



MAIN ST. *Grill*

DINNER

97 Main Street #W-101
Edwards, CO 81632 • 970.926.2729
MainStreetGrillEdwards.com



STARTERS

COCONUT SHRIMP Five large coconut tempura battered shrimp with a Thai chili dipping sauce 13

MAIN ST. MUSSELS^{GF} Chilean mussels sautéed in a savory, sherry cream sauce - perfect for dipping..... 13

TERIYAKI TIPS Marinated beef tenderloin* sautéed in teriyaki and served with a horseradish sauce..... 14

AVOCADO AND TUNA POKE Half an avocado grilled with fresh ahi tuna poke*, sprouts and fried wontons 13

JUMBO WINGS^{GF} The Valley's best! Buffalo, Thai or BBQ, served with Ranch or Blue Cheese 13

STUFFED ARTICHOKE Crabmeat au gratin stuffed and slow-baked with a lemon butter sauce 14

QUESADILLA Your choice of chicken, shrimp or steak with shredded cheese, caramelized onions, sour cream, salsa and pico de gallo 10

CRAB CAKE Seasoned lump crabmeat cake, pan seared with a Remoulade sauce..... 14

NACHOS Chips topped with flavorful non-vegetarian red beans, cheese, sour cream, salsa and pico de gallo..... 11
Add chicken or ground beef..... 5
Vegetarian - sub black beans

SOUP & SALAD

Homemade dressings: Ranch, Chunky Blue Cheese, Thousand Island, Honey Mustard
Vinaigrettes: Balsamic, Thai Sesame, Oregano, Raspberry and Miso
Starter / Entree - Cup / Bowl

HOUSE SALAD[†] Mixed field greens, cucumbers, tomatoes, carrots, croutons and shredded parmesan 6 / 9

CAESAR SALAD[†] Crisp romaine hearts, shredded parmesan, croutons and a creamy Caesar dressing* 6 / 9

TUNA SASHIMI SALAD Seared rare tuna*, mixed field greens, cucumbers, noodles, miso dressing and soy sauce 16

GRILLED CAPRESE SALAD^{GF†} Grilled romaine, sliced tomatoes, buffalo mozzarella, basil, balsamic reduction and oregano vinaigrette dressing 14

THAI CHICKEN SALAD Grilled chicken with cashews, ginger and a Thai sesame dressing over field greens 14

GREEK SALMON SALAD^{GF} Grilled salmon over field greens, cucumbers, olives, onions, tomatoes, feta and oregano vinaigrette dressing..... 16

BEET AND SPINACH SALAD^{GF†} Spinach, roasted beets, mandarin oranges, walnuts, goat cheese and raspberry vinaigrette... 13

BLACKENED STEAK SALAD Steak*, field greens, tomatoes, blue cheese crumbles, crispy onions and balsamic. 15

CHICKEN & SAUSAGE GUMBO ... 5 / 8
SOUP DU JOUR 5 / 8

CORN AND CRAWFISH CHOWDER..... 6 / 10
HOMEMADE CORNBREAD
Served warm with honey butter 3

***†ADD TUNA OR SALMON** 7
***†ADD STEAK** 7
†ADD SHRIMP 6
†ADD CHICKEN 5



ENTREES

Split plate charge...2

PORK RIBS

Hand rubbed, slow cooked, brushed with BBQ sauce - fries & coleslaw
1/2 Rack...18 Full Rack...25
We do not split full racks, thank you



CHICKEN PICCATA Sautéed chicken breast, tomatoes, and a lemon butter caper sauce over angel hair 18

BAKED COD Lightly breaded and baked with a lemon butter sauce, snap peas and rice pilaf 18

AHI TUNA Sesame panko crusted tuna* seared rare, Thai sesame vinaigrette, snap peas and rice pilaf 21

PESTO GRILLED SALMON^{GF}

Grilled salmon*, pesto, sun dried tomato relish, snap peas and crispy polenta 19



SHRIMP LINGUINI Linguini with grilled shrimp, cherry tomatoes, spinach, feta in a garlic white wine and olive oil sauce 19

Below items are served with veggies and choice of garlic mashed potatoes, rice pilaf or choice of fries: seasoned, shoestring, sweet potato waffle or truffle (2)

CHICKEN FRIED STEAK Tender steak pounded thin with panko breadcrumbs and peppercorn gravy 17

STEAK DIANE^{GF} Tender beef medallions sautéed with a brandy mushroom cream sauce 21

