

The Common Market



Winter Fest

SURF & TURF

Glazed Salmon

brushed w/ a honey Dijon sauce & a pine nut crust

Schrod a la Greque

baked & topped with fresh herbs, garlic, olive oil, tomatoes, feta cheese

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

Steak Kebabs

marinated & grilled sirloin tips with tomatoes, onions and peppers

“Impossible”™ Tacos

Impossible™ burger meat, grilled tortillas, lettuce, tomatoes, pickled onion, Cojita, side cilantro sauce

Tenderloin Tail (add \$2)

served with béarnaise sauce

Pick any two items for \$25.95

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*