

MAIN STREET CAFÉ

SOUPS, CHOWDERS & SALADS

Seafood Chowder

A creamy blend of haddock, salmon, shrimp and scallops finished with roasted red peppers and fresh cream. Crock/Cup \$12/ 9

Maple Spinach Salad **GF**

Baby spinach, mandarin oranges, bacon, red onion and chopped egg topped with maple dressing
\$11.50 /starter \$8.50

Chef's Soup

Prepared daily with the freshest ingredients Crock/Cup \$8 /\$5.50

APPETIZERS

Crab Cakes

Home-made Crab Cakes on a bed of mixed greens and drizzled with a lemon aioli \$12.50

Bruschetta Pizza **V**

Marinated tomatoes, basil and feta cheese served on toasted garlic pita bread \$11

Maritime Mussels **GF**

A pound of local blue mussels in a Thai Coconut Sauce topped with green onions \$10.50

Lobster & Crab Dip

A delicious blend of cream cheese, lobster, sweet crab and baby spinach. Served with oven flat bread \$14.50

Bacon Wrapped Scallops

Bacon wrapped scallops on mixed greens topped with a remoulade sauce \$15

Seafood Trio **GF**

2 bacon wrapped scallops, 1 salt cod fishcake and 3 garlic sautéed shrimp served with a tangy seafood sauce \$15

Spicy Thai Chicken Nachos

Crispy wontons, topped with melted cheeses, chicken breast, grated carrot, green onion and Spicy Thai sauce. \$14.50

Greek Salad

Mixed greens topped with cherry tomatoes, cucumber, red onions, feta cheese and kalamata olives, drizzled with Greek feta dressing
\$11.50 /starter \$8.50

Caesar Salad

Crisp romaine, chopped bacon, fresh parmesan cheese topped with a creamy garlic dressing and a toasted focaccia bread stick
\$11.50 /starter \$8
Add 4 bacon wrapped scallops for \$7

Try a taste of Nova Scotia with

FRESH SEAFOOD

== A Maritime Tradition ==

Baked Brie Skillet

Baked brie topped with pecans, brown sugar and cranberries served with toasted garlic baguette \$13.50

Chicken Wings

Crisp breaded wings served with your choice of medium, hot, honey garlic or spicy Thai
6 wings \$8.50 12 wings \$15.00

HEALTHY CHOICE... HEALTHY LIFE!

Strawberry Avocado Salad **GF**

Spinach with strawberries, avocado, red onion, almonds and feta cheese drizzled with balsamic dressing
\$12 /starter \$9

Highland Toss **GF, V**

Fresh vegetables sautéed with your choice of spicy Thai, teriyaki or coconut curry sauce and served on a bed of steamed white rice or rice noodles \$15.50 add chicken \$7 add shrimp or scallops \$8

Shrimp Creole Rice Bowl **GF**

Sautéed Shrimp, peppers, onion, diced tomato, celery in a spicy tomato sauce and green onions, served on a bed of basmati rice \$18

Maple Roasted Salmon Salad **GF**

On baby greens with dried cranberries, mandarin oranges, red onions and pecans, topped with a citrus vinaigrette \$20

V Vegetarian **GF** Gluten Friendly

Please advise your server of any special requests or dietary restrictions.

All prices subject to 15% Harmonized Sales Tax.

MAIN STREET CAFÉ

MAINS

Your choice of white fettuccine, multigrain linguine, rice vermicelli noodles or gluten free pasta available for pasta dishes

Chicken & Vegetable Alfredo

Chicken, broccoli, mushroom, roasted red peppers, baby spinach, red and green onion tossed in Alfredo sauce \$18

Curry Chicken & Shrimp Fettuccine

Chicken, shrimp, green onion and bell peppers in a maple curry cream sauce \$18.50

Ginger Beef Stir Fry

A medley of fresh vegetables and crispy beef strips sautéed with a mildly spiced ginger garlic sauce and served on a bed of white rice or rice noodles \$ 18

Lobster Mac'n Cheese

A rich cheese sauce with pasta shells, lobster and green onions, baked with panko crumbs \$17.50
add a starter salad for \$ 4

Chicken Tortellini Carbonara

Sautéed chicken, bacon, sundried tomatoes and green onions in garlic cream sauce
\$18.50

