



Main Streets Dinner Entrees

 *Wine & Beer List on the Back of your Menu* 

- Tuscan Linguini –

Sautéed artichoke hearts, diced plum tomatoes, onions, baby spinach & kalamata olives in a garlic-wine sauce, tossed with linguini & Parmesan Cheese.

Garlic toast served on the side 16-
(available with shrimp or chicken for 20-)

- Oven Roasted Half Chicken-

Garlic & Rosemary seasoned then roasted to golden brown.

Served with mashed potatoes & veggie of the night 17-

- Yankee Pot Roast Dinner –

Thickly sliced braised bottom roast topped with homemade mushroom gravy.

Served with mashed potatoes & braised carrots and onions. 17-

- Lamb Loin Chops -

Two lamb loin chops brushed with olive oil, rosemary, & garlic

Served over herbed barley with vegetable of the night on the side 20--

- Roasted Asparagus Rissotto -

Oven roasted asparagus & red peppers tossed into our creamy risotto topped with Asiago cheese. 16-

- Shrimp & Scallop Risotto -

Risotto with sautéed spinach, mushrooms, tomatoes, onions, garlic, white wine & lemon
zest

then topped with seared shrimp, scallops & parmesan cheese 20-

- Baked Lobster Mac n' Cheese –

Yummy..... 20-

- Pan Seared Salmon -

Your choice . . . cooked with either Ginger Spice or Blackened with Bleu cheese

Served with sun dried tomato couscous & veggie of the night. 20-

- New England Baked Haddock -

Haddock filet topped with seasoned breadcrumbs then baked with white wine & lemon juice

(no butter). Served with Parmesan risotto 17.

- Bourbon Steak Tips -

Bourbon marinated beef tips cooked to your liking then topped with a sweet bourbon sauce.

Served with Gorgonzola mashed potatoes & our vegetable of the night 20-

Consumption of raw or undercooked egg, dairy, meat or seafood may result in food-borne illness.
Any of our foods may contain nut products. Please inform your server of any food allergy.

A gratuity of 18% is automatically added to parties of 6 or more