

Main St. DELICATESSEN

- EST. 2013 -

JUNE DINNER MAINS



CHICKEN SOUVLAKI

MARINATED CHICKEN BREAST IN FRESH OREGANO + GARLIC + OLIVE OIL W/ LEMON SCENTED RICE + CHOPPED GREEK SALAD W/ FETA + KALAMATA OLIVES



SERVED WITH TOASTED PITA + HOMEMADE TZATSIKI

DOLLARS
\$24



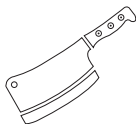
STUFFED RED PEPPER

CHARD ROASTED PEPPER STUFFED W/ SPANISH STYLE RICE SEASONED W/ CUMIN + PAPRIKA + SALSA W/ BLACK BEANS + CORN



SERVED WITH TORTILLA CHIPS + GUACAMOLE

DOLLARS
\$20



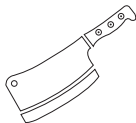
BUCATINI + PORK RAGU

GROUND IN HOUSE PORK LOIN SEASONED W/ FENNEL + CHILI TOSSED IN PARMIGIANA + FRESH THYME



SERVED WITH ROASTED SUMMER SQUASH + GARLIC BUTTER

DOLLARS
\$20



1LB. BBQ-T-BONE STEAK NICOISE SALAD

RUBBED IN MTL. STEAK SPICE + CRISPY ROMAINE W/ ROASTED NEW POTATOES + HARD BOILED EGG + BLANCHED GREEN BEANS + BLACK OLIVES + CHERRY TOMATOES W/ A CREAMY RED WINE VINAIGRETTE



SERVED WITH GARLIC BREAD

DOLLARS
\$34



FETTUCCINE + CRAB

FRESH PASTA TOSSED IN SWEET CRAB MEAT + CREME FRAICHE W/ LEMON + TARRAGON



SERVED WITH BUTTERY CORN BISCUIT

DOLLARS
\$24