

# Main Streets Dinner Entrees

\*Full Cocktail Bar    \*Wine & Beer List Available

## Steak Tips - \$19.99

Pan seared and seasoned with our house "steak rub" then roasted just right. Served over rice pilaf with chefs vegetable of the night

## Scallop & Shrimp Risotto - \$19.99

Creamy lemon risotto with sautéed spinach, mushrooms, tomatoes, onions, garlic, wine & Parmesan cheese topped with seared scallops & shrimp

## Flat Iron Steak Frites with Mushroom Au Jus - \$19.99

A Flat Iron Steak seared to perfection then sliced over twice fried potatoes

## Ginger Seared Salmon - \$19.99

Served with Jasmine rice, snow peas, finished with a sweet chili sauce

## Baby Back Ribs - \$ 15.99

A half rack of baby back pork ribs finished with dark roast java BBQ sauce, Comes with fries and coleslaw

## Baked Stuffed Haddock - \$19.99

New England Haddock wrapped around a crab stuffing served with jasmine rice & fresh vegetable of the day (available without stuffing)

## Tuscan Vegetable Pasta - \$16.99

Artichokes, tomatoes, olives, baby spinach & Feta cheese in a garlic wine sauce over pasta (available with shrimp or chicken for \$19.99)

## Sea Bass with Pecan Butter - \$ 19.99

Flour dipped , then pan seared and roasted, finished with walnut butter  
Served over rice pilaf with vegetable of the evening

## Curry Of The Night - \$ 15.99

Served over jasmine rice and topped with crushed cashews.  
with vegetables on the side

## Swordfish-\$ 19.99

Swordfish pan seared and then oven roasted finished with a lemon butter, served with rice pilaf and vegetable of the nite

**Consumption of raw or undercooked egg, dairy, meat or seafood may result in food-borne illness. Any of our foods may contain nut products.**