HOME STYLE MEATLOAF Savory seasonings make this a local's favorite! Topped with a mushroom gravy 16



GRILLED PORK CHOP^{GF} All natural pork chop grilled and topped with a mild raspberry habanero sauce 20

LOUISIANA Classics



JAMBALAYA Chicken, Andouille sausage and veggies, slow cooked with rice and Creole sauce 17

RED BEANS & RICE Flavorful red beans and rice stewed with Andouille sausage and ham shanks 16

SHRIMP CREOLE^{GF} Gulf shrimp sautéed in a spicy tomato Creole sauce of peppers, onions and rice 17

CRAWFISH ÉTOUFFÉE A rich, spicy, creamy sauce with crawfish tails and vegetables, served over rice 18
Add blackened catfish 6

JAMBALAYA PENNE PASTA Chicken, sausage and shrimp with penne pasta in a Creole tomato sauce 20

HOMEMADE CORNBREAD Served warm with honey butter 3



= Main Street Grill Signature Item **GF** = Gluten Free

*These items may be served raw or undercooked or contain undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CASUAL *fare*

Split plate charge...1

MAIN ST. BURGER Juicy half pound Angus sirloin burger*~ voted best in the Vail Valley 12

BUFFALO BURGER Grilled, lean buffalo meat* on a Kaiser roll with lettuce, tomato, onion and a pickle 16

BLACK BEAN BURGER Flavorful vegan patty with lettuce, tomato, onion, tzatziki sauce and a pickle... 11

Toppings: Cheddar / Pepper Jack / Swiss / Blue Cheese Crumbles / Grilled Mushrooms
Grilled or Fried Onions / Jalapeños..... 75 each

Toppings: Avocado / Bacon / Fried Egg / **Substitute a Gluten Free Bun**..... 1.50 each

CAPRESE CHICKEN Grilled chicken, tomatoes, mozzarella, spinach and basil on Foccacia with balsamic vinaigrette 15



TUNA CLUB Seared rare tuna*, bacon, sprouts and tomato on focaccia with a wasabi aioli 16

CATFISH TACOS Blackened or grilled with lettuce, pico de gallo, and Remoulade on two soft flour or corn^{GF} tacos 11



Above served with your choice of kettle chips, coleslaw, fruit or fries:
sweet potato, shoestring, or seasoned
Sub onion rings...1 Sub truffle fries...2 Sub a side house salad...2

FISH AND CHIPS Tempura battered tilapia, tartar and Remoulade sauce, shoestring fries and coleslaw 15

WHITE CHEDDAR MACARONI & CHEESE Penne pasta in a creamy, white cheddar sauce served with garlic toast.....11 Add Steak.....6 Add Bacon.....3 Add Chicken 5

DESSERTS



BANANAS FOSTER
Vanilla ice cream, sautéed bananas, brown sugar and banana liquor.....9

BREAD PUDDING Baked peaches and bread. Topped with a warm vanilla rum sauce.....9

CRÈME BRULÉE Classic vanilla custard topped with caramelized sugar.....8

MAIN ST BROWNIE Vanilla ice cream, warm brownie, whipped cream and chocolate sauce 8

KIDDIE SUNDAE Vanilla ice cream, whipped cream and chocolate sauce 4

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MAIN ST. *Grill*

LUNCH

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CRAB CAKE Seasoned lump crabmeat cake, pan seared with a Remoulade sauce..... 14

NACHOS Chips topped with flavorful non-vegetarian red beans, cheese, sour cream, salsa and pico de gallo 11
Add chicken or ground beef.....5
Vegetarian - sub black beans

SOUP & SALAD

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Vinaigrettes: Balsamic, Thai Sesame, Oregano, Raspberry and Miso
Starter / Entree - Cup / Bowl

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CHICKEN & SAUSAGE GUMBO 5 / 8
SOUP DU JOUR 5 / 8

CORN AND CRAWFISH CHOWDER..... 6 / 10
HOMEMADE CORNBREAD
Served warm with honey butter3

***†ADD TUNA OR SALMON** 7
***†ADD STEAK** 7
†ADD SHRIMP 6
†ADD CHICKEN 5





BURGERS & Sandwiches

Split plate charge...1

Served with choice of one: chips, coleslaw, fruit or fries (sweet potato, shoestring or seasoned)

