## **Chowder House**



## **Appetizer Special**

## ROASTED PEAR & BLUE CHEESE FLATBREAD

Toasted pecans, orange fig spread and caramelized onions with slow roasted sweet pears, blue cheese and arugula on our homemade thin flatbread \$12.99

# Salad, Bowl & Vegetarian Specials SUPERFOOD SALAD

Warmed harvest blend (quinoa, farro, brown rice), baby spinach, dried cranberries, feta cheese, cherry tomatoes, sliced avocado, julienne vegetables, citrus vinaigrette on side \$10.95 640 Cal, 27q Fat, 93q Carb, 14q Protein, Vegetarian Item

Add on grilled chicken (\$4), steak tips (\$8), grilled salmon (\$7) veg burger (\$6), grilled shrimp \$6)

#### QUINOA VEGGIE BURGER

Veggie burger of roasted red & yellow peppers, mushrooms, red & white quinoa, black and white chia, kale, whole grain rice, beans, smoked mozzarella & pickled onions with creamy cilantro pepita sauce, sliced avocado, lettuce, tomato, toasted Portuguese bread, side of mixed greens \$10.25 500 Cal, 20g Fat, 63g Carb, 20g Protein, Vegetarian

## Entree Special MEDITERRANEAN SCHROD

Broiled schrod topped with mix of feta, olive oil, plum tomatoes, Kalamata olives, oregano & garlic, served with side of roasted broccolini \$15.99

380 Cal, 13g Fat, 6g Carb, 58g Protein, Gluten Free

## **CHICKEN ASIAGO**

Grilled lean chicken breast topped with a mixture of wine, lemon, garlic, tomatoes, scallions and Asiago cheese served with side of roasted broccolini \$14.99 560 Cal, 15g Fat, 5g Carbs 96g Protein, Gluten Free

Add a house salad for 2.50 or small Caesar salad for 3.75

# 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