Bacon Mac & Cheese

Crisp bacon, mushrooms, green onion in our house made cheese sauce, tossed with baby shells \$14

Baked Parmesan Panko Haddock

Seasoned to perfection and baked to a golden brown, with a cilantro tartar sauce. \$20

Nova Scotia Lobster Roll

Atlantic lobster blended with a lemon mayo, served with lettuce and tomato, presented on our toasted signature roll, served with sweet potato fries and coleslaw
seasonally priced

Salt Cod Fish Cakes **GF**

Two baked fishcakes served with our tomato caper chow and a side salad of your choice \$15

Fish & Chips

Two pieces of Atlantic haddock dipped in our homemade beer batter and served with tartar sauce and coleslaw. \$15.50

**All pastas include
a garlic foccacia bread stick**



SANDWICHES AND BURGERS

Served with coleslaw and your choice of fries, sweet potato fries, kettle chips, salad, or soup of the day. (Gluten free bun or bread available for sandwiches)

Ciabatta Chicken Club

Grilled chicken breast, lettuce, tomato, bacon and cheese on a toasted Ciabatta loaf with chipotle pepper mayo. \$14.50

Our Classic Burger

A 6oz chopped chuck patty topped with bacon and cheddar, served on a toasted sesame Kaiser bun. \$14

Cajun Haddock Burger

Baked Haddock with pickled onion, lettuce, tomato, house made cilantro tartar sauce on a toasted Kaiser bun \$14

Steak Sandwich

6oz top cut charbroiled with garlic fried mushrooms in a peppercorn demi - glace and served on toasted baguette. \$18.50

Chicken Quesadilla

Chicken breast, sautéed peppers, onions, tomatoes and a three cheese blend folded in a tortilla, and served with sour cream and salsa. \$15

Mini Shepard's Pie with Caesar Salad

Tender beef, carrots, zucchini, peas and mushrooms in a rich red wine sauce, topped with mashed potatoes crusted with a cheese blend and served with a side Caesar salad \$17

MAIN STREET CAFÉ

SWEET SENSATIONS



...But just a taste

Chocolate Brownie Sundae

Rich Double Chocolate Brownie served with French Vanilla Ice cream and topped with warm chocolate sauce, whipped cream and cherry
\$7 / teaser \$4.50

Brownie Bite

Warmed Brownie with hot fudge sauce and whipping cream
\$3

Wild Blueberry Grunt in a Mason Jar

Sweet blueberry compote with traditional biscuit topping and whipped cream
\$7

Pecan Pie

Individual Pecan pie served with caramel and whipping cream
\$7

Gluten free Chocolate Torte

A decadent layered cake but gluten free
\$8

DESSERTS

Dessert Sampler Plate

Maple Pecan Bread pudding with caramel sauce
Carrot cake
Chocolate Brownie with chocolate sauce and whipping cream
\$7

Maple Pecan Bread Pudding

served warm and drizzled with English cream and caramel sauce
\$7 / teaser \$4.50

Lemon Curd Cheese Cake in a Mason Jar

A no bake cheese cake with a tart lemon curd and whipping cream
\$7

Carrot Cake

Scrumptious and house made with cream cheese icing
\$7 / teaser \$4.50

Crème Brûlée

Ask your Server for today's flavour
\$7

Ask your Server about our Special Feature dessert
and Gluten Friendly options

TEA, COFFEE & BEVERAGES

Coffee \$2.50

Tea \$2.50

Herbal \$2.75

Milk \$3.00

Chocolate Milk \$3.50

Bottled Spring Water \$2.50

Apple, Orange, or Cranberry Juice \$3.00

Assorted Soft drinks \$2.50

SPECIALTY COFFEE

Each coffee includes 1.5 oz of liquor or liqueur. \$9.00

Irish Coffee • Mexican Coffee • Coffee Crisp • Monte Cristo
Scottish Coffee • Blueberry Tea • Smugglers Hot Chocolate

