

Lunch Menu

MainStreet
BISTRO & BAKERY

 Vegetarian  Gluten Free

Appetizers

Spicy Jumbo Lump Crab Cakes (3) 14
Fresh Jalapeño, Red Bell Pepper And Cilantro Crab Cakes Served With House Slaw And Spicy Remoulade

Bistro Nachos 13
Fried Chicken, Gruyère Fondue, Sweet Peppers, Spicy Cranberry And Cilantro

Cheese & Charcuterie Board 17

Spinach & Artichoke Dip 8 
With Toasted Baguette

Crab & Brie Quesadillas 12
Brie, Lump Crab, Scallions And Cilantro

Trio Of House Made Hummus 9  
Roasted Red Pepper Tapenade, Kalamata Olives And Toasted Pine Nuts


Escargot 8
Tender Snails, Garlic Parsley, Beurre Composé

Entrees

Braised Short Ribs 16
With Mashed Potatoes, Arugula Salad & Maple Vinaigrette


Steak Frites 24
Two 4oz Petit Filets Mignon, Peppercorn Sauce and Pommes Frites

Bistro Chicken & Waffle 12
With Real Maple Syrup and Peppercorn Sauce

Pasta Française 11 
Roasted Garlic, Olive Oil, Parsley and Tagliatelle
Add Crab Cakes (2) \$8, 6oz Grilled Salmon \$8,
6 oz. Chicken Breast \$4, Smoked Salmon \$7, Grilled Shrimps (3) \$7

Mac & Cheese Gratiné 9
Cheddar, Gruyère and Fontina Cheese with Apple Wood Smoked Bacon

Lobster Ravioli 14
With Creamy Tomato and Vodka Sauce

Fish & Chips 15
Shiner Bock  Tempura Battered Cod Served With Pommes Frites

Fresh Moules Frites 14
Fresh Mussels, White Wine, Garlic, Shallots, Touch of Cream and Pommes Frites

Burgers


Build Your Own Burger 10
½ Lb. Certified Angus Beef Patty, Hand Formed And Seasoned With Caramelized Onions And Spices. Served On Our 4oz Home-made Brioche Bun With Lettuce, Onions, Tomatoes And Topped With An Onion Ring With A Side Of Pommes Frites

+ Choose Two: Aged Cheddar • Swiss Cheese • Gorgonzola • Gruyère • Caramelized Onions • Apple Wood Smoked Bacon • Avocado

Additional Ingredient \$1 / Fried Egg \$2

Santa Monica Burger 12
6oz Grilled Chicken Breast, Apple Wood Smoked Bacon, Avocado And Pepper Jack Cheese On Our 4oz Home-made Brioche Bun

Frenchie Burger 12
½ Lb. Certified Angus Beef Patty, Hand Formed And Seasoned With Caramelized Onions And Spices. Melted Brie Cheese, Roasted "Paris Mushrooms" And Garlic Aioli On Our 4oz Home-made Brioche Bun

Vegetarian Portabella Mushroom Burger 11 
Chipotle Aioli, Creamy Spinach Artichoke, Roasted Vegetable, Topped With An Onion Ring

 **Gluten Free Bread Add \$1**

*Allons-Y,
J'ai Faim! **

sides

Waffle Fries 4
Pommes Frites 4
Macaroni & Cheese Gratiné 5
Cup Of Fruits 4
Side Of Salad 5



Home-Made Desserts

+ Upon Availabilities in the case

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Strawberry Romanoff Crêpe 8
Nutella Banana Crêpe 8
Bread Pudding 5

*Let's Go, I'm Starving!