Sub onion rings...1 Sub truffle fries...2 Sub a side salad...2

MAIN ST. BURGER Juicy half pound Angus sirloin burger*~ voted best in the Vail Valley 12

BUFFALO BURGER Grilled, lean buffalo meat* on a Kaiser roll with lettuce, tomato, onion and a pickle 16

BLACK BEAN BURGER Flavorful vegan patty with lettuce, tomato, onion, tzatziki sauce and a pickle .. 11

Toppings: Cheddar / Pepper Jack / Swiss / Blue Cheese Crumbles / Grilled Mushrooms
Grilled or Fried Onions / Jalapeños....75 each

Toppings: Avocado / Bacon / Fried Egg / **Substitute a Gluten Free Bun**...1.50 each

CALIFORNIA RUEBEN Roasted turkey, coleslaw, Swiss cheese and thousand island on sourdough bread 12

CAPRESE CHICKEN SANDWICH Grilled chicken, tomatoes, mozzarella, spinach and basil on focaccia with balsamic Half...8 Whole...15



TUNA CLUB Seared rare tuna*, bacon, sprouts and tomato on focaccia bread, with wasabi aioli Half...9 Whole...16

TURKEY CLUB Turkey, bacon, cheddar, lettuce, tomato and mayo served on sourdough toast 12

PHILLY CHEESE STEAK Thinly sliced steak sautéed with green peppers, onions and cheddar cheese 13

LAMB GYRO Lean pieces of lamb, tomatoes, field greens, onions and tzatziki sauce in a soft pita 12

MEATLOAF SANDWICH Meatloaf, mushroom gravy, mayo, lettuce and tomato on a French roll 11

SHRIMP, CATFISH OR COMBO PO BOY Battered and fried, served on a French roll with lettuce, tomato, mayo and Remoulade 12

TACOS & WRAPS

Served with choice of one: chips, coleslaw, fruit or fries (sweet potato, shoestring or seasoned)
Sub onion rings...1 Sub truffle fries...2 Sub a side salad...2

CATFISH OR SHRIMP TACOS
Blackened or grilled with lettuce, pico de gallo, and Remoulade on two soft flour or corn^{GF} tacos..... 11



BUFFALO CHICKEN WRAP Chicken tenders rolled in spicy wing sauce with romaine, tomatoes & blue cheese 11

CHICKEN CAESAR WRAP Grilled chicken, romaine, parmesan and Caesar dressing in a spinach tortilla.... 11



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LOUISIANA *Classics*

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CRAWFISH ÉTOUFFÉ A rich, spicy, creamy sauce with crawfish tails and vegetables, served over rice..... 12

SHRIMP CREOLE^{GF} Shrimp in a spicy tomato Creole sauce of green peppers, onions, celery and rice 11

RED BEANS & RICE Flavorful red beans and rice stewed with Andouille sausage and ham shanks 11

HOMEMADE CORNBREAD

Served warm with honey butter...3

HOUSE *Specialties*



HOME STYLE MEATLOAF Savory seasonings and mushroom gravy make this a favorite. Served with fries and coleslaw 16

WHITE CHEDDAR MACARONI & CHEESE

Penne pasta in a creamy, white cheddar sauce served with garlic toast..... 11

Add Steak...6 Add Bacon...3

Add Chicken...5

FISH AND CHIPS Fresh tilapia, tempura battered and fried. Served with shoestring fries and coleslaw 15

ST. LOUIS PORK RIBS

Hand rubbed, slow cooked, with BBQ sauce and served with fries & coleslaw

1/2 Rack...18 Full Rack...25

We do not split full racks, thank you



DESSERTS

BANANAS FOSTER

Vanilla ice cream, sautéed bananas, brown sugar and banana liquor 9

BREAD PUDDING Baked peaches and bread. Topped with a warm vanilla rum sauce ... 9

CRÈME BRULÉE Classic vanilla custard topped with caramelized sugar 8

MAIN ST BROWNIE Vanilla ice cream, warm brownie, whipped cream and chocolate sauce 8

