



# DINNER MENU

## APPETIZERS

- SHRIMP BISQUE**  
w/Purple Basil Drizzle  
\$7
- WILD MUSHROOM BRUSCHETTA**  
w/melted smoked cheddar and  
applewood bacon  
\$8
- RED LEAF SALAD**  
w/Candied walnuts, Pears, gorgonzola  
and Champagne Vinaigrette  
\$8
- BABY SPINACH SALAD**  
w/Caramelized Onions, Bacon, Cherry  
Tomatoes w/Honey Bacon Vinaigrette  
\$8
- TRUFFLE SCENTED POLENTA FRIES**  
with Herb béchamel  
\$9
- CORNMEAL CRUSTED CALAMARI**  
w/Black Pepper, Lemon Thyme Aioli  
\$10
- ROASTED BUTTERNUT SQUASH ARANCINI**  
Roasted butternut squash risotto fritters  
w/ a chipotle dipping sauce  
\$10
- BAKED JUMBO SHRIMP**  
Vanilla Cream Sauce, Red Wine Drizzle  
\$12

## MEDIUM PLATES

- BRAISED BEEF**  
Shredded Beef, Fresh Noodles,  
Mushrooms, Rosemary, Red Wine  
\$14
- ARROZ CON POLLO**  
Free-Range Chicken with Olives, Tomatoes,  
Saffron, and Rice  
\$14
- PARMESAN MEATBALLS**  
in Basil Tomato Cream  
\$14
- FRIED CHEESE CURDS**  
w/Sweet Tomato Chili Sauce  
\$12
- SEAFOOD CAKES**  
Shrimp, Conch, Crab & Potato  
w/Coconut Tartar  
\$14

## MAIN STREET BAR PIES

- NOEMI'S PIE**  
Sweet Onion Tomato Sauce, Oregano,  
Shredded Mozzarella  
\$14
- OSCAR'S PIE**  
Smoked Mozzarella, Smoked Gouda,  
Applewood Bacon, Caramelized Onion  
\$14
- ZOE'S PIE**  
Goat Cheese, Grilled Vegetables, Sautéed  
Spinach, Roasted Tomato Sauce  
\$14
- TRIPLE J PIE**  
Shredded Buffalo Chicken, Crumbled  
Aged Bleu Cheese  
\$14

## ENTREES

- WILD SALMON \***  
Roast potato, portabella, crabmeat & red  
pepper "hash", purple basil cream  
\$26
- COUNTRY FRIED STEAK \***  
White Country Gravy, Yukon Gold Mash,  
Bitter Greens  
\$20
- LOU'S MEAN BURGER \***  
½ Pound Grandpa's Blend Beef, Lettuce, Tomato,  
Red Onion, Homemade Smoked BBQ, Mayonaise,  
Mustard, Hand cut fries or Buttermilk Onion Rings  
\$14
- HALF ROASTED FREE RANGE CHICKEN \***  
Moscato sage demi, Parmesan risotto  
\$18
- MAPLE BROWN SUGAR BEEF SHANK**  
Polenta Cake, Sautéed Spinach  
\$24
- PINEAPPLE BBQ BABY BACK RIBS**  
slow braised, Hand Cut Spicy Fries,  
Hawaiian Slaw  
\$24
- LOBSTER CARBONARA**  
fresh linguini, asparagus, bacon,  
corn, cream sauce  
\$18
- RICOTTA GNOCCHI**  
Braised Pork & Beef, Red Wine & Herb Sauce,  
Goast Cheese Crumble  
\$16
- BOURBON MARINATED STRIP \***  
Hand Cut Spicy Fries, Creamed Spinach  
\$24
- PAN ROASTED SHRIMP**  
Asparagus, Wild Mushrooms with  
Wilted Arugula  
\$24
- FISH OF THE DAY \***  
bok choy, carrots, potatoes,  
saffron coconut cream sauce  
P/A

## DESSERT

- VANILLA LEMON CHEESECAKE**  
w/Raspberry Coulis  
\$8
- WARM PEACH COBBLER**  
w/Candied Pecans, Vanilla Chantilly Cream  
\$8
- FLOURLESS CHOCOLATE PEANUT  
BUTTER BOMB**  
w/Butterscotch Rum Sauce  
\$8
- BLONDIE COOKIE PIE**  
w/Almonds, White Chocolate,  
Dark Chocolate Chips  
\$8
- WAFFLE SUNDAE SLIDERS**  
Buttermilk waffle, Sliced Strawberries,  
Chopped Nuts, Vanilla or Chocolate Gelato  
\$8
- APPLE CINNAMON GALETTE**  
Cinnamon Apples, Pastry Crust,  
Salted Caramel Gelato  
\$8

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Prices subject to change