

*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

Roasted Brussel Sprout, Butternut Salad – Mixed greens with apples, roasted onions, roasted tomato, roasted brussel sprouts, roasted butternut squash, glazed walnuts and dried cranberries, tossed in an Apple cider vinaigrette dressing and finished with crumbled goat cheese - \$10.95

Add grilled chicken \$3

Add beef tips \$5

Add grilled salmon \$6

Grilled Swordfish Teriyaki – Grilled swordfish brushed with a Teriyaki sauce and topped with a pineapple salsa - \$21.95

