

DINNER FEATURES

MAIN STREET CAFE

Start with our shareable **Appetizer platter** including mozza sticks, Thai chicken skewer, Irish nachos, bruschetta pizza \$19.50

Seafood Primavera

mussels, shrimp, scallops, sweet crab and crisp garden vegetables tossed with multi grain or white fettuccine in a creamy rose sauce, served with garlic baguette \$23

Nova Scotia Fisherman Stew

Scallops, mussels, black tiger shrimp, haddock, salmon, peppers, onions and baby red potatoes in a rich Pernod infused tomato broth \$25

GRILLED TO PERFECTION

All items below served with vegetable of the day and your choice of baked potato, mashed potato or rice pilaf.

Seafood Platter

A platter of baked haddock, sautéed shrimp and scallops as well as steamed mussels \$25

Certified Angus AAA Strip Loin GF

Centre cut 8oz AAA New York strip loin lightly seasoned and grilled to perfection. \$28
add onions or mushrooms \$3.50
add mushrooms & onions \$3.50
add Shrimp or Scallops \$7

BBQ Baby Back Ribs GF

Fall off the bone baby back ribs basted with our bourbon molasses BBQ sauce and grilled to perfection. \$23

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Smothered Locally sourced Pork Chop

Pork Chop smothered with a demi-glace and sautéed onions and peppers \$16

Double chop dinner \$21

Chilli Maple Glazed Atlantic Salmon GF

Filet of Salmon topped with a chilli maple glaze \$24

Bacon Wrapped Chicken GF

Chicken breast stuffed with spinach and ricotta cheese, wrapped in bacon and served with a lemon and white wine sauce \$20

Crab Stuffed Haddock

A 7oz haddock fillet with crab stuffing and topped with a creamy béarnaise sauce \$20

Digby Scallop Fettucine

Large Digby Scallops sautéed with bacon, spinach and green onion in a garlic cream sauce on white fettuccine or multigrain linguine, served with garlic baguette \$28

Bacon Wrapped Pork Tenderloin

Bacon wrapped pork tenderloin on whiskey bacon jam and finished with a maple cream sauce \$20
