

90 Main Dinner Selections

Salads

- 9.0- **Classic Caesar**- also available w. shrimp or chicken (14.0)
- 9.0- **90 Main House Salad** organic mixed greens w. balsamic vinaigrette, diced tomatoes, matchstick carrots, and herbed croutons
- 12.0- **Crispy Calamari Salad** with chopped iceberg, diced roma tomatoes and caramelized red onions with sweet miso vinaigrette
- 11.0- **Mediterranean Salad** feta cheese, cucumber, red peppers, caramelized red onion & Kalamata olives over fresh organic spinach w. balsamic vinaigrette

Tapas/Appetizers

- 13.5- **Ceviche Peruvian Style** fresh seafood marinated in lime juice
- 13.0- **Spicy Tuna Tacos**- diced tuna tartare with jalapeno lemon oil
- 12.0- **Spicy Salmon Tacos**- diced salmon tartare with jalapeno lemon oil
- 12.5- **Hummus Trio**- sun-dried tomato, roasted garlic, and sautéed spinach served with warmed pita points
- 13.0- **Calamari Fritta** w. spiced marinara and sweet peppers
- 13.5- **Char Grilled Asian Beef** grass fed dry aged steak sliced w. teriyaki dressing
- 15.0- **Lollipop Lamb Chops** marinated in our own lemon oil grilled to your liking
- 12.5- **Crab Pastry and Spinach Spanikopita** with dipping sauces
- 13.0- **Shrimp and Scallop Spring Rolls** w. hot mustard and duck sauce
- 13.0- **Philly Cheese Steak Spring Rolls** w. American cheese
- 14.0- **Sesame Chicken Tempura** all-natural free-range chicken breast w. hot mustard and duck sauce
- 14.0- **Sesame Crusted Ahi Tuna** seared, served rare with black and white sesame

Entrees – *beef is grass fed and chicken is free range...both are hormone free! All raised on Bucks County, Pennsylvania Farms.*

- 31.0- **Cowboy Ribeye Steak** 16 oz. bone-in, grass fed and dry-aged, grilled to your liking, w. grilled asparagus
- 21.0- **Organic Free Range Chicken** half a chicken slow roasted with our own blend of spices, w. roasted potatoes (allow 40 minutes)
- 22.0- **Wild Caught Salmon** pan seared served medium, topped w. fresh crisp mango salsa w. grilled asparagus
- 31.0- **Lollipop Lamb Chops** marinated in our own lemon oil grilled to your liking, w. sun-dried tomato spinach
- 25.0- **Sesame Crusted Ahi Tuna** seared, served rare with black and white sesame, w. grilled asparagus
- 18.0- **Linguine Arrabiata** with spicy red marinara (or vodka blush) over fresh organic pasta (w. grilled chicken for add'l \$7- Wheat linguine available for add'l \$1)
- 21.0- **Chicken Milanese** free range chicken breast lightly breaded served w. mixed greens, red onions and diced Roma tomatoes
- 21.0- **Chicken Paillard** free range chicken breast grilled w. extra virgin olive oil, served w. mixed greens, red onions and diced roma tomatoes
- 23.0- **Char Grilled Asian Beef** 10 oz. grass fed dry aged steak sliced w. teriyaki glaze, served w. shoestring fries
- 21.0- **Linguine Pescatore** fresh seafood marinara served over fresh organic pasta. (Wheat linguine available for add'l \$1)
- 21.0- **Argentine Style Churrasco Steak** 10 oz. grass fed skirt steak w. chimichurri, pan seared to lock in the flavor, w. pommes frites

Pizza- *Simply the best pizza you will ever taste, using all natural ingredients!...served crispy*

- 14.0- **The 90 Main Pie**- Trenton style tomato pie with cheese

- 15.0- **The Margherita**- fresh mozzarella, pomodoro and basil, a true classic!
- 15.5- **The Pepper Jack**- ricotta white pizza with vine ripened tomatoes and shaved red onion
- 15.5- **The Hawaiian**- crushed pineapple, julienned honey ham, and fresh cilantro
- 16.0- **Prosciutto di Parma**- smoked golden tomato pie with mozzarella, basil and cured ham
- 16.0- **Scampi**- jumbo shrimp, Garlic, fresh herbs
- 14.5- **Baked Potato**- scallions, bacon and sour cream
- 16.5- **Barbecue**- kabobed steak or chicken (please choose), onions and peppers with honey barbecue
- 15.5- **Vongole**- Chopped clams and traditional pesto

Create your own 90 main pie: (toppings at 3 dollars each) pepperoni, portabella, bacon, beef, anchovies, sausage, shrimp, chicken, prosciutto or extra cheese. (at 2 dollars each) spinach, mushrooms, olives, sweet and spicy peppers, bell peppers, onions, or asparagus

Sides

- 6.0- **Asparagus Limón**, grilled or tempura
- 6.0- **Sun-dried Tomato Spinach**
- 6.0- **Pommes Frites** – fresh cut
- 4.0- **Pita Bread**
- 6.0- **Roasted potatoes**

Beverages

- 2.0- **Coffee/ Hot Tea**
- 2.0- **Iced Tea/Soda/Juice**
- 5.0- **Espresso**
- 6.0- **Cappucino**
- 4.0 or 8.0- **Voss Water**

Desserts

- 8.0- **Fried Cheesecake Dumplings**
- 8.0- **Homemade Ice Cream Tasting** – even our ice cream is all-natural!
- 8.0- **Chocolate Mousse** – *simply the best you will ever taste!*
- 17.0 - **90 Main's Chocolate Fondue** (for two or more) w. organic fruit, marshmallows and pound cake...
our signature dessert!

Executive Chef – Christopher Beall

90 Main is a world-inspired restaurant embracing all the local benefits that New Hope has to offer. At **90 Main**, we use only the finest all-natural ingredients from local family farmers as well as from around the globe. We are among the first restaurants in the area to use only organic, grass fed, hormone-free beef as well as organic, free-range poultry – all raised on Bucks County, Pennsylvania farms. Enjoy eating inside or outside where an eclectic menu features dishes from the cuisines of the Mediterranean, Asian and Latin American regions along with offerings created right here in the United States. We encourage you to try some of our signature tapas (appetizers) and share them around the table with your family and friends but be sure to make room for our globally inspired entrees. Remember, we are a scratch kitchen – making every meal fresh to order – so it may take a little longer, but we think it will be well worth the wait. We truly hope you enjoy your dining experience as much as we enjoy bringing it to you. So please, sit back, relax and take in what is **90 Main**.

John and Jeff

No Substitutions, please

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

