

THE COMMON GRILL

112 S. Main St. Chelsea, MI 48118 (734) 475-0470

www.commongrill.com

APPETIZERS

Roasted Three Onion Soup \$5

Baked with Provolone and Parmesan Cheeses

*1/2 Dozen Chilled Oysters on the Half Shell \$11

With Cocktail Sauce or Ginger-Lime Mignonette

Jumbo Gulf Shrimp Cocktail \$12

With Cocktail Sauce

Warm Camembert Cheese \$10

With Pear Chutney and Grilled Herb Flatbread

Crispy Fried Oysters \$11

With Horseradish Creamed Spinach and drizzled with Remoulade Sauce

Lobster Spring Rolls \$11

With Asian Slaw and Chinese Mustard Sauce

Over Roasted Blue Hill Bay Mussels \$11

In a Plum Tomato Garlic Sauce with Pancetta, Shallots and Basil, served with Grilled Garlic Bread

Soup Of The Day \$5

Your Server will fill you in on the details

The Grill's Seafood Chowder \$5

Clams, Shrimp, Scallops and Fish in a Tomato-Saffron Broth

Crispy Ginger Fried Calamari \$9

With Wasabi Aioli

Firecracker Shrimp \$10

With Hong Kong Salsa

Brolled Maryland Jumbo