

Main St. DELICATESSEN

- EST. 2013 -

WINTER DINNER MAINS

AVAILABLE THROUGH JANUARY + FEBRUARY + MARCH



CHICKEN SCHNITZEL

PAN FRIED CUTLET TOPPED W/ CREAMY CHICKEN GRAVY W/ HOMEMADE CABBAGE ROLLS



SERVED WITH ROASTED BEETS TOSSED IN DILL + SHALLOTS + SOUR CREAM

DOLLARS
\$26



GEMELLI PASTA CARBONARA

CRISPY PANCETTA IN A WHITE WINE CREAM SAUCE W/ SLOW ROASTED PORK BELLY SEASONED W/ ROSEMARY + FENNEL + GARLIC



SERVED WITH ARUGULA SALAD IN OLIVE OIL AND PARMIGIANA CHEESE

DOLLARS
\$24



GNOCCHI

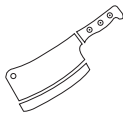


HOMEMADE POTATO DUMPLINGS FRIED IN BROWN BUTTER IN A CREAMY MARSALA MUSHROOM RAGU



SERVED WITH GRILLED ASPARAGUS DRIZZLED W/ LEMON DIJON VINAIGRETTE

DOLLARS
\$24



AAA BEEF TENDERLOIN

BBQ GRILLED SEASONED W/ MONTREAL STEAK SPICE TOPPED W/ APPLE CIDER + BROWN SUGAR DEMI GLAZE W/ BAKED SWEET POTATO TOPPED W/ CHIVE + ROASTED GARLIC COMPOUND BUTTER



SERVED WITH APPLE CHUTNEY + BRIE+ ROSEMARY PUFF PASTRY BITES

DOLLARS
\$28



ATLANTIC SALMON



STUFFED W/ MARSCAPONE + PARMIGIANA CHEESE CREAMED SPINACH



SERVED WITH SHRIMP FRIED RICE + SWEET PEAS

DOLLARS
\$28