

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



CHOWDER HOUSE 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