

Main St. DELICATESSEN

- EST. 2013 -

FEBRUARY DINNER MAINS



CHICKEN AL FORNO

RIGATONI PASTA IN AN ALFREDO SAUCE W/ DOUBLE SMOKED BACON
BAKED + TOPPED W/ SLOW COOKED CHICKEN THIGH



SERVED WITH TOMATO BASIL BRUSCHETTA

DOLLARS

\$22



CAPRESE RISOTTO

BUFFALO MOZZARELLA + CHERRY TOMATOES + SUNDRIED TOMATOES +
CREAMY PESTO



SERVED WITH CRISPY VIDALIA ONIONS + ARUGULA

DOLLARS

\$20



RAVIOLI

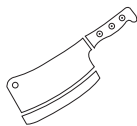
FILLED W/ BRAISED BEEF IN A ROSÉ SAUCE TOPPED W/ BALSAMIC GLAZED
BEEF BRISKET



SERVED WITH GARLIC BREAD

DOLLARS

\$24



BBQ 1LB T-BONE

AAA BEEF RUBBED IN GARLIC + THYME W/ PEROGIES SAUTÉED IN
SWEET ONIONS TOPPED W/ CANADIAN CHEDDAR



SERVED WITH BLANCHED BROCCOLI + CHEESY SAUCE

DOLLARS

\$34



SEAFOOD + CHORIZO STEW

SHRIMP + SCALLOPS STEWED IN CHERRY TOMATOES + WHITE WINE +
CREAM W/ SMOKED CHORIZO SAUSAGE



SERVED WITH ROASTED YUKON GOLD POTATOES IN OLIVE OIL

DOLLARS

\$24