

DINNER MENU

APPETIZERS

NACHOS ALA GRANDE	\$9
<i>(Tortilla chips topped with chili, sweet peppers, diced tomatoes and cheese)</i>	
CAJUN ALLIGATOR BITES	\$10
FUNNEL CAKE FRIES	\$5
1 DOZEN STEAMED CLAMS WITH WHITE WINE GARLIC BUTTER	\$8
PRETZEL STICKS SERVED WITH HOMEMADE CHEESE SAUCE	\$6
ONION RINGS	\$5
SWEET POTATO FRENCH FRIES	\$4
CURLY FRIES	\$4
WAFFLE FRIES	\$4
CORN NUGGETS	\$5
MOZZARELLA STICKS	\$6
PIEROGIES (3)	\$4
BROILED CAJUN SCALLOPS	\$10
CHICKEN QUESADILLA	\$10
DOZEN HOT WINGS with BLEU CHEESE	\$8
BONELESS WINGS	\$7
FIRECRACKER SHRIMP	\$8
<i>(Fried popcorn shrimp sautéed with sweet and hot peppers In a white wine garlic sauce)</i>	
MAIN STREET CHEESE FRIES	\$8
<i>(Cheddar, Mozzarella, Bacon Bits, and Diced Tomatoes with Sour Cream and Ranch Dressing)</i>	
SCALLOPS WRAPPED IN BACON	\$10
FRENCH ONION SOUP	\$5
HOMEMADE TURKEY CHILI	\$4/\$5
HOMEMADE SNAPPER SOUP	\$5/\$6

LIGHT FARE MENU

SHRIMP BASKET WITH FRENCH FRIES	\$8
BEER BATTERED COD STRIPS WITH FRENCH FRIES	\$9
HAND BREADED CHICKEN FINGERS WITH FRENCH FRIES	\$10
SINGLE BROILED CRABCAKE WITH FRENCH FRIES	\$11
BONELESS WINGS WITH FRENCH FRIES	\$9
STUFFED SHELLS WITH A HOUSE SALAD	\$10

PASTA ENTRÉES

All served with a house salad.

SPAGHETTI WITH MARINARA SAUCE	\$10
FETTUCCHINE ALFREDO	\$11
CHICKEN FETTUCCHINE ALFREDO	\$15
SHRIMP FETTUCCHINE ALFREDO	\$17
SHRIMP SCAMPI OVER PASTA	\$17
MEDITERRANEAN SCALLOPS	\$20
<i>Sautéed scallops with fresh basil and sun dried tomatoes in a white wine garlic butter sauce served over pasta</i>	
CHICKEN VITI	\$19
<i>Grilled chicken with Chèvre cheese, sundried tomatoes, fresh basil in a white wine garlic butter sauce served over pasta</i>	
CHICKEN AMANDA	\$18
<i>Chicken breast sautéed with mushrooms, tomatoes, and fresh basil in a white wine butter sauce topped with fresh mozzarella cheese and served over pasta</i>	
CAJUN CHICKEN TORTELLINI	\$18
<i>Chicken breast sautéed in Cajun cream sauce and tossed with tri-colored cheese filled tortellini</i>	

*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS

LAND ENTRÉES

All served with a salad and one side.

All steaks topped with au jus.

*DELMONICO KING 32 oz.+ <i>Always a Good Choice</i>	\$39
*DELMONICO – 16 oz.+ <i>Always a Good Choice</i>	\$23
*HAMBURGER STEAK – 16 oz., <i>Homemade</i>	\$15
*FILET MIGNON – 8 oz. <i>Tender, Tasteful</i>	\$25
*BLACK DIAMOND STEAK – <i>Marinated, Tender, Tasteful</i>	\$17
*1LB. PRIME RIB <i>(FRI., SAT., AND SUN. ONLY)</i>	\$23
*FILET TIPS WITH MUSHROOMS & ONIONS	\$19

MAKE ANY STEAK CAJUN!!!! Compliment Your Steak with Mushrooms & Onions (Extra)

RARE - COOL RED CENTER	MED RARE - WARM RED CENTER
MEDIUM - WARM PINK CENTER	MEDIUM WELL - HINT OF PINK
WELL - DONE THOUGHOUT	

