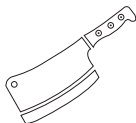


Main St. DELICATESSEN

- EST. 2013 -

MAY DINNER MAINS



SLOW ROASTED BEEF BRISKET

HONEY + PORT WINE SAUCE W/ BROAD EGG NOODLES TOSSED IN CREAM
+ THYME + BEEF DEMI W/ SAUTÉED CRIMINI MUSHROOMS



SERVED WITH BLANCHED BUTTERED BROCCOLI

DOLLARS

\$24



HOMEMADE LASAGNA

FRESH PASTA SHEETS LAYERED W/ BOLOGNESE SAUCE + MOZZARELLA
CHEESE DRIZZLED W/ PESTO



SERVED WITH WARM GARLIC BREAD W/ RICOTTA SPREAD

DOLLARS

\$22



RAVIOLI FILLED W/ ROASTED MUSHROOMS

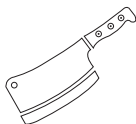
SAUTÉED ZUCCHINI + PEPPERS + CHERRY TOMATOES TOSSED IN A ROSÉ
SAUCE TOPPED W/ PARMIGIANA CHEESE



SERVED WITH CROSTINI + SUN-DRIED TOMATO TAPENADE

DOLLARS

\$20



1/2 RACK BBQ BABY BACK RIBS

SMOTHERED IN MAIN ST. DELI BBQ SAUCE W/ YUKON GOLD POTATO
SALAD TOSSED IN DILL + KOSHER PICKLES + CELERY + GARLIC MAYO
TOPPED W/ CRISPY SWEET ONIONS



SERVED WITH CREAMY COLESLAW

DOLLARS

\$22



ATLANTIC SALMON STUFFED W/ CRAB

CREAMY CRAB SALAD BAKED W/ LIME + FRESH GINGER W/ COCONUT
CREAM JASMINE RICE



**SERVED WITH STEAMED BOK CHOY W/ LEMON-GRASS
BUTTER SAUCE**

DOLLARS

\$24