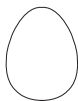


Main St. DELICATESSEN

- EST. 2013 -

SEPTEMBER DINNER MAINS

AVAILABLE FROM 4PM DAILY



PORK TENDERLOIN

PAN SEARED WITH A LEMON WHITE WINE CREAM SAUCE.
ORZO PASTA TOSSED WITH PARMESAN + PARSLEY + OLIVE OIL

 SERVED WITH ONTARIO ASPARAGUS WRAPPED IN
DOUBLE SMOKED BACON

DOLLARS
\$24



BUTTERNUT SQUASH RAVIOLI

PUMPKIN + COCONUT CREAM SAUCE

 SERVED WITH BABY KALE SALAD + TOASTED PUMPKIN
SEEDS + ORANGE MAPLE VINAIGRETTE

DOLLARS
\$22

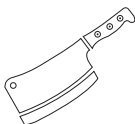


GRILLED CHICKEN ALFREDO

FETTUCINE + CRISPY PANCETTA IN A PARMESAN CREAM SAUCE

 SERVED WITH A SUNDRIED TOMATO PESTO CROSTINI

DOLLARS
\$24



SHAVED PRIME RIB ROAST

WITH MERLOT DEMI GLAZE + THICK CUT WEDGES TOPPED
WITH SMOKED CHEDDAR CHEESY SAUCE

 SERVED WITH CORN CHOWDER TOPPED WITH
DOUBLE SMOKED BACON

DOLLARS
\$30



SALMON BURGER

BRIOCHE BUN. LEMON CAPER AIOLI + AVOCADO + CUCUMBER

 SERVED WITH SWEET POTATO FRIES TOPPED WITH FETA
+ DICED TOMATOES + RED ONION. DRIZZLED WITH A
ROASTED GARLIC BALSAMIC VINAIGRETTE

DOLLARS
\$24