOUP | 4⁵⁰

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3⁵⁰

▽ ADD SIDE OF GRAVY | 3

▽ ADD SIDE GARLIC MAYO | 2

▽ ADD SWISS | 2

▽ GLUTEN FREE BUN | 3



VEGGIE



**MUSKOKA
MAPLE MELT**



CLUB



**PRIME
RIB DIP**

SANDWICH COMBOS

🕒 ALL OF OUR SANDWICHES ARE SERVED WITH A KOSHER PICKLE SPEAR

▽ ADD SIDE 6^{oz.} SOUP OR REGULAR WEDGE FRIES | 5⁵⁰

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

CLUB | 15⁵⁰

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

SMOKED | 16⁵⁰

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 | 15⁵⁰ 🍷

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

▽ ADD CANADIAN CHEDDAR | 2

VEGGIE | 13⁵⁰ 🌱

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

▽ ADD GUACAMOLE | 3

PRIME RIB DIP | 18⁵⁰

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 | 15⁵⁰

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

CRISPY CHICKEN | 18⁵⁰

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. 10^{oz.} SOUP | 1⁵⁰

▽ UPSIZE TO LRG. 16^{oz.} SOUP | 4⁵⁰

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3⁵⁰

▽ 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 SANDWICHES ARE SERVED WITH A KOSHER PICKLE SPEAR

▽ ADD SIDE 6oz. SOUP OR REGULAR WEDGE FRIES | 5⁵⁰

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

ORIGINAL BURGER | 15⁵⁰ 🍷

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

▽ ADD CANADIAN CHEDDAR | 2

BACON CHEESEBURGER | 20⁵⁰

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

REUBEN BURGER | 24⁵⁰

TOASTED BUN. 7oz. 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. 10oz. SOUP | 1⁵⁰

▽ UPSIZE TO LRG. 16oz. SOUP | 4⁵⁰

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3⁵⁰

▽ 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**

 @MAINSTDELICATESSEN

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