

# Tony's On Main Street

## APPETIZERS

Additional dipping sauces.... add \$.50

### **White Chicken Nachos**

½ order.... 6 full order.... 11 extra sauce...5

### **BBQ Pork Nachos.... 12**

smoked pork, mixed chesses, onions, tomatoes, BBQ sauce ~ salsa and sour cream

### **Garlic Shrimp.... 11**

(6) w/ garlic cream sauce over angel hair

### **Scallops Scampi.... 16**

(5) lightly breaded w/ Cajun mixed vegetables

### **Shrimp and Artichoke Dip.... 10**

### **Tony's Chicken Wings.... 11**

1 ½ lbs. ~ served with ranch or bleu cheese

### **Hand Breaded Chicken Strips.... 10**

(5) w/ waffle fries and sweet honey dijon

### **Homemade Potato Skins**

½ order (5) .... 6 full order (9) .... 10

### **Toasted Ravioli.... 10**

### **Garlic Cheese Bread.... 6**

## PASTAS

Add a salad for \$3. Add grilled chicken or shrimp for \$6

### **Tony's House Pasta** ½ order .... 11 full.... 18

angel hair, shrimp, fresh mushrooms in a rich garlic cream sauce with a hint of marinara

### **Veggie Pasta** ½ order .... 11 full.... 18

angel hair zucchini, broccoli, sweet bell peppers, mushrooms, seasoned olive oil, butter, garlic

### **Linguini Alfredo** ½ order .... 11 full.... 18

fresh mushrooms in a rich alfredo cream sauce

### **Linguini Salsiccia** ½ order .... 11 full.... 18

homemade meat marinara, topped with parmesan and hearty chunks of Italian sausage

### **Pasta con Broccoli** ½ order .... 11 full.... 18

penne, fresh broccoli florets and mushrooms in a rich garlic cream sauce with a hint of marinara

## PIZZAS

### **St. Louis ~ thin crust**

12" .... 9 14" .... 11

### **New York ~ hand tossed**

14" .... 11

### **Traditional**

House marinara sauce

or

### **Tony's Special**

sweet basil, red onions, & garlic

Hamburger ~ Pepperoni ~ Italian Sausage ~ Bacon ~ Anchovies ~ Mushrooms

Green Peppers ~ Red Onions ~ Black Olives ~ Jalapeños ~ Diced Tomatoes

12" .... Add \$1 per topping 14" .... Add \$1.50 per topping

## SALADS AND SOUPS

Add grilled or blackened chicken (8oz) or shrimp (4) to any salad for \$6 ~ Add bleu cheese crumbles for \$1

**Dressing:** House ~Ranch ~Light Ranch ~Bleu Cheese ~Sweet Italian ~Vinegar & Oil ~Honey Dijon ~Caesar

### **Tony's House Salad** small...5 large...8

Iceberg and romaine, provel cheese, red onions, tomato

### **Italian Salad** small...5 large...8

Iceberg, romaine, red onions, red peppers, artichoke hearts and parmesan ~ tossed with vinegar & oil

### **Tortilla Chicken Salad** 11

Iceberg and romaine, red onions, tomatoes, roped provel & cheddar cheeses, served in a crispy tortilla shell bowl ~grilled, blackened or crispy chicken

### **Chicken Caesar Salad** 11

Romaine, croutons, parmesan, homemade dressing ~ grilled or blackened chicken

### **Caesar Salad** small...5 large...8

Romaine, croutons, parmesan, homemade dressing

### **Potato Soup** 5

### **Soup of the Day** 5

## SANDWICHES

Served with waffle or thin cut fries ~ Substitute any other side item for \$1 ~ Substitute soup or salad for \$2

Add extra cheese \$1 (American, white American, Swiss, provel, mozzarella or cheddar)

Add sautéed onions, mushrooms or peppers \$1 ea. Add bacon \$2.

