

Main Street *Café*

..... *Soup, Chowder & Signature Salads*

daily feature soup

Prepared fresh daily with the finest ingredients ~ cup \$3 / crock \$5

seafood chowder

Loaded with haddock, salmon, shrimp and scallops finished with roasted red peppers and fresh cream ~ cup \$5 / crock \$7

backyard garden salad

Fresh baby greens tossed with crisp garden vegetables ~ single \$8 / for two \$11

classic caesar salad

Crisp romaine, chopped bacon, oven baked croutons and parmesan cheese tossed with a creamy garlic dressing ~ single \$8 / for two \$11

maple spinach salad

Baby spinach, mandarin oranges, bacon, red onion, mushroom and chopped egg tossed in a maple cream dressing ~ single \$8 / for two \$11

greek salad

Classic greek salad tossed in zesty lemon oregano dressing and topped with crumbled feta cheese ~ single \$9 / for two \$12

maple scented salmon salad

Warm maple marinated salmon, served on a bed of baby greens tossed with sundried cranberries, red onion, mandarin oranges, pecans and a sweet onion vinaigrette, served with toasted multigrain baguette \$16

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Dress up your salad with a grilled chicken breast \$4

Add sautéed shrimp or scallops to any salad \$6

Please notify your server of any food allergies you may have.

Appetizers

bruschetta

Marinated tomatoes, basil and parmesan cheese, served with a warm garlic baguette \$10

mussels

A full pound of blue mussels, steamed in a white wine, garlic and tomato basil broth \$8

garlic cheese loaf

Garlic baguette, topped with cheese and baked to perfection \$7

calamari

Lightly breaded, fried and served with our pickled ginger and wasabi dipping sauce \$10

lobster & crab dip

Piping hot cream cheese with lobster, sweet crab and baby spinach – dig in with oven baked flat bread \$11

smoked haddock potato cakes

Panfried and served with a house made tomato caper chow \$10

By the Basket

three cheese nachos

Tortilla chips piled high, topped with tomatoes, olives, green onions, jalapenos, cheddar, mozza and jack cheeses \$12

classic combo platter

Nachos, wings, potstickers, cracked pepper onion rings and flat bread chips served with three of your favourite dipping sauces \$17

veggie potstickers

Fried crisp, served with a thai honey sauce \$8

chicken wings

Medium, hot, honey garlic or spicy thai \$10

sweet potato fries

With curried mayo or smoked jalapeno bistro sauce \$6

kettle chips

With curried mayo or smoked jalapeno bistro sauce \$6

cracked pepper onion rings

With curried mayo or smoked jalapeno bistro sauce \$6

Local Evening Features & Specials

Ask about our evening features and specials highlighting our culinary team's own recipes and fresh local ingredients.

A little later, indulge yourself with our popular house coffee and delicious desserts.

The end to a perfect evening!



Steaks & Classics

All steaks and classics are served with your choice of baked potato, mashed red skin potato, rice, fries, sweet potato fries, kettle chips and vegetable or a side salad of your choice.

bbq back ribs

Chili and lime marinated pork ribs basted and grilled with our own chipotle bourbon bbq sauce \$22

atlantic salmon

Fire grilled and topped with a red onion mandarin orange chutney \$19

panko crusted haddock

Pan fried to a golden brown and served with a roasted onion cilantro and lime tartar sauce \$17

island sunset chicken

Slow grilled marinated chicken supreme topped with a chunky mango salsa \$17

maple whiskey soaked pork chop

10 oz centre cut, bone in chop fire grilled and topped with a cranberry and green apple salsa \$19

steaks

We serve only "AAA", grain fed Canadian beef, aged for a minimum of 21 days for exceptional flavour and tenderness.

Our steaks are topped with cracked pepper onion rings and can be prepared:

- charbroiled
- blackened with cajun spice
- five peppercorn sauce
- oscar style – sweet crab and buttery béarnaise sauce \$3

100z new york striploin \$24

8oz centre cut sirloin \$22
"baseball cut"

Add sautéed mushrooms \$3

Add fried onions \$3

Pizza, Pasta & More

chicken & veg alfredo

Grilled chicken, broccoli, roasted mushroom, red onion and fettuccine tossed in a garlic parmesan cream sauce \$16

steak & pepper penne pasta

Seasoned top sirloin tossed with bell peppers, cherry tomatoes, black olives and green onions in a light tomato basil sauce \$17

seafood primavera

Mussels, shrimp, scallops, blue crab and crisp garden vegetables tossed with fettuccine in your choice of alfredo or tomato basil sauce \$17

pineapple curry chicken pizza

Baked flatbread brushed with a mild pineapple curry sauce and topped with tandoori chicken, bell peppers, red onion and mozza cheese served with your choice of starter salad \$14

ciabatta chicken club

Grilled chicken breast, lettuce, tomato, bacon and cheese stacked high on a toasted ciabatta loaf with chipotle pepper mayo \$10

the classic burger

A half pound chopped chuck patty topped with bacon and cheddar, served on a toasted kaiser with all the fixings \$10

fish & chips

Two piece battered haddock and golden fries, served with tartar sauce and creamy coleslaw \$12

steak sandwich

A 6oz top sirloin charbroiled and served on toasted garlic baguette, topped with cracked pepper onion rings \$14

Non-alcoholic Beverages

chilled juice or milk \$3

chocolate milk \$3

hot chocolate \$3

soft drink \$2

freshly brewed coffee or tea \$2

herbal tea \$2

Beer

domestic bottle \$4.50

premium bottle \$5.50

draught on tap

small / large / pitcher \$4 / 5 / 14

Wines by the Glass

whites

jost l'acadie chardonnay, nova scotia \$5

frontera sauvignon blanc, chile \$5

lindemans cawarra semillion chardonnay,
austrailia \$7

jost 2006 eagle tree muscat, nova scotia \$7

reds

jost cabernet foch, nova scotia \$5

frontera cabernet sauvignon merlot, chile \$5

lindemans cawarra shiraz cabernet,
austrailia \$7

jost 2003 trilogy, nova scotia \$7

Please ask your server for our list of wines
by the bottle

Cocktails

We will prepare your favourite, just ask your
server \$6

Liquors

bar brand liquors \$4.50

premium liquors \$5.50

Scotches & Cognacs

johnny walker red, j&b rare, chivas regal,
courvoisier • 1oz \$6

glenlivet, glenfiddich • 1oz \$7

talisker, glenkinchie • 1oz \$8

glen breton single malt, lagavulin • 1oz \$9

liqueurs • 1oz \$4.50

premium liqueurs • 1oz \$6

Coolers & Shooters

We offer a variety of coolers and we will
prepare your favourite shooter \$5.50

Desserts

maple pecan bread pudding

Served warm and drizzled with
crème anglaise and caramel
sauce \$6

cheesecake of the day

Oven baked and served with fresh
whipped cream and topping \$6

wild blueberry buckle

Topped with whipped cream and
a wild blueberry compote \$6

cranberry & orange crème brulee

Caramelized custard with candied
orange zest and sundried
cranberries \$6

chocolate gateau

A moist double chocolate cake
served in a pool of raspberry
coulis and drizzled with a warm
chocolate ganache \$6



Main Street
Café



Prices are subject to applicable HST and do not include gratuity.