

Starters

Bruschetta \$12
served on cheesy toasted bread & topped w/
balsamic reduction

Chicken Tenders \$12
MADE WITH REAL CHICKEN; TOSS THEM IN
SAUCE!: Buffalo, Bourbon BBQ, Sweet Chili,
Garlic Parm, Spicy Honey, Memphis Rub, Cajun
Rub, Old Bay Rub
+ Add Blue Cheese, Ranch, Celery 1.00 ea.

Poutine Fries \$14
fries and fried cheese curds, covered in rich
brown gravy
+ add chicken or pork \$4

Gf Strawberry Salad \$12
mixed greens, dried cranberries, red onion,
strawberries, goat cheese & sliced almonds
served w/ berry balsamic dressing

Gf House Salad \$11
mixed greens, carrots, tomato, onion, &
cucumber /w choice of dressing

Crab Stuffed Mushrooms \$18
portabella stuffed w/ our royal crab mix, topped
w/ melted mozz & provolone

Gf Spinach Crab Dip \$13
served w/ tortilla chips

MSG Tacos

CARNITAS: pork, greens, avocado, mango salsa,
cilantro cream FISH: ahi, jolly slaw, spicy mayo,
sesame seeds, green onion VEGGIE: greens, beans,
beet burger, corn bean relish, chipotle ranch,
scallions
carnitas 14, fish 15, veggie 18

Gf Caesar \$11
chopped romaine, croutons, shaved asiago &
parm cheese tossed in house made caesar

Gf Crab Bisque CUP \$8
+ BOWL \$10

Entrée Salads

Gf Grilled Cobb \$20
grilled romaine, tomatoes, corn, red onion,
avocado, pickled eggs, bacon, blue cheese
crumbles & grilled chicken

Gf Mediterranean Steak \$20
mixed greens, tomatoes, red onion, cucumber,
feta, black olives, oregano & steak tips, served
w/ lemon herb vinaigrette

ADD TO ANY SALAD: grilled/breaded chicken: 6 sirloin steak: 10 shrimp: 12 crab cake: 14
tuna: 16 salmon: 16

Dressings:

Buttermilk Ranch, Blue Cheese, Honey Mustard, 1000 Island, Caesar, Berry Balsamic, Chipotle Ranch, Italian,
Lemon Herb Vinaigrette

For features and events follow us on Facebook & Instagram @MSGrillofLH

Sandwiches

served w/ fries. upgrade to cajun, Oldbay or buffalo fries: \$1.50

Beef Street Burger \$18

beer cheese, bacon, lettuce, tomato, & onion on
toasted bun

+ *plant based Beyond Burger* +3.00

Street Cuban \$19

caribbean pork, sliced baked ham, swiss cheese,
Dijon mustard, horseradish mayo & sweet
pickles in a pressed roll

Philly Cheese Steak \$18

sliced steak, grilled onions & cheese sauce in a
toasted roll

+ *add mushrooms or green peppers .75ea add
lettuce, tomato & red onion \$1*

Island Pork \$17

caribbean pork, pineapple habañero bbq,
creamy coleslaw, horseradish mayo & arugula
on a toasted bun

spicy Bourbon Blue Burger \$18

bourbon bbq, jalapenos, bacon, & blue cheese
on a toasted bun

+ *plant based Beyond Burger* +3.00

Avocado Crab \$21

jumbo lump crab cake, mixed greens, tomato,
avocado, & ranch

spicy Blazing Chicken \$17

house breaded chicken tossed in buffalo,
jalapenos, melted pepper jack, ranch, lettuce,
onion, & tomato on a toasted bun

Sub a Side

garlic parm fries, sweet potato fries, cole slaw,
steamed corn, broccoli, seasonal vegetable 1.00; cup
soup or side salad 2.50

****gluten free buns available****

Main Street Macs

served w/ toasted focaccia

spicy Buffalo Chicken Mac \$17

grilled or breaded chicken, buffalo sauce &
house beer cheese topped w/ melted blue
cheese & green onions

Philly Mac \$19

steak, mushrooms, onions, & peppers topped
w/ melted provolone, house beer cheese &
green onions

Cheesy Mac \$14

classic mac n cheese made w/ our house beer
cheese topped w/ green onions

BBQ Pork Mac \$17

caribbean pork, bourbon bbq & house beer
cheese topped w/ melted cheddar, bacon
crumbs & green onions

Seafood Mac \$24

scallops, jumbo shrimp, lump crab, house beer cheese & OldBay topped w/ melted cheddar & green onion

****ask about gluten free option****

*Try our signature Espresso Martini or Jalapeno
Mango Margarita*

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS****

Entrées from the Surf

♥♥♥ Our Famous Royal Scallops \$35

seared sea scallops, topped w/ lump crab mix served w/ risotto & broccoli
+ try the petite size \$25 +

Gf Lobster Risotto \$35

creamy saffron risotto / lobster / pancetta / crab
/ red peppers / shaved asiago

Hoisen Shrimp \$24

Hoisen glazed shrimp, served with steamed rice
+ add Broccoli or a side salad +\$3.50

Seafood A La Vodka \$30

seared scallops / shrimp / lump crab tossed in a
rose vodka sauce served over penne

Gf ^{SPICY} New Orleans Shrimp Risotto \$28

our take on Jambalaya; shrimp, andouille,
peppers, & tomatoes in creole seasoned risotto

Gf Lemon Herb Flounder \$23

Baked Flounder / fresh herb blend / lemon juice
/ steamed rice / sautéed greens

Gf Mediterranean Swordfish \$24

Marinated and grilled swordfish steak /
Mediterranean salsa / steamed rice

Salmon Your Way \$27

seared salmon served w/ steamed rice &
broccoli

+ Pick your sauce: citrus glaze, pineapple
habanero glaze, hoisin glaze, mango salsa,
Mediterranean salsa or naked

Shrimp & Grits \$24

Cajun shrimp / cheesy grits / homemade hush
puppies / saffron sauce / crispy bacon

Crab Cakes \$27

pan fried jumbo lump crab cakes / steamed rice
/ sautéed greens

Gf Caribbean Mango Tuna \$24

grilled ahi steak/ steamed rice / sautéed greens
/ topped w/ fresh mango salsa

Entrées from the Turf

Gf 10oz Sirloin \$33

char-grilled to temp. served w/ choice of potato
+ add mushroom medley or side salad +\$3.50/ea

Breaded Chicken Parm \$22

house breaded buttermilk chicken topped w/
melted cheese & pasta sauce over linguine

Gf ^{SPICY} New Orleans Chicken Risotto \$24

our take on Jambalaya; chicken, andouille,
peppers, & tomatoes in creole seasoned risotto

ADD cowboy butter to any steak +\$2.00

Gf 6oz Filet Mignon \$34

char-grilled to temp. served w/ choice of potato
+ add mushroom medley or side salad +\$3.50/ea

Chicken & "Waffle" \$20

fried chicken on top of corn bread waffle,
topped w/ sweet country gravy

+ add broccoli, mashed potatoes, or a side salad
+\$3.50/each

Gf Cowboy Chop \$25

Grilled thicc-cut, locally sourced pork chop,
cowboy butter, mashed potatoes, brown gravy
+ add seasonal vegetable or side salad \$3.50/ea

Main Street Grill & Bar

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EST. 2016

127 East Main Street
Lock Haven, PA
(570) 858 - 5536