

## Starters

### Soup

\$6.00

French Onion Gratin or Soup Du Jour

54 Nacho Platter

\$14.00

Tortilla Chips stacked with Pilsner Chili, Cheddar and Jack cheese, hot peppers, creamy guacamole, sour cream, & Pico de Gallo



Pork Pot Stickers

\$12.00

Pork & Scallion Dumplings drizzled with Sesame & Soy sauces (steamed or fried)

Fried Calamari

\$14.00

~Traditional~ with Marinara & Fresh Lemon ~Buffalo~ with homemade Hot Sauce & Bleu Cheese Dip  
~Thai~ tossed in a Sweet Chili Sauce with chunks of Fresh Pineapple & Peanuts

Mediterranean Hummus Platter

\$12.00

Homemade Hummus with Roasted Red Pepper, EVOO drizzle, fresh vegetable Crudité & warm Pita Bread

Chicken Wings

\$12.00

Thai, Buffalo, or Chipotle BBQ (sweet & smokey) served with Bleu Cheese & Celery

Mussels

\$14.00

Steamed in White Wine with Garlic, Tomato & Chorizo Sausage, served with Garlic Bread

Clams

\$15.00

Steamed in White Wine, EVOO, Garlic, Cilantro & Crushed Red Pepper served with Garlic Bread

Garlic Shrimp

\$15.00

Shrimp sautéed in White Wine, Garlic & a Red Devil sauce with Garlic Bread

Southwest Chili

\$10.00

Homemade Chili topped with Jack cheese & sour cream, served with Tortilla Chips

Coconut Shrimp

\$16.00

Coconut breaded & fried, served with Jicama Slaw and Sweet Roasted Pineapple Habanero sauce

**Salads**

Main Street Salad

\$13.00

Mixed greens, cucumbers, cherry tomatoes, candied walnuts, apples, sherry vinaigrette and fried goat cheese

**\*\*Rose City Cobb Salad**

\$12.00

Fresh avocado, apple wood bacon, sliced egg, cherry tomatoes over shaved iceberg lettuce, tossed in our house vinaigrette finished with our Maytag blu cheese dressing

**\*\*54 Main Chopped Salad**

\$12.00

Radicchio, Iceberg, Romaine, Cranberries, Pecans, Maytag Bleu cheese & Vidalia onion vinaigrette

Grilled Pear and Almond

\$12.00

Grilled Pears, Baby Spinach, Craisins & Toasted Almonds with a Raspberry vinaigrette topped with Feta cheese

Tex Mex Taco Salad

\$15.00

Spicy ground turkey, Iceberg lettuce, red beans, tomato, guacamole, and Pico de Gallo tossed in Chipotle Ranch served in a crispy tortilla shell

Roasted Beet Salad

\$13.00

Arugula, Endive, & candied walnuts with honey balsamic vinaigrette topped with goat cheese, roasted beets & EVOO

Sonoma Blackened Chicken Caesar

\$16.00

With corn salsa & crispy onions

Quinoa Salad  
\$ 12.00

Cucumber, scallions, & roasted red peppers over Arugula with balsamic reduction

## **Burgers & Sandwiches**

Madison Burger  
\$13.00

Your choice of American, Swiss, Cheddar, Jack, or Bleu (Add bacon \$1)

Rockefeller  
\$14.00

Melted Maytag Bleu cheese, applewood smoked bacon, & homemade potato sticks

Aloha Burger  
\$14.00

Grilled pineapple, ham & swiss served with a side of homemade BBQ sauce

Southwest Burger  
\$14.00

Grilled onions, grilled Poblano peppers, Cheddar-Jack cheese & homemade roasted salsa

Patty Melt  
\$13.00

Caramelized onions, Swiss cheese, & garlic aioli served on Sourdough

Burnet Turkey Burger  
\$13.00

Apple seasoned turkey burger with mushrooms, Swiss cheese & cranberry mayo

Veggie Giralda Bean Burger  
\$14.00

Homemade with white & black beans, roasted vegetables, steel oats & quinoa, served on a Kaiser roll with Arugula and chipotle aioli

Gaelic Grilled Cheese  
\$13.00

Melted Cheddar and spicy Guinness Dijon mustard sauce, Applewood smoked bacon & tomato served on sourdough

