

Main St. DELICATESSEN

- EST. 2013 -

SUMMER DINNER MAINS

AVAILABLE THROUGH JULY + AUGUST + SEPTEMBER



CHICKEN SOUVLAKI

BBQ CHICKEN MARINATED IN OREGANO + GARLIC + LEMON W/
GREEK COUSCOUS SALAD TOPPED W/ FETA + KALAMATA OLIVES

SERVED WITH TZATZIKI + PITA

DOLLARS
\$24



SHRIMP CARBONARA

LINGUINE PASTA TOSSED IN A RICH WHITE WINE CREAM SAUCE W/ CHORIZO
SAUSAGE TOPPED W/ GRILLED JUMBO SHRIMP IN GARLIC + PARSLEY

SERVED WITH LEMON RICOTTA CROSTINI

DOLLARS
\$26

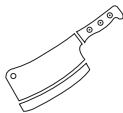


CORN TOSTADAS

BLACK BEANS STEWED IN GARLIC + CUMIN + BUTTER + WHITE WINE TOPPED
W/ SMASHED AVOCADO + PEPPER JACK CHEESE + SRIRACHA MAYO W/ CREAMY
SWEET CORN CHOWDER

SERVED WITH SWEET POTATO FRIES

DOLLARS
\$22



BEEF TENDERLOIN

8oz. AAA GRILLED STEAK W/ MERLOT DEMI W/ PAN FRIED YUKON GOLD POTATOES
IN BUTTER TOPPED W/ CRISPY ONIONS

SERVED WITH ROASTED RED PEPPERS + CHERRY TOMATOES
W/ RICOTTA CHEESE DRIZZLED W/ PESTO

DOLLARS
\$40



GRILLED SALMON

HONEY GARLIC SALMON W/ CARAMELIZED GINGER + GREEN ONIONS W/
COCONUT CREAM JASMINE RICE SEASONED W/ LEMON GRASS

SERVED WITH DEEP FRIED PORK DUMPLINGS DRIZZLED
W/ SOY + SRIRACHA MAYO

DOLLARS
\$24