

Main Street *Café* LUNCH

..... *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 Daily Features & Specials

Ask about our daily 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 lunch!



Sandwiches, Pizza & More

All sandwiches and burgers are served with your choice of soup, fries, rice, sweet potato fries, kettle chips, choice of starter salad and coleslaw and pickle.

chicken club

Grilled chicken breast, lettuce, tomato, bacon and cheese stacked high on toasted bread of your choice with chipotle pepper mayo **\$10**

smoked turkey

Layered on your choice of bread topped with lettuce, tomato, orange scented cream cheese and cranberry salsa **\$10**

grilled ham & cheese

Black forest ham and swiss cheese grilled on your choice of bread and topped with fresh lettuce and tomato **\$10**

smoked meat

Piled high on multigrain rye, drizzled with dijon mustard and topped with red onion and swiss cheese **\$10**

steak sandwich

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

the classic burger

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

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**

garden vegetable pizza

Greek flatbread and our own zesty tomato sauce topped with roasted mushrooms, red and green onion, bell peppers, olives and mozza cheese **\$12**

chicken & veg alfredo

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

fish & chips

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

Sides

grilled chicken breast **\$4**

garlic sautéed scallops, shrimp or lobster **\$6**

sautéed mushrooms **\$3**

fried onions **\$3**

market vegetables **\$3**

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 • 10z \$6

glenlivet, glenfiddich • 10z \$7

talisker, glenkinchie • 10z \$8

glen breton single malt, lagavulin • 10z \$9

liqueurs • 10z \$4.50

premium liqueurs • 10z \$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.