54 French Dip  
\$15.00

Shaved homemade roast beef, Horseradish-Cheddar on a garlic toasted hoagie with French onion au jus

Spicy Vegetable Panini  
\$13.00

Grilled Portobello cap, roasted red peppers, pickled red onions, tomato, cilantro, Pepper-Jack cheese, & Sriracha aioli on sourdough

California Chicken Club BLT  
\$14.00

Lettuce, tomato, Applewood smoked bacon & sliced avocado with herb mayo served on a fresh Ciabatta

Turkey Club Panini  
\$14.00

Fresh deli turkey, Applewood smoked bacon, lettuce, tomato, herb mayo & Swiss cheese on Sourdough

Southwest Chicken  
\$14.00

Chili lime chicken, Grilled onions, Grilled Poblano peppers, Jack & Cheddar cheese on a kaiser roll with Homemade roasted salsa

Cajun Flounder Po' Boy  
\$14.00

Blackened flounder, lettuce, tomato, fried pickles, lemon tartar on a toasted hoagie roll

Pulled Pork  
\$14.00

Slow cooked pork with a homemade Kentucky BBQ sauce topped with cheddar cheese served on a kaiser roll

54 Steak Au Poivre Sandwich  
\$15.00

On a toasted ciabatta with mushrooms, provolone, baby arugula and brandy peppercorn sauce

## All our Burgers

Served on Pretzel Bun, with Tomato, Lettuce, Onion with hand-cut fries or coleslaw Substitute: Sweet potato fries, Onion rings or Side salad for \$2 Extras: Avocado, Sauteed onions or Sauteed mushrooms \$1

## Entrees

Pub Style Fish & Chips  
\$ 18.00

Crispy Beer Battered Alaskan Cod, Homemade Frites & Tartar sauce

Chicken Milanese  
\$18.00

Sauteed Parmesan breaded chicken cutlet, baby arugula-tomato and olive salad

Pan Seared Salmon  
\$20.00

Summer corn, edamame and French bean salad, arugula, baby spinach, lemon-dill vinaigrette

Chicken Enchilada  
\$ 19.00

spicy chicken with peppers and onions, baked in a corn tortilla with cheddar jack cheese, topped with a tomatillo salsa, served with black beans and rice

BBQ ST. Louis Spare Ribs  
\$16/ \$24

Served with Corn on the cob, Coleslaw & Sweet potato fries

14oz NY Strip  
\$27.00

Served with Garlic Mashed potato & Grilled Asparagus

Carne Asada Tacos  
\$21.00

Ancho chili paste-lime marinated Steak, Onion, Cilantro, Pico de Gallo, Roasted jalapeno & tomato sauce, Homemade Guacamole & Sour cream with Black beans & Rice

Tequila Lime Shrimp Quesadilla  
\$21.00

Baby Shrimp, Sauteed peppers & onions, Mexi-cheese, Romaine & Pico de Gallo, Homemade Guacamole & Sour cream with Black beans

Main St. Pasta Primavera  
\$17.00

Penne Pasta with Farm fresh Vegetables & Roasted garlic in Lemon wine sauce. Add Chicken \$4 Shrimp \$6

**\*\*Gluten Free**

## **Brunch**

Corned Beef Hash

\$12.00

Taylor Ham and Egg Mac and Cheese

\$15.00

Buttermilk Pancakes

\$9.00

Smoked Salmon Platters

\$13.00

Eggs Benedict

\$13.00

Huevos Ranchers

\$12.00

Eggs Florentine

\$12.00

Hanger Steak & Eggs

\$24.00

Smoked Salmon Benedict

\$13.00

Jersey Boy Breakfast Burger

\$14.00

Breakfast Quesadilla

\$12.00

Three-Egg Omelet

\$12.00

Crouque Madame

\$13.00

Hangover Pizza

\$14.00

Taylor Ham, Egg and Cheese Sandwich

\$12.00

New Orleans Style French Toast

\$12.00

Breakfast BLT

\$12.00

Brunch Sides

Bacon, Breakfast Sausage, Home Fries, Taylor Ham, Canadian Bacon, French Fries

\$4.00

