

STARTERS & TEASERS

FRENCH ONION SOUP

- Gruyère Cheese, Toasted Baguette & Fresh Chives*.....4
Chef's Freshly Created Soup of the Day.....Cup 3.50 Bowl 4.00

WHITEBEAN HUMMUS

- Flat Breads, Roasted Peppers, Olives, Tomato Basil Bruschetta & Fresh Greens*.....8

BRAISED BLUE MUSSELS

- Braised in a Rich Fennel, Tomato & Saffron Broth*.....12

BLACKENED & BLUE TUNA

- Blackened Ahi Tuna Seared Rare & Served Over Diakon Sprout, Seaweed Salad & Mustard Sauce*.....10

ISLAND SHRIMP COCKTAIL

- Poached Jumbo Shrimp Served Cold With Chili Horseradish Sauce & Lime*.....10

BISTRO CHEESE SAMPLER

- Vermont White Cheddar, Imported Gorgonzola, Chive Goat Cheese & French Brie*.....10

SALADS

BUFFALO MOZZARELLA & TOMATO NAPOLEAN

- Mozzarella Layered With Vine Ripe Tomatoes, Watercress, Red Onion & Balsamic Reduction*.....8

BISTRO CLASSIC CAESAR SALAD

- Made With Our Signature Caesar Dressing & Olive Bread Croutons*.....7

BISTRO CHOP SALAD

- Blackforest Ham, Imported Brie, Romas & Artichoke Hearts in a Honey Dijon Vinaigrette*.....9

GRILLED VEGETABLE SALAD

- Grilled Vegetables, Asparagus & Oven Roasted Tomato Over Baby Greens With Balsamic Reduction & Extra Virgin Olive Oil*.....9

WATERCRESS SALAD

- Hearts of Palm, Cinnamon Pecans, Baby Corn Tossed in Creamy Champagne Vinaigrette*.....8

PASTA & PIZZA

ANGEL HAIR & JUMBO SHRIMP

- Fresh Tomatoes, Spinach, Mushrooms & Feta Cheese in a Balsamic Vinegar Broth*.....14

PIZZA MARGHERITA

- Vine Ripe Roma Tomatoes, Mozzarella & Fresh Basil on a Roasted Garlic Crust*.....10

VEAL SAUSAGE PIZZA

- Ground Veal Sausage, Tomato Sauce, Roast Red Peppers & Mozzarella*.....12

GRILLED PORTOBELLO & SPINACH PIZZA

- Grilled Portobello's & Fresh Spinach on a Roasted Garlic Crust*.....11

Daily Specials- Private Catering- Cocktail Receptions

Award Winning Executive Chef Shane Dabney

www.MainStreetBistro.net

Breads Made Fresh Daily By Bavarian Breads

18% Gratuity may be added to parties of 6 or More

THE MAIN PLATES

**Served With Choice of Two Sides*

***PAN SEARED VEAL CHOP**

Pan Seared to Perfection Then Topped With a Mushroom Brandy Reduction.....26

***GRILLED LOIN OF LAMB**

Chipotle Rubbed & Grilled To Your Liking Then Served With Chimichurri Sauce.....22

***MARINATED PORK CHOP**

Marinated in Sherry, Citrus And Cinnamon Then Topped With Almond, Fig & Sherry Sauce.....21

***FILET MIGNON**

Wrapped With Apple Bacon, Pan Seared & Glazed With Imported Gorgonzola.....25

***APPLE BACON VEAL MEATLOAF**

Baked Slowly & Served With Red Wine Mushroom Sauce.....21

***ROAST CORNISH GAME HEN**

Oven Roasted Slowly Then Brushed With Apricot Honey & Truffle Glaze.....18

***GRILLED BREAST OF DUCK**

Skinless Breast of Duck Accented With Blackberry Reduction & Cinnamon Julienned Pears.....20

***PAN SEARED HERB SALMON**

Salmon Crusted With 5 Fresh Herbs, Pan Seared Then Topped With Basil Oil.....19

***GRILLED JUMBO SEA SCALLOPS**

Marinated in Pesto, Grilled to Perfection & Accompanied By Our Sweet Onion-Caper Chutney.....22

***BISTRO CRAB CAKES**

Two Large Crab Cakes Accented with Whole Grain Mustard Sauce.....22

SAUTEED TILAPIA

Served over Creamed Spinach, Herbed Angel Hair & Topped With Sofrito Sauce.....18

SESAME SEARED AHI TUNA

Seared Rare & Served Over a Spicy Asian Vegetable Salad With Wasabi Vinaigrette.....22

-BOUILLABAISSE-

*A Classic of Clams, Shrimp, Mussels & Monkfish Braised in Tomato Saffron Broth
Complimented With Sauce Rouille*

24

THE SIDES

*Angel Hair Provencale, Grilled Asparagus, Vegetable Du Jour, Five Cheese Macaroni,
Steamed Baby Vegetables, Bronzed Fingerling Potatoes, Fresh Spinach & Tomato Risotto*

5.

Daily Specials- Private Catering- Cocktail Receptions

Award Winning Executive Chef Shane Dabney

www.MainStreetBistro.net

Breads Made Fresh Daily By Bavarian Breads

18% Gratuity may be added to parties of 6 or More