

DINNER FEATURES

MAIN STREET CAFE

Start with our shareable Appetizer platter
including mozza sticks, Thai chicken skewer,
Irish nachos, bruschetta pizza
\$19.00

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 baked focaccia wedges
\$21.50

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

New York Strip Loin GF
Centre cut 8oz AAA New York strip loin
lightly seasoned and grilled to perfection.
\$25.00

add onions or mushrooms \$3.50

add mushrooms & onions \$3.50

add Shrimp or Scallops \$7.00

BBQ Baby Back Ribs GF
Fall off the bone baby back ribs
basted with our bourbon molasses BBQ sauce
and grilled to perfection.
\$22.00

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GRILLED TO PERFECTION

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

Antigonish County Pork Chop **GF**

Pork Chop served with an apple and pear chutney
\$15.75

Double chop dinner
\$19.75

Cedar plank Atlantic Salmon **GF**

Filet of Salmon marinated in maple syrup and whiskey than baked on a cedar plank
\$22.00

Chicken Spinoccoli

Spinach, broccoli, cream cheese and feta stuffed chicken breast, breaded and baked
\$19.50

Digby Scallops

Large Digby Scallops sautéed and in a rich cream sauce
\$27.00

Bacon wrapped Pork Tenderloin **GF**

Served with a maple mushroom cream sauce
\$18.00
