

Main St. DELICATESSEN

- EST. 2013 -

SEPTEMBER DINNER MAINS



SLOW ROASTED TURKEY

BRINED IN-HOUSE THIN SLICED TURKEY TOPPED W/ A RICH HOMEMADE TURKEY GRAVY W/ WHIPPED YUKON GOLD POTATOES IN BUTTER + HEAVY CREAM

SERVED WITH BRAISED BRUSSELS SPROUTS IN MAPLE SYRUP + DOUBLE SMOKED BACON TOPPED W/ CRISPY SHALLOTS

DOLLARS
\$24



CREAMY POTATO + VEGETABLE CASSEROLE

TENDER PARISIAN POTATOES + STEAM BROCCOLI + CAULIFLOWER + SWEET CARROTS BAKED IN A WHITE WINE CREAM SAUCE TOPPED W/ CANADIAN CHEDDAR

SERVED WITH CORN BISCUIT + GARLIC BUTTER

DOLLARS
\$20

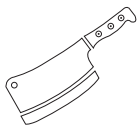


CREAMY TUSCAN SAUSAGE RAVIOLI

RAVIOLI STUFFED W/ SWEET + SPICY ITALIAN SAUSAGE IN A SUN-DRIED TOMATO + SPINACH ALFREDO SAUCE

SERVED WITH ARUGULA TOSSED IN OLIVE OIL + TOPPED W/ SPICY CALABRESE SALAMI

DOLLARS
\$26



VEAL SCALOPINI

BREADED CUTLET FRIED IN BUTTER TOPPED W/ A LEMON + WHITE WINE SAUCE W/ SWEET CHERRY TOMATO + BOCCONCINI CHEESE RISOTTO

SERVED WITH PESTO CROSTINI

DOLLARS
\$24



POACHED ATLANTIC SALMON

SALMON FILLET POACHED IN A CAPER DILL CREAM SAUCE W/ LEMONY LONG GRAIN RICE

SERVED WITH ROASTED ASPARAGUS + GARLIC PARMESAN

DOLLARS
\$24