

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

Sautéed Chicken Piccata

Sautéed chicken tenderloins with white wine, butter, garlic and capers served over linguini

Schrod Asiago

Baked schrod topped with fresh diced tomatoes, herbs, spices and Asiago cheese

Dijon Salmon

Baked Salmon topped with a Dijon vinaigrette, finished with scallions & drizzled with hot honey

Grilled Pork Chop

Boneless pork chop grilled and finished with a balsamic ~ cranberry glaze

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 Shrimp Pesto

Sauteed shrimp with basil pesto (no nuts), garlic, herbs, spices, artichoke hearts & roasted tomatoes tossed with a cheese filled tortellini

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