



THE CAFE de PARIS

LUNCH

SOUPS

~ *Homemade* ~

FRENCH ONION SOUP

Slowly cooked hand cut onions in a beef base, topped with mozzarella cheese & Swiss cheese and a homemade seasoned crouton
5.50 cup 6.95 bowl

CLAM CHOWDER

Tender clams, diced onions and potatoes in a creamy broth
4.99 cup 6.75 bowl

SOUP OF THE DAY

Chef's choice!
4.25 cup 5.99 bowl

APPETIZERS

~ *Starters & Small Plates* ~

CALAMARI

Lightly battered, flash fried & tossed in a sweet & spicy sauce w/ side of dip sauce 9.50

MEATBALLS MARINARA

Large beef & herb meatballs w/ our marinara & parmesan cheese 8.75

CAFÉ BRUSCHETTA

Fresh baked foccacia with marinated plum tomatoes, our signature three cheese blend & drizzled balsamic 8.50

POT STICKERS

Pork filled dumplings, pan seared & basted in a sweet & spicy sauce 9.50

EGGPLANT ROLLATINI

Lightly fried eggplant stuffed w/ ricotta & mozzarella cheeses, topped with marinara sauce 9.25

SHRIMP COCKTAIL

w/ lemon & cocktail sauce 10.50

MUSSELS SCAMPI

Sautéed in scampi sauce w/ tomatoes and toasted bread for dipping 9.50

CHEESE PIZZA

Traditional thin crust 8.99
(Add pepperoni to your pizza 10.99)

SPINACH & CHEESE DIP

Spinach, three cheese blend, roasted tomatoes baked en casserole w/ grilled flatbread to dip 9.50

SHRIMP SCAMPI

Served with garlic toast 10.99

JUMBO CHICKEN TENDERLOINS

w/ honey mustard dipping sauce 8.99

BANG BANG SHRIMP

Lightly coated shrimp tossed in spicy creamy Thai chili & Sriracha sauce w/ seaweed salad & coconut 10.99

WING DINGS

Served w/ sweet & sour sauce 8.95

THE CAFÉ SAMPLER (shareable)

Bang Bang shrimp, calamari, bruschetta & pot stickers with sweet and spicy sauce 17.95

~ FLATBREADS ~ (*Shareable*)

CHICKEN & BLEU CHEESE FLATBREAD

Grilled chicken, bleu cheese, mozzarella, tomato, caramelized onion & hot sauce 13.99

VEGETABLE FLATBREAD

Garlic spread, roasted tomatoes, caramelized onions, roasted peppers, portabella mushrooms with mozzarella cheese 12.99

SANDWICHES

CAFÉ FRENCH DIP with BOURSIN CHEESE

Thinly sliced roast beef with caramelized onions, roasted red peppers and creamy Boursin cheese on a baguette with au jus for dipping 10.25

GRILLED CHICKEN BREAST

Fire roasted chicken, romaine, tomatoes, fresh basil, mozzarella cheese and red onions on a baguette, served with balsamic vinaigrette dressing 10.25

OUR CAFÉ BURGER

Angus grade beef, charbroiled and served with lettuce and tomato 10.50

Add choice of cheese .50

American Gorgonzola

Mozzarella Swiss

Cheddar Boursin

Add applewood bacon .75

THE BISTRO BURGER

Angus grade beef, charbroiled & topped with slow cooked caramelized onions, gorgonzola cheese and BBQ ranch sauce, served with lettuce and tomato 10.50

Sandwiches served w/ French fries or mixed greens (substitute sweet potato fries for \$1.00)

ENTREE SALADS

(Please specify if you want your dressing on the side)

CAESAR SALAD - Romaine, homemade croutons, Parmesan, creamy Caesar dressing 8.50

BISTRO SALAD - Baby greens with Granny Smith apples, goat cheese, crisp bacon, grapes and candied walnuts finished with tarragon dressing & crispy onions 9.99

CHOPPED SALAD - Romaine, chopped bell peppers, tomatoes, Portabella mushrooms, red onions, toasted almonds, cheddar & gorgonzola cheeses, tortilla strips and bacon tossed with BBQ Ranch sauce 9.99

WEDGE SALAD - Iceberg wedge, hot crisp apple wood bacon pieces, diced tomatoes, creamy blue cheese dressing, scallions, crumbled gorgonzola and a touch of balsamic glaze 9.99

SALAD SIDEKICKS ~ ADDITIONAL TOPPINGS

GRILLED CHICKEN 4.00

MARINATED GRILLED BEEF TIPS 8.00

GRILLED SHRIMP 7.00

GRILLED SALMON 8.00

~ PASTAS ~

Add a house salad for 2.99 or small Caesar salad for 3.99

PENNE, CHICKEN & BROCCOLI

Fire roasted chicken, broccoli & penne pasta tossed with either an Alfredo or lemon wine sauce 10.99

CHICKEN PARMESAN

Breaded in Italian breadcrumbs, pan fried, topped w/ mozzarella & marinara, served over linguini 11.99

MEATBALLS & FETTUCCHINE

In our house marinara 10.99

SHRIMP SCAMPI

Sautéed in garlic, scallions, wine, herbs, lemon butter and diced tomatoes, w/ garlic toasts over linguini 13.99

CHICKEN PASTA CARBONARA

Grilled chicken breast in a garlic parmesan cream sauce with applewood smoked bacon and green peas, tossed with fettuccine 12.99

~ CAFÉ CLASSICS ~

Add a house salad for 2.99 or small Caesar salad for 3.99

CHICKEN MARSALA

Chicken breasts sautéed in mushrooms, garlic, shallots & Marsala wine (over fettuccine upon request) 11.99

CRABCAKE

Lump crabmeat mixed with Dijon mustard, lemon juice, seasoning & Worcestershire sauce, pan seared & served with Dijon bistro sauce 13.99

HADDOCK PARISIENNE

Broiled with white wine, lemon and seasoned homemade parisienne crumbs 13.99

Above Cafe classics served w/ vegetable of the day & your choice of :

~ penne marinara ~ potato of day ~ rice of day

GRILL SPECIALTIES

Add a house salad for 2.99 or small Caesar salad for 3.99

CEDAR PLANK SALMON - Signature item, topped with an orange ginger glaze 13.99

TENDERLOIN BEEF TIPS - Tender center cut tips grilled to your liking in our house marinade 15.50

PETIT FILET - 7 ounce tenderloin steak, grilled & served with béarnaise sauce 22.95

Grill Specialties are served with our vegetable of the day and your choice of :

~ penne marinara ~ potato of the day ~ rice of the day

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some of our menu items contain nuts.

LUNCH



Common Market Restaurants Gluten Free Selections



Grilled Salmon

Filet of fresh salmon grilled and topped with a balsamic glaze and served with fresh grilled vegetable of the day
\$16.95

Citrus Chicken

Chicken breast marinated in citrus vinaigrette dressing and grilled, served with fresh grilled vegetable of the day
\$14.95

Baked Schrod Asiago

Fresh schrod baked and topped with Asiago cheese, basil garlic and diced plum tomatoes, served with fresh grilled vegetable of the day
\$14.95

BBQ Grilled Chicken

Chicken breast basted in smoky BBQ sauce, grilled and topped with caramelized onions, roasted red peppers and mozzarella cheese, served with fresh grilled vegetable of the day
\$14.95

Please note that while we are not a 100% gluten free restaurant and kitchen, the above menu items are prepared with gluten free ingredients