

## *Organic Entrée Salads*

### *Oakroom Salad with Pan Seared Scallops \$13*

Scallops, spring greens, almonds, apple slices, raisins, French onions, Asiago cheese. Champagne Vinaigrette

### *Garden of Eden with White Chocolate Dressing \$13.50*

Organic spring greens, Won-Ton tiki shrimp, grilled avocado, dried cranberries, candy walnuts, apple slices and gorgonzola cheese. With white chocolate dressing on side.

## *Out Of This World Entrées*

### *Balsamic Raspberry Chicken \$15*

Grilled natural chicken breast a top of asparagus and maple seasoned sweet potatoes. Topped with balsamic raspberry sauce.

### *Dijon Chicken with Shiitake Mushrooms \$15*

Chicken breast with Kentucky Shiitake mushrooms, mashed potatoes and steamed broccoli. With Dijon demi glaze.

### *Dark Chocolate Rib-eye \$23*

12oz natural rib-eye, seasoned with chocolate for ultimate smoked flavor served with two side items. With Amaretto sauce.

### *Chefs Surf and Turf \$45*

Char grilled in shell 6oz Lobster tail served with Verdi Rouge sauce a top of seaweed salad. 8oz Kentucky raised natural fillet mignon topped with Main street sauce. Served with roasted baby potato and grilled vegetables.

### *Peking Duck with Orange Marmalade \$20*

Roasted half duck Peking style served with hibachi vegetables, sweet potatoes and orange marmalade sauce.

### *Sherry- Lemon Veal Medallions \$18*

Veal medallions sautéed in E.V.O.O topped with homemade sherry-lemon sauce. Served with baby potatoes and asparagus.

### *Curry Lamb with Artichoke Orzo \$22*

Grilled lamb chops served with artichoke orzo and mashed potatoes. Topped with signature curry sauce.

### *Main Street Steak with Fritti Crab Cake \$23*

Char broiled and butter flied shoulder fillet served on top of home made fritti crab cake, wild rice and edamame. Topped with signature Main Street sauce.

### *Naturale Bistec de Café \$25*

Locally raised Fillet Mignon 8oz char broiled with coffee flavor, edamame and sweet potatoes. With Main Street sauce.

## *Seafood*

### *Pecan Encrusted Rainbow Trout with Apricot Chipotle \$18*

Pecan encrusted and grilled rainbow trout with apricot chipotle sauce. Served with mashed potatoes and steamed broccoli.

### *Prosciutto Wrapped Salmon Étouffée with Raspberry Sauce \$20*

Grilled Salmon wrapped in prosciutto over Cajun dirty wild rice with green peppers and onions. Topped with Raspberry sauce.

### *Chefs Sampler Plate \$27*

Lemon Tilapia, Citrus Salmon, Crab Stuffed Salmon, Jumbo Prawn Shrimp, wild rice and vegetables medley, broccoli. Served with Main street sauce.

### *Pacific Sea Bass with Sherry \$21*

Grilled wild Pacific Sea bass with mashed potato, grilled asparagus and topped with sherry cream sauce.

### *Prawn Shrimp and Fontina Grits \$19*

Four prawn shrimp sautéed in E.V.O.O and finished on char broiler served over homemade yellow stone grits with fontina and parmesan cheese. With Verdi rouge.

## *Gourmet Pasta and Pizza*

### *Roasted Mushrooms Ravioli \$15*

Ravioli topped with Kentucky grown Shiitake parmesan sauce. Topped with shaved Asiago

### *Scallops and Seafood Medley Over Pasta Purses \$15.50*

Cheese pasta purses with seared scallops topped with sweet red pepper pesto and seafood medley parm sauce.

### *Curry Shrimp and Chicken Alfredo with Artichokes \$16*

Tri-Color Penne tossed in our signature curry Alfredo sauce, artichoke hearts and grilled shrimp and chicken.

### *Seafood Lemon Alfredo \$15*

Tri Color Penne, white crab meat, scallops and shrimp in our homemade lemon Alfredo sauce.

### *Mediterranean Pizza \$16*

Asiago and gorgonzola cheeses with mozzarella, topped with our own beef prosciutto, artichokes, black olives and mushrooms.

## *Accompaniments*

*Steamed Fresh Asparagus \$4*

*Edamame \$4*

*Wild Mushroom Orzo \$4*

*Roasted Baby Potatoes \$3.50*

*Grilled Vegetables \$4*

*Steamed Broccoli \$3.50*

*Sautéed Mushrooms and Red Onions \$3.50*

## *Deserts*

*Cheese Cake*

*Crème Brule*

*Milky Way Mousse Cake*

*Homemade Tiramisu*

*Here at Verdi we use only the best ingredients we can find. Our beef products are Kentucky raised and natural without growth hormones. Our vegetables are organic and also locally grown some of them even from our own garden. As a family restaurant we are comited to use quality ingredients.*

*Thank you for choosing Verdi! Chef Mirsad Osmanovic*

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of a food borne illness.  
We will prepare to your order on your own responsibility.