V Vegetarian GF Gluten Friendly

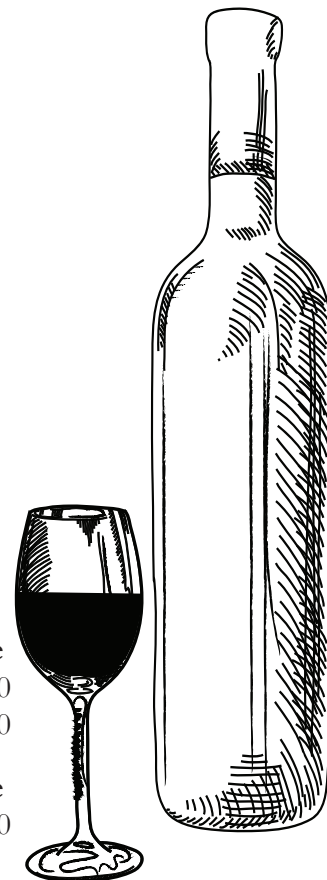
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MAIN STREET CAFÉ

WINE

| White Wine | 4 oz | 7oz | Bottle | |
|---|--------|---------|-----------|---------|
| Sterling Vintners Chardonnay (USA) | \$5.50 | \$9.00 | \$32.00 | |
| Cassillero Devils White Sauvignon Blanc (Chile) | \$6.25 | \$10.00 | \$34.50 | |
| Alvi's Drift Viognier (South Africa) | \$5.50 | \$9.00 | \$32.00 | |
| Men of Gotham Chardonnay unoaked (AUS) | \$5.50 | \$9.00 | \$32.50 | |
| Jost Selkie Frizzante (Nova Scotia) | \$5.50 | \$9.00 | \$32.00 | |
| Henkell Trocken Dry sparkling wine (Germany) | 200 ml | \$11 | | |
| Red Wine | 4 oz | 7oz | Bottle | |
| Sterling Vintners Merlot (USA) | \$5.50 | \$9.00 | \$32.00 | |
| McGuigan Bin 2000 Shiraz (Australia) | \$5.50 | \$9.00 | \$32.00 | |
| Don David Malbec Reserve (Argentina) | \$6.25 | \$10.00 | \$34.00 | |
| Santa Rita 120 Cabernet (Chile) | \$5.50 | \$9.00 | 32.00 | |
| Great Big Friggin' Red (Nova Scotia) | \$5.50 | \$9.00 | \$30.00 | |
| House White | 4 oz | 7 oz | 1/2 litre | 1 litre |
| Jost Cuvee Blanc | \$4.75 | \$ 7.50 | \$13.00 | \$24.00 |
| Jost L'Acadie Pinot Grigio | \$5.25 | \$8.00 | \$16.00 | \$27.00 |
| House Red | 4 oz | 7 oz | 1/2 litre | 1 litre |
| Jost Cabernet Foch | \$4.75 | \$7.50 | \$13.00 | \$24.00 |



BEER

| | |
|-----------------------------|-------------------------------|
| Domestic Beer \$5.00 | Premium Beer \$6.50 |
| Alexander Keith's | Corona |
| Keith's Light | Heineken |
| Budweiser | Guinness |
| Labatt Blue | |
| Oland's | Draft Beer 16 oz 22 oz |
| Bud Light | Selection of |
| Coors Light | Craft Beer \$5.50 \$7.00 |

**CASUAL
DINING**
with a professional touch

SPIRITS

| | | |
|---|---------------------------------|--------------------------------|
| Premium Liquors & Single Malts | Bar Brand Liquors \$5.00 | Cocktails 1.5 oz \$8.50 |
| Appleton Estate Rum | Cpt. Morgan White or Dark Rum | Bloody Caesar |
| Crown Royal | Smirnoff Vodka | Long Island Ice Tea |
| Tanqueray Gin | Canadian Club Rye | Singapore Sling |
| Jack Daniels Whiskey | Beefeater Gin | Cosmopolitan |
| Jim Beam Bourbon | | Sangria |
| Jameson Irish Whiskey | Coolers \$6.50 | Yellow Bird |
| St Remy's Brandy | Smirnoff Ice | Sea Breeze |
| Courvoisier Cognac \$7.00 | | Alabama Slammer |
| Glenlivet Scotch | | Tequila Sunrise |
| | | Kool Aid |
| | | California Breeze |
| | | Habanero Vodka Caesar (1oz) |
| Talisker Scotch \$8.00 | | |