

# 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

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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

