

*Wine & Dine Menu*  
*Thank You from*  
*The Common Market*

*2 Dinners & Bottle of  
Wine for \$34.99*



*Entrees*

**Scrod Sonoma**

Baked scrod topped with julienned vegetables sautéed in garlic, white wine & lemon, topped with cheddar cheese

**Southwest BBQ Pork**

Boneless gilled center cut pork chop topped with roasted corn, tomato, onion, BBQ sauce and black bean mix with Monterrey Jack & Cheddar Cheese

**Sautéed Chicken Scampi**

Chicken tenderloins sautéed in white wine, diced tomatoes, scallions & garlic butter, tossed with linguini and served with garlic bread

**Salmon Asiana**

Grilled salmon topped with sweet & spicy plum sauce and sliced almonds

***Upgrade Menu... Wine & Dinner Even Better!***  
***Choose one of the items below for additional \$4 per person***

**Flat Iron Steak**

Grilled flat iron steak, served with a Bordelaise sauce

**Sautéed Ginger Shrimp**

Shrimp sautéed with white wine, fresh ginger, garlic, julienned carrots, red peppers, green peppers, onions, basil & sliced water chestnuts, tossed with penne pasta & topped with seaweed salad

All Entrees include your choice of two of the following:  
mixed green salad ~ potato of the day ~ vegetable of the day

*Not available for takeout*  
*Not available for parties of 14 or more*



## CAFÉ DE PARIS DINNER SPECIALS

Strawberry Salad – Chopped Romaine lettuce, crumbled goat cheese, glazed walnuts, diced red onions & sliced strawberries tossed in a raspberry vinaigrette dressing – \$10.95

Add grilled chicken \$3

Add beef tips \$5

Add grilled salmon \$6

Mediterranean Swordfish – Grilled swordfish served over a chilled Mediterranean 3 bean salad of cannellini beans, garbanzo beans, kidney beans, diced red onions & diced tomato tossed in balsamic dressing finished with micro greens and balsamic glaze  
– \$21.95

### **Seasonal Special**

**Lobster Salad Roll** – Maine lobster meat tossed with celery and light mayo, served on a toasted gourmet lobster roll with choice of French fries or coleslaw - \$19.95