LIVER AND ONIONS	\$13
GRILLED OR BREADED CHICKEN PARMESAN	\$16
Pasta May Be Substituted As A Side	
VEAL PARMESAN – Pasta May Be Substituted As A Side	\$19
*FILET MIGNON & CRAB CAKE	\$30
VEAL & CRAB PARMESAN	\$21
<i>(Tender, Breaded Veal Topped with Crab, Provolone Cheese and Sauce)</i>	
*BBQ TIPS & SHRIMP	\$22
<i>(Sautéed Tips and Shrimp with Onions and Mushrooms with BBQ Sauce)</i>	
BBQ CHICKEN & SHRIMP	\$19
<i>(Sautéed Chicken and Shrimp with Onions and Mushrooms with BBQ Sauce)</i>	
6oz LOBSTER TAIL & 8oz FILET MIGNON	\$35
6oz LOBSTER TAIL & 8oz BLACK DIAMOND	\$30

SEAFOOD ENTRÉES

All served with a salad and one side.

BROILED FLOUNDER STUFFED WITH CRABMEAT	\$19
BROILED FLOUNDER FILET	\$15
BROILED SHRIMP	\$17
SEAFOOD AU GRATIN with cream and topped with cheese	\$22
BROILED SEA SCALLOPS	\$22
BREADED OYSTERS	\$15
MAIN STREET BROILED CRAB CAKES	\$19
BEER BATTERED HADDOCK	\$15
BROILED SALMON	\$18
STUFFED SALMON WITH CRABMEAT	\$20
BROILED SEAFOOD COMBO	\$20
<i>(Broiled Shrimp, Scallops, and Crab Cake)</i>	
6oz LOBSTER TAIL	\$20
6oz STUFFED LOBSTER TAIL	\$26

SIDES

POTATO FILLING	APPLESAUCE	VEGETABLE DU JOUR
BAKED POTATO	COLE SLAW	FRESH CUT FRIES
BAKED SWEET POTATO		

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HOT SANDWICHES

*All served with homemade chips and a pickle.
(All Toppings Cost Extra)*

PRIME RIB SANDWICH	\$9
<i>(Slow roasted, thinly sliced, served with caramelized onions, provolone cheese, and au jus)</i>	
CHEESESTEAK WITH SAUCE AND ONIONS	\$8
WHITE RUSSIAN SANDWICH	\$8
<i>(Steak meat, bacon, provolone cheese with pub dip)</i>	
HOUSE RECIPE PORK BARBEQUE	\$7
GRILLED OR BREADED CHICKEN BREAST FILLET	\$6
<i>(Served with lettuce, tomato and mayo)</i>	
GRILLED OR BREADED CHICKEN PARMESAN	\$6
SMOKEY CHICKEN	\$7
CHICKEN CHEESESTEAK WITH SAUCE AND ONIONS	\$8
HADDOCK	\$8
MAIN STREET CRAB CAKE	\$9
<i>(Served with lettuce, tomato, and our homemade tartar sauce)</i>	

CREATE YOUR OWN BURGER

All served on a brioche roll with homemade chips and a pickle.

CHOOSE YOUR PROTEIN

BEEF OR TURKEY **\$6**

ADD TOPPINGS

\$.25 PER TOPPING

LETTUCE, TOMATO, RAW ONION, MUSHROOMS, SWEET OR HOT PEPPERS, GREEN PEPPERS, BBQ SAUCE, HONEY MUSTARD, BUFFALO SAUCE, SALSA, MARINARA SAUCE

\$.50 PER TOPPING

CHEESE - AMERICAN, SWISS, PROVOLONE OR CHEDDAR

\$1.00 PER TOPPING

BACON, ONION RING, ROASTED RED PEPPER, PORK BBQ, BLEU CHEESE, CHILI

SALADS

CHEF SALAD	\$10
GRILLED CHICKEN SALAD	\$10
TUNA CHEF SALAD	\$10
SESAME CHICKEN SALAD	\$10
GRILLED CHICKEN BLT SALAD	\$10
CHEESEBURGER CHEF SALAD	\$10
BLACK DIAMOND STEAK SALAD	\$16
BLACKENED SALMON CAESAR SALAD	\$17
<i>DRESSINGS:</i> Russian, Ranch, Creamy Italian, Honey Mustard, Homemade Bleu Cheese (1.00 extra), Hot Bacon (1.00 extra), Oil & Vinegar, Lo-Cal Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Caesar	

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