Panini

& Sandwiches

All Sandwiches are served with chips,
substitute fries \$2

Grilled Chicken Brie Panini 11

Grilled Chicken Breast, Fresh Arugula, Tomatoes,
Drunken Cranberry Chutney On Our Home-made
Ciabatta Bread

Smoked Turkey Panini 10

Smoked Turkey, Gruyère Cheese, Tomatoes And Dijon
Mustard On A Cranberry Pecan Bread

Reuben Sandwich 11

Corned Beef, Bistro Cabbage Slaw, House Russian
Dressing, Gruyère On Our Home-made Marble Rye
Bread

Melted Mozzarella And Tomato Panini 10

With Balsamic And Pesto

Croque-Monsieur / Madame 11

Cob Smoked Ham, Gruyère, Mornay With A Side Of
Bistro Salad. **Make It A Madam (Add A Fried Egg) \$2**

Caribbean Pulled Pork Sandwich 11

With Mango Pico De Gallo And Barbeque Sauce

Beef Tenderloin Sandwich 13

With Herbs Crusted Beef Tenderloin, Gruyère,
Caramelized Onions, Balsamic Reduction And Tomatoes
On Our Home-made Black Pepper Brioche Bread

Grilled Cheese Sandwich & Tomato Basil

Bisque 9

Pain De Mie (White Bread) Sandwich With Cheddar,
Gruyère And Smoked Gouda

Club Sandwich 13

Smoked Turkey, Cob Smoked Ham, Apple Wood Smoked
Bacon, Gruyère, Cheddar, Lettuce, Tomatoes, Mayonaise
On Our Home-made Pain De Mie (White Bread)

Smoked Atlantic Salmon Sandwich 14

Smoked Salmon (Lox), Dill Cream Cheese, Red Onions,
Capers, Tomatoes On Our Home-made Marble Rye
Bread

All Natural Chicken Salad Sandwich 10

With Lettuce And Tomatoes On Our Home-made
Brioche Bread

Fried Green Tomato BLT 9

The Secret is in the Sauce

Combos \$11

Pick Two From : Cup Of Soup / Side Salad / ½ Sandwich

Sandwiches: All Except Croque-Monsieur (Add \$2 for Beef Tenderloin, Smoked Salmon, Reuben and Club)

Salad: All Except Wedge Salad and Salmon & Avocado

MainStreet
BISTRO & BAKERY



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Crêpe & Quiches

Smoked Ham Crêpe Bistro 12

Smoked Ham, Mornay Sauce And Swiss Cheese.
Served With A Side Of Bistro Salad.

Add A Fried Egg \$2

Quiche Lorraine 11

Cob Smoked Ham, Apple Wood Smoked Bacon,
Swiss And Asiago With A Side Of Bistro Salad

Quiche Florentine 11

Spinach, Artichokes, Cream Cheese and Asiago with
a side of Bistro Salad

Soups

French Onion Soup 5/7

Gratiné Style; with Toasted Baguette and Gruyère

Tomato Basil Bisque 5/7

Soup du Jour 5/7

Salads

Salmon & Avocado Salad 12

With Lox Smoked Salmon, Bibb Lettuce, Tamari
Spicy Vinaigrette with sesame seeds – Inspired by
Martine

Goat Cheese and Arugula Salad 11

Oranges, Strawberries, Spicy Pecans and Maple
Vinaigrette

Tomato/Mozzarella Salad 11

With Balsamic, Pesto and Fresh Basil

Wedge Salad 9

Half head of Wedge lettuce, Apple Wood Smoked
Bacon, Tomatoes, Crumbled Gorgonzola with
Buttermilk Ranch Dressing

Bistro Salad 10

Wild Field Greens, Feta Cheese, Kalamata Olives,
English Cucumbers, Cherry Tomatoes, Pine Nuts
with a Lemon Vinaigrette

Spinach Salad 10

Prosciutto, Bosc Pear, Golden Raisins, Asiago,
Caramelized Spicy Pecans and Balsamic Vinaigrette

Add Crab Cakes (2) \$8, 6oz Grilled Salmon \$8,
6 oz. Chicken Breast \$4, Smoked Salmon \$7, Grilled
Shrimps (3) \$7

