



MAIN STREET CELLAR
WINE BAR

Start or Share

Soup du Jour	6
French Onion Soup	7
Grilled Caesar Salad grilled romaine / smoked blue haze / poached pear	12
Winter Greens greens / fuyu persimmon / house-made granola / pickled onions / white balsamic pear vinaigrette	10
Smoked Salmon Stack tomato / cucumber / smoked salmon / goat cheese / balsamic reduction	12
Dumplings shrimp / pork / ginger sesame dipping sauce	9
Cape Malay Bobotie ground Angus beef / flaky phyllo / chutney / mint raita	12
Flatbread mushroom / port / brie	12
Beef Tartare aged beef / truffle oil / capers / crostini	15
Dry Roasted Ribs chipotle mango rub / MSC house BBQ sauce	13
Warm Crab & Artichoke Dip crab / artichoke / mascarpone cheese / pita chips	12
PEI Mussels fresh PEI mussels with a choice of 2 sauces: Thai curry or white wine and garlic	11
Mixed Charcuterie Chef's selection of cured meats / cornichons / house-made : foie gras mousse , rillette & mustard	19



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Entree

Seared Salmon	24
Atlantic salmon / goat cheese foam / white bean cassoulet <i>Suggested Wine Pairing: Pinot Grigio – Collavini</i>	
Grilled Pork Chop	25
10 oz / apple, fig, & mint compote / rustic mash / vegetables <i>Suggested Wine Pairing: Blackstone - Chardonnay</i>	
Vegetarian Chickpea Pancake	21
baked chickpea / spices / basmati rice / fire-roasted sweet pepper sauce <i>Suggested Wine Pairing: Kim Crawford – Pinot Noir</i>	
Mumbai Chicken	24
Softly spiced chicken / coconut risotto / mango ginger coulis <i>Suggested Wine Pairing: Strewn - Riesling</i>	
Pasta	22
fresh stuffed pasta / house-made sauce <i>Suggested Wine Pairing: Sommelier's Suggestion</i>	
Tenderloin	27
7oz AAA / Portobello demi / potatoes / vegetables <i>Suggested Wine Pairing: Feurza - Malbec</i>	
Steak Frites	30
12 oz AAA marinated strip loin / baked Yukon wedges / vegetables <i>Suggested Wine Pairing: Clos du Bois – Cabernet Sauvignon</i>	

Executive Chef: Amos Jarbeau
Sous Chef: Ian Sunstrum