

small PLates

*fresh calamari.....	12
quickly fried and lightly coated, cherry peppers, chipotle aioli	
artichoke dip.....	14
artichoke hearts, crab, mozzarella	
crab cakes.....	16
two crab cakes maryland style, chipotle remoulade sauce	
*steak bites.....	15
house-cut from PLate steaks, chipotle cream sauce	
buffalo shrimp.....	13
baby shrimp, buffalo sauce, bleu cheese, celery	
bbq sliders.....	11
three pulled baby back ribs, coleslaw	
*shrimp ceviche.....	13
onion, lime, cherry tomatoes, house made corn chips	
shrimp cocktail.....	15
chilled jumbo shrimp, cocktail sauce, lemon	

soups

seafood chowder.....	<i>cup</i>	9	<i>bowl</i>	12
fish, shrimp, clams, vegetables				

salads

<i>enhance your salad:</i>	
<i>chicken</i>	7 , <i>*salmon</i> 9 , <i>shrimp</i> 10 , <i>*tenderloin</i> 13

PLate salad.....	<i>side</i>	5	<i>full</i>	9
mixed greens, carrots, radish, tomatoes				
<i>dressings - balsamic vinaigrette, blue cheese, ranch, honey lime vinaigrette</i>				

caesar.....	<i>side</i>	5	<i>full</i>	9
romaine, garlic croutons, parmesan				

pear.....	<i>side</i>	8	<i>full</i>	12
fresh berries, red wine poached, oven roasted, baby greens, goat cheese, candied pecans, cranberry vinaigrette				

burrata.....	<i>side</i>	13
burrata cheese, heirloom tomatoes, basil, aged balsamic		

<i>add on a “round of beers” for the kitchen.....</i>	13
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chef PLates

scallops.....	31
avocado, garden risotto	
*wild caught alaskan salmon.....	27
simply grilled, fresh salsa, avocado, garden risotto	
chicken parmesan.....	23
breaded parmesan chicken breast, angel hair, marinara sauce	
ribs.....	<i>half rack</i> 23
baby back ribs, coleslaw, french fries	
plant based ribz.....	26
herbavorious butcher ribz, side salad, french fries	
saffron paella.....	31
bison sausage, shrimp, scallops, crab, mussels, clam, onions, tomatoes, rice	



main PLates

*dry aged bone-in ribeye.....	55
22 oz, aged 50 days, certified angus beef	
*prime ribeye.....	43
16 oz, house-cut prime angus beef	
*prime new york strip.....	39
16 oz, house-cut prime angus beef	
*filet mignon.....	37
8 oz, house-cut certified angus beef	
*dry aged pork chops.....	24
two dry aged duroc pork with apple chutney (7oz per chop)	

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

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pasta PLates

tres amigos.....	29
bison sausage, chicken, shrimp, roasted red peppers, tomatoes, spinach, penne pasta, vodka pink sauce	
carbonara.....	19
bacon, pork belly, oyster and portabella mushrooms, cherry tomatoes, spinach, linguine, cream sauce	
seven seas.....	31
shrimp, scallops, clams, mussels, crab, oyster and portabella mushrooms, cherry tomatoes, linguine, lobster red sauce	

burgers & sandwiches

<i>served with fries, substitute: salad or soup</i>	3	<i>plant based burger patty</i>	3
<i>add cheese</i> 1 , <i>bacon</i> 3 , <i>mushrooms</i> 2 , <i>sauteed onions</i> 1			

*steak burger <i>subject to availability</i>	16
7 oz., house ground prime ribeye, prime new york strip, filet, with dill pickles, lettuce, tomato, chipotle mayo, onion cheddar bun	

*PLate burger.....	13
dill pickles, lettuce, tomato	

*prime rib sandwich.....	19
slow roasted, shaved thin, horseradish sauce, au jus, french baguette	

chicken sandwich.....	14
grilled and lightly blackened, sauteed asparagus, mushrooms, onions, poblano peppers, onion cheddar bun	

PLate tacos <i>two per order, chips and salsa.....</i>	13
shrimp tacos	avocado, bbq sauce, bacon, mango salsa, flour tortillas
*prime rib tacos	slow roasted, pico de gallo, salsa, flour tortillas

sides

mashed potatoes	cauliflower	french fries
creamy garlic potatoes	queso fresco, chipotle cream	house cut, cajun seasoning
brussel sprouts	risotto	
bacon, aged balsamic	with garden vegetables	