

Main Street *Café*

Casual Food with a Professional Touch

..... *Signature Soups, Chowders & 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
\$7 / tapas \$4

vegetable minestrone

Our unique version of the classic Italian staple
cup \$4 / crock \$6

classic caesar salad

Crisp romaine, chopped bacon, oven-baked
croutons and parmesan cheese tossed
with a creamy garlic dressing
\$7 / tapas \$4

greek salad

Tossed in a zesty lemon oregano dressing
and topped with crumbled feta cheese
\$9 / tapas \$5

maple spinach salad

Baby spinach, mandarin oranges, bacon, red onion, mushroom
and chopped egg tossed in a maple cream dressing
\$8 / tapas \$5

Add a grilled chicken breast to any salad for \$4

Or top your salad with garlic sautéed lobster, shrimp or scallops for \$6

..... *Apps & Sides*

bruschetta

Marinated tomatoes, basil and parmesan cheese,
served with a warm garlic baguette
\$10 / tapas \$6

garlic cheese loaf

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

three cheese nachos

Tortilla chips piled high, topped with tomatoes,
olives, green onions, jalapeno, cheddar, mozza
and jack cheeses \$12 / tapas \$7

mussels

A full pound of blue mussels, steamed in white
wine, garlic and tomato basil broth
\$8 / tapas \$5

calamari

Lightly breaded, fried and served with our
pickled ginger and wasabi dipping sauce
\$10 / tapas \$6

lobster & crab dip

Piping hot cream cheese with lobster, sweet crab
and baby spinach served with oven baked flat bread
\$11 / tapas \$6

chicken wings

Medium, hot, honey garlic or spicy thai
half dozen \$8 / dozen \$14

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

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

100z new york striploin \$25 **80z centre cut sirloin** \$22

Add sweet crab & béarnaise sauce \$3 • Add sautéed mushrooms \$3 • Add fried onions \$3

Classics

tuscana stuffed chicken

Bacon wrapped chicken breast stuffed with sun-dried tomatoes, pine nuts and mozza cheese served on a roasted red pepper coulis \$17

bbq back ribs

Chili & lime marinated pork ribs basted and grilled with our own bourbon mollasses bbq sauce \$23

atlantic salmon

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

maple whiskey soaked pork chop

A 100z. centre-cut bone-in chop fire grilled and topped with a cranberry and green apple salsa \$19.50

panko crusted haddock

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

pecan crusted halibut

Pan-seared and topped with lime butter \$20

All steaks and classics are served with your choice of baked potato, mashed red skin potato, rice, fries, sweet potato fries or kettle chips *with* fresh vegetables. You can substitute potato and vegetable with any of our signature salads for \$2

Pizza, Pasta & More

chicken & veg alfredo

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

greek pasta

Penne pasta tossed in a sun-dried tomato, olive and balsamic pesto with bell peppers, red onion and cherry tomatoes topped with fresh oregano and crumbled feta \$14.50

asian toss

Fresh vegetables sautéed with your choice of spicy thai, teriyaki or coconut curry sauce and served on steamed rice or rice noodles \$11

Make it a chicken, beef or shrimp toss for just \$3

pineapple curry chicken pizza

Baked flatbread 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

chicken & shrimp spiedini citrus salad

Cajun chicken & shrimp skewers grilled and served on a tossed salad with toasted almonds, green onions, orange & grapefruit segments \$15

the classic burger

A half pound chopped chuck patty topped with bacon and cheddar served on a toasted kaiser with all the fixings \$10.50

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 vinegarettte \$16

steak sandwich

A 6oz top sirloin charbroiled on a toasted baguette topped with garlic fried mushrooms and cracked pepper onion rings \$14.50

ciabatta chicken club

Classic club stacked on a toasted ciabatta loaf with chipotle pepper mayo \$11

fish & chips

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

seafood primavera

Mussels, shrimp, scallops, blue crab and crisp garden vegetables tossed with fettuccine in your choice of alfredo or tomato basil sauce \$18

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 \$6

frontera sauvignon blanc, chile \$7

lindemans cawarra semillion chardonnay,
australia \$8

copper moon pinot grigio, canada \$7

reds

jost cabernet foch, nova scotia \$6

frontera cabernet sauvignon merlot, chile \$7

lindemans cawarra shiraz cabernet,
australia \$8

little penguin merlot, australia \$8

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

Cocktails

We will prepare your favourite, 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 / teaser \$4

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 / teaser \$4

crème brulee

Ask your server for today's flavour \$5

chocolate brownie sundae

Rich double chocolate brownie served along side
french vanilla ice cream and topped with warm
chocolate sauce, whipped cream and cherry \$6

Please ask about our daily dessert feature
and our freshly baked pie-of-the-day



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