

Just Off Main

DINNER MENU

Appetizers

CAPRESE BRUSCHETTA \$14.95

Fresh vine ripe tomatoes, basil and mozzarella cheese drizzled with balsamic glaze and fresh basil on top of toasted baguettes

GRILLED COCONUT SHRIMP & PINEAPPLE SKEWERS \$15.95

Marinated shrimp & pineapple grilled and drizzled with pineapple, chili coconut glaze

CHICKEN WINGS \$11.95

Six wings with choice of Buffalo, BBQ, Teriyaki, Sweet Thai Chili, or Garlic Parmesan

FRIED PITA & HUMMUS \$11.95

Fried or grilled pita chips seasoned with Greek seasoning and parmesan cheese served with hummus & fresh veggies

FALAFEL \$11.95

Flash fried with cucumber and served with Tzatziki Sauce

Salads

HOUSE SALAD \$6.95

Lettuce, tomato and onion and cheese

CAESAR \$10.95

Romaine topped with parmesan and croutons with Caesar dressing on the side

GREEK SALAD \$11.95

Chopped romaine and iceberg topped with fresh tomatoes, cucumber, red onion, bell peppers, Kalamata olives, pepperoncini and feta cheese

COBB SALAD \$18.95

Mixed lettuce with blackened chicken, shrimp, bacon, tomatoes, cucumber, egg, avocado and bleu cheese crumbles

Dressing Choices Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Italian, or Balsamic

Sandwiches & Such

ALL SERVED WITH FRIES OR COLESLAW. YOU MAY UPGRADE TO SWEET POTATO FRIES OR ONION RINGS FOR \$2.50

MAIN ST. BURGER* \$15.95

Topped with cheddar, bacon, lettuce, tomato, red onion, a crispy onion ring, and BBQ Sauce

GROUPEL RUEBEN \$16.95

Crispy fried grouper on top of grilled rye bread, Swiss cheese, house-made coleslaw and Cajun remoulade

CHICKEN AND AVOCADO BLT \$15.95

Grilled chicken, avocado, swiss cheese, smoked bacon, lettuce, tomato and mayo on grilled sourdough bread

MAIN ST. DIP \$16.95

House roasted shaved prime rib dipped in au jus with provolone cheese on a toasted baguette and side of au jus for dipping

VEGGIE WRAP OR PITA \$15.95

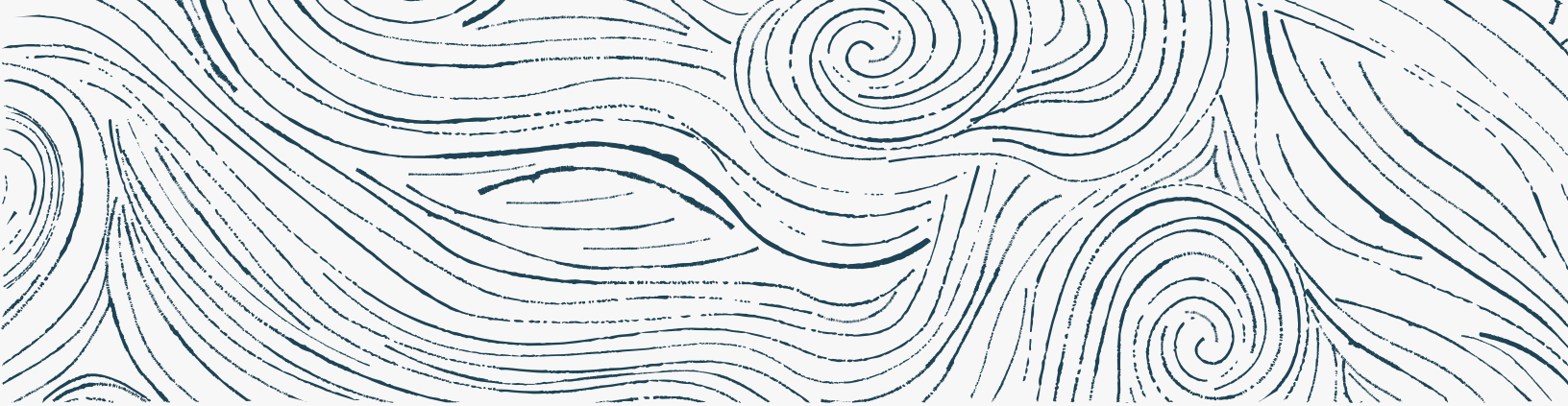
Hummus, cucumber, kalamata olives, shredded lettuce, tomato, red onion and feta cheese served w/ side of greek dressing

AVISTA GRILLED CHEESE \$14.95

Grilled sourdough topped with fresh melted mozzarella cheese, roasted red peppers, tomato, pesto and fresh basil



ADD CHICKEN \$5.95 ADD SHRIMP \$7.95 ADD FLOUNDER \$7.95



Entrees

POT ROAST **\$19.95**

Slow cooked beef served with gravy, garlic mashed potatoes and vegetable medley

RIBEYE* **\$27.95**

Hand cut and cooked to your choice with roasted rosemary potatoes and vegetable medley

JAMBALAYA PASTA **\$25.95**

Creole seasoned shrimp, chicken and sausage sautéed with peppers & onions in a New Orleans style cream sauce tossed with penne

PASTA PRIMAVERA **\$18.95**

A blend of peppers, squash, onions, tomatoes and broccoli tossed in a pesto cream sauce topped with shaved parmesan cheese

COMBO BASKET **\$19.95**

Hand battered grouper fingers and chicken strips paired with french fries and coleslaw served with choice of cocktail or tartar sauce

BOURBON GLAZED SALMON* **\$20.95**

Fresh cut salmon filet topped with house-made bourbon glaze paired with herb roasted potatoes and fresh veggies

BLACKENED FLOUNDER **\$19.95**

House seasoned flounder seared with Cajun butter served with cilantro lime rice and fresh vegetables

Kids Menu \$8.00 Each

ALL SERVED WITH FRIES OR FRUIT

MAC & CHEESE BITES

CHICKEN TENDERS

GRILLED CHEESE

MINI CORN DOGS

CHEESEBURGER

Desserts \$7.95 Each

NEW YORK CHEESECAKE WITH CHEF'S CHOICE SAUCE

KENTUCKY BOURBON PECAN PIE

CHOCOLATE CAKE

Drinks

COFFEE OR DECAF **\$2.25**

HOT OR ICED TEA **\$2.25**

COCA-COLA PRODUCTS **\$2.50**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.