

Steak, Pork, Seafood

Roast Prime Rib

A choice rib eye seasoned and oven roasted. A house specialty! 12oz \$19.95, 16oz \$23.95, 22oz \$27.95

Argentine Skirt Steak with Chimichurri

A 12oz. Skirt steak grilled to your liking and marinated in traditional South American fashion with lime, garlic, onions. \$19.95

Tavern Steak

A 10oz. top sirloin steak grilled to your desire, dressed with Cajun onion rings. \$19.95

Baby Back Ribs

A plate of fall off the bone baby back ribs seasoned and served with cole slaw and french fries. Choose either half or full rack! \$14.95/\$22.95

Fish and Chips

Hand battered filets of Pollock served with Pub fries, cole slaw and house made tarter sauce. \$12.95

Dill Salmon

An 8 oz. pan seared salmon filet finished with a creamy lemon dill sauce. \$16.95

Big Easy Swordfish

Swordfish filet blackened, grilled and flavored with a zesty tortilla sauce. \$21.95

Apricot Bourbon Pork

Center cut pork medallions marinated in teriyaki and sautéed with yellow onion and green pepper. Served over rice and dressed in a apricot bourbon glaze. \$15.95

Chicken, Pasta and More

Chicken Cordon Bleu

One of our most well known dishes! Fresh chicken breast stuffed with ham and cheese, then finished with a delicious creamy sauce. \$15.95

Beyond Bolognese

A twist on a classic meat sauce with our creamy marinara served over linguine, an instant favorite! \$13.95

Linguine Portuguese

A combination of baby clams, onions, sausage and red pepper flakes sautéed in a white wine butter sauce with a touch of garlic. Clams on the half shell will finish this dish, which is served over linguine. An old Main Pub favorite! \$15.95

Pub Marsala

Your choice of chicken or veal sautéed with fresh mushrooms in a light Marsala sauce. \$15.95

Kickin' Chicken Pasta

Tender chunks of chicken sautéed with sliced Italian sausage, fire roasted pimentos and red pepper flake in a tangy Alfredo sauce served over linguine. This one has a kick to it! \$15.95

Gulf Coast Jambalaya

Rice, chicken, tomatoes, bell peppers, sausage, onions and shrimp spiced with our chef's southern sizzle. \$16.95

Pub Parmigiana

Chicken or veal breaded & sautéed with our own marinara sauce and topped with mozzarella cheese. \$15.95

Moutarde Poulet

Chicken breast marinated with rosemary, garlic oil and mustard grain and finished with a white wine shallot sauce. \$15.95

Chicken Diane

A spice lover's favorite! A tender chicken breast, sautéed with fresh mushrooms and garlic, tossed with linguine and finished with a light demi-glaze. \$15.95

Penne Fresco

Penne pasta, plum tomatos, fresh basil and mozzarella tossed in a roasted garlic white wine sauce. Add grilled chicken or shrimp for a little extra! \$12.95

Vegetable Lasagna with Double Coulis

Fresh local vegetables with ricotta, mozzarella, marinara, egg noodles and our chef's house-made yellow and red pepper coulis. \$14.95



"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness."

For parties of 8 or more, an 18% gratuity will be added automatically.