

The Common Market



SURF & TURF

Vermont Maple Salmon
*topped w/ ginger spiced
maple glaze*

Baked Haddock
*topped with our homemade
signature crumbs*

Baked Shrimp (add \$2)
*two jumbo shrimp stuffed
with sherry & Ritz cracker
based buttery stuffing*

Lobster Tail (add \$2)
*grilled & served with
drawn butter*

Lamb Chop
*bone in, grilled & topped
w/ cranberry balsamic sauce*

Pork Tenderloin
*marinated & grilled, topped
with a butternut & Granny
Smith apple chutney*

Club Sirloin au Poivre
*coated in crushed
peppercorns, grilled &
served w/ side of
brandy cream sauce*

Tenderloin Tail (add \$2)
*served with
béarnaise sauce*

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

all entrees come w/ choice of vegetable & starch
add house tossed salad (\$2.99) or Caesar salad (\$3.99)

Wine & Dine Menu
Thank You from
The Common Market

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



Entrees

Schrod Florentine

Baked schrod topped w/ spinach, tomato,
herb crumbs and lemon butter

Garlic Chili Salmon

Grilled salmon glazed with a citrus pepper sauce,
mandarin oranges & diced scallions

Baked Stuffed Chicken

Chicken breast filled with a baked herb stuffing,
spinach and topped with Supreme sauce

*All above entrees include your choice of two of the following:
mixed green salad ~ potato of the day ~ vegetable of the day*

Sautéed Shrimp & Butternut Ravioli

Lemon shrimp sautéed with walnuts, spinach, roasted
tomato and tossed with butternut filled raviolis

Vegetarian Pesto Lasagna

Eggplant layered with fresh grilled summer squash, zucchini, portabella
mushrooms & fresh mozzarella with roasted tomatoes, topped
with basil oil and drizzled pesto over organic wheat soba noodles

*Not available for takeout
Not available for parties of 14 or more*