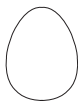


# Main St. DELICATESSEN

- EST. 2013 -

## OCTOBER DINNER MAINS

AVAILABLE FROM 4PM DAILY



### CHICKEN SCALOPINI

PAN FRIED IN AN ALFREDO SAUCE W/ SAUTÉED CREMINI MUSHROOMS

↳ SERVED WITH PAPPARDELLE PASTA TOSSED IN BROWN BUTTER + FRESH SAGE + CRISPY PANCETTA

DOLLARS  
\$24



### CABBAGE ROLLS

HOMEMADE + FILLED WITH RICE + CELERY TOPPED W/ SMOKED PAPRIKA TOMATO SAUCE

↳ SERVED WITH A ROASTED BEET + CRANBERRY SALAD W/ DILL SOUR CREAM

DOLLARS  
\$22

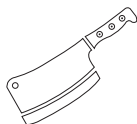


### LAMB CHOPS

MARINATED IN ROSEMARY + GARLIC + OLIVE OIL W/ A BALSAMIC GLAZE REDUCTION

↳ SERVED WITH HAND CUT PUMPKIN GNOCCHI + SAUTÉED SWISS CHARD + SPINACH

DOLLARS  
\$30



### BEEF TENDERLOIN

BBQ GRILLED FILLET W/ A WARM CHOPPED SALAD TOSSED IN AN AVOCADO RANCH DRESSING

↳ SERVED WITH SWEET POTATO FRIES + HONEY DIJON SRIRACHA DRIZZLE

DOLLARS  
\$28



### HALIBUT

BEER BATTERED W/ TARTAR DIPPING SAUCE

↳ SERVED WITH BUTTERNUT SQUASH HASH + BABY KALE TOSSED IN A CITRUS VINAIGRETTE W/ A SIDE NEW ENGLAND CLAM CHOWDER

DOLLARS  
\$24