KIDDIE SUNDAE Vanilla ice cream, whipped cream and chocolate sauce ... 4

MAIN ST. Grill

DRINK & DESSERT MENU

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Main St. SUMMER COOLERS

- MAIN ST MARGARITA**—Tequila, triple sec, sour mix, splash of OJ.....8
- HUCKLELADE** - 44 North Huckleberry vodka with lemonade.....8
- RAZZLEADE**—Smirnoff Raspberry and cranberry lemonade.....7
- GRAPEFRUIT CHILLER**—Deep Eddy grapefruit, soda and sprite.....7
- JOHN DALY** Deep Eddy Sweet Tea vodka with lemonade.....7
- MAIN ST HURRICANE** Bacardi O, Myers, fruit and lime juice, OJ.....8
- MOSCOW MULE** - Absolut Lime, ginger beer, fresh lime..... .8
- TENNESSEE MULE** ~ Jack Daniels, ginger beer, fresh lime.....8
- MOJITO** ~ Bacardi Lime, club soda, mint, lime & simple syrup.....8

DESSERTS



MAIN ST BROWNIE

Vanilla ice cream, warm brownie, whipped cream and chocolate sauce.....7

BANANAS FOSTER

Vanilla ice cream, sautéed bananas, brown sugar and banana liquor.....9

BREAD PUDDING Baked peaches and bread - topped with a warm vanilla rum sauce.....8

CRÈME BRULÉE Classic vanilla custard topped with caramelized sugar...8

KIDDIE SUNDAE Vanilla ice cream, whipped cream and chocolate sauce.....4



BOTTLED BEERS

DOMESTIC...4.50

Bud, Bud Light, Michelob Ultra, Miller Lite,
Coors, Coors Light, O'Douls (N/A)

IMPORTS/MICROS...5.50

Stella, Heineken, Corona, Modelo Ale
Bonfire Brewery (Blonde, Pale Ale or IPA),
Angry Orchard Hard Cider
Truly WildBerry Hard Seltzer
Heineken 0.0 (N/A)

New Belgium Gluten Free Pale Ale...5.50

Guinness Pub Draught...6.50

SPECIALY PRICED BOTTLES ...3

Miller High Life, Red Stripe

DRAFT BEERS



FAT TIRE AMBER, RANGER IPA, BLUE MOON WHEAT,

SIERRA NEVADA HAZY IPA Pint...5 Pitcher...18

BUDWEISER OR COORS LIGHT Pint...4 Pitcher...14



NON ALCOHOLIC

COKE, DIET COKE, SPRITE, DR. PEPPER, GINGER ALE, ROOT BEER,

ICED TEA (BREWED OR SWEET), LEMONADE

COFFEE, DECAF, HOT TEA...2.50

APPLE, PINEAPPLE, GRAPEFRUIT, CRANBERRY JUICE...3

PERRIER SPARKLING WATER...4.50

WINE



HOUSE (LA TERRE)

Chardonnay, Pinot Grigio, Merlot, Cabernet...6

CHATEAU ST. JEAN CHARDONNAY Stone fruit aromas accented by
notes of tropical fruit.....8/32

SONOMA CUTRER CHARDONNAY Aromas of ginger, lemon zest, melon,
caramel and coconut with a cedar oakiness.....12/48

RUFFINO PINOT GRIGIO Delicate aromas and flavors of tart fruit and
savory spices.....8/32

KENWOOD SAUVIGNON BLANC Light and refreshing with a ripe citrusy
fruit flavor.....7/28

KIM CRAWFORD SAUVIGNON BLANC Aromas of tropical fruit and fresh
cut grass. Pair with seafood or salads.....11/44

ROMBAUER CHARDONNAY Delicious! Pear and tropical fruit balanced
with a creamy vanilla and oak finish.....65 bottle

A TO Z ROSE A tart, dry rose with floral aromas and strawberry. Juicy
and lingers on the palate.....8/32

RUFFINO PROSECO...15/split **BRUT CHAMPAGNE**...6/glass

14 HANDS "HOT TO TROT" BLEND Black cherry and plum balance in
perfect harmony to a soft, velvety finish.....8/32

BERAN ZINFANDEL A flavor packed, easy to drink Zin, with a soft,
supple mouthfeel and balanced acidity.....7/28

RAVAGE CABERNET Dark rich full bodied with berry, vanilla and mocha
flavors. Great with ribs!.....8/32

MARK WEST PINOT NOIR Enticing aromas of strawberry and raspberry
with notes of caramel and vanilla.....8/32

CAMPO VIEJA RIOJA A bright and lively wine...vibrant red fruits with
nuances of flowers and sweet spices.....7/28

MONDAVI MALBEC Full bodied with ripe fruit flavors and a hint of pepper...8/32

SILVER OAK CABERNET Full bodied, yet refined with a nose of black
cherry, clove, cinnamon & licorice.....120 bottle