

The Common Market



Winter Fest

SURF & TURF

Grilled Salmon

*Filet center cut
topped with herb butter*

Cajun Swordfish Tips

*marinated in Cajun herbs &
seasonings and grilled*

Baked Haddock

*topped with our homemade
signature crumbs*

Lobster Tail (add \$2)

*5 oz. grilled, served with
drawn butter*

Baked Shrimp (add \$2)

*Two jumbo shrimp
stuffed with sherry &
Ritz crumb filling*

Meat Lasagna

*Sheets of pasta layered w/
sausage, meatball, ricotta,
& Romano cheeses, baked &
topped w/ marinara sauce
& Parmesan cheese*

Lamb Chop

*6 oz. bone in, grilled, topped
w/ minted balsamic glaze*

Club Sirloin

*6 oz "Boston cut" steak
topped w/ garlic herb butter*

Sliced Top Sirloin

*6 oz. grilled, sliced,
topped w/ bordelaise sauce*

Petit Filet (add \$2)

*7 oz center tenderloin cut,
w/ side of béarnaise*

*Pick any two items for \$24.95
premium items available for an extra charge as noted*

All entrees come w/ choice of vegetable & potato

Wine & Dine Menu
Thank You from
The Common Market

*2 Dinners & Bottle of
Wine for \$39.99*



Entrees

Grilled Pork Chops

Grilled pork chops topped with mushrooms & cipollini onions
with a veal demi glaze

Korean Salmon

Grilled salmon topped with a Korean BBQ sauce and
toasted sesame seeds.

Butternut Ravioli with Chicken

Grilled chicken tossed in a maple cream sauce
with butternut ravioli & dried cranberries

Baked Schrod Florentine

Baked schrod topped with spinach, sliced tomato, mozzarella
cheese and crumbs

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

Margarita Shrimp

Shrimp dipped in egg batter and sautéed with brandy,
baked in a casserole dish and topped with mozzarella cheese

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