### **Main Street Burger** 12

10 oz, provel and cheddar cheeses

### **BBQ Burger** 12

10 oz, bacon, American cheese, BBQ sauce

### **Mushroom & Swiss Burger** 12

10 oz, sautéed mushrooms and Swiss cheese

### **Classic BLT** 9

bacon, romaine lettuce, fresh tomato slices and mayo

### **Tony's Steak Sandwich** 13

filet, sautéed onions, mushrooms, and provel cheese

### **Pulled Pork Sandwich** 11

9oz, smoked w/ Tony's spice rub, side of BBQ sauce

### **Blackened Chicken Wrap** 11

lettuce, sautéed bell peppers, provel and cheddar cheeses, garlic aioli wrapped in a flour tortilla

### **Chicken Sandwich** 11

8 oz grilled chicken breast with provel cheese, choice of house wing sauce, blackened, or club style(w/bacon)

## ENTREES

*All entrées are served with a small salad or soup and choice of a side.*

### HAND CUT STEAKS AND COMBOS

*All steaks are topped with Tony's signature steak butter*

<b>Filet Mignon*</b>	6oz.... 26	8oz.... 32	<b>Hannah's Combo*</b>	26
			<i>4oz filet mignon, 8oz chicken Anthony</i>	
<b>Ribeye*</b>		14oz.... 28	<b>Frank's Combo*</b>	33
<i>well-marbled, juicy and tender</i>			<i>6oz filet mignon, 6 garlic shrimp</i>	
<b>Steak Anthony*</b>		25	<b>Lobster Combo*</b>	60
<i>2 medallions, provol cheese, mushrooms &amp; red onions</i>			<i>6oz filet, 8oz Rock lobster tail, 3 shrimp scampi</i>	
<b>Tenderloin Medallions*</b>		25	<b>Steak Modiga*</b>	25
<i>sautéed portabella mushrooms &amp; bell peppers</i>			<i>2 medallions, breaded, provol cheese, white wine lemon sauce, prosciutto &amp; mushrooms</i>	

### SEAFOOD

<b>Scallops Scampi</b>	28	<b>Shrimp Scampi</b>	23
<i>8 large sea scallops lightly breaded, seared, topped with drawn butter and garnished with mixed vegetables</i>		<i>9 large gulf shrimp, lightly breaded, garnished with capellini noodles, drawn butter and lemon crown</i>	
<b>Mahi Mahi</b>	23	<b>Cajun Shrimp</b>	23
<i>grilled and topped with lemon cream sauce, OR blackened and served over mixed vegetables</i>		<i>9 large blackened gulf shrimp garnished with capellini noodles and lemon crown</i>	
<b>Blackened Yellow Fin Tuna*</b>	23	<b>King Crab Legs</b>	½ lb...30 Full lb...45
<i>8 oz lightly blackened and served over mixed vegetables ~ recommended served medium rare</i>		<i>sweet and succulent Alaskan king crab served over asparagus, topped with drawn butter and lemon crown. We already split them for your convenience!</i>	

### POULTRY

<b>Chicken Modiga</b>	19	<b>Chicken Spedini</b>	19
<i>lightly breaded and grilled, provol cheese, white wine lemon sauce, prosciutto and mushrooms</i>		<i>citrus marinade, lightly breaded and topped with caramelized honey dijon</i>	
<b>Chicken Alexander</b>	19	<b>Chicken Parmesan</b>	19
<i>provol cheese, white wine garlic sauce with broccoli and mushrooms</i>		<i>breaded and fried, topped with provol cheese, homemade meat sauce and parmesan</i>	
<b>Chicken Anthony</b>	19		
<i>provol cheese, lemon cream sauce</i>			

### Steak Compliments

Sautéed Mushrooms	2
Sautéed Portabellas	3
Sautéed Assorted Bell Peppers	2
Crumbled Bleu or Provol Cheese	2
Jumbo Shrimp (4) ~ Cajun or scampi	6
½ lb Alaskan King Crab Legs	25

**BUY OUR STEAK BUTTER TO GO.... \$5.00**

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

### Steak Temperature Guide

<i>Rare ~ seared with red cold center</i>
<i>Medium Rare ~ pink edges with juicy red center</i>
<i>Medium ~ warm center and pink throughout</i>
<i>Medium Well ~ very faint center of pink</i>
<i>Well Done ~ fully cooked with no pink</i>

## SIDE ITEMS

*All entrees include choice of one side. \$3 per additional side*

Au gratin Potatoes	Pasta Alfredo
Garlic Mashed Potatoes	Pasta with Red Meat Sauce
Baked Potato	Thin-Cut Fries
Seasoned Waffle Fries	Asparagus (add \$1.50)
Mixed Vegetables (Sautéed zucchini, yellow squash, asparagus assorted bell peppers, Cajun seasoning, parmesan)	

### Credit Card Processing Fee

Due to increases in credit card usage fees, a **2.5% processing fee** will be added to all credit card transactions. Sorry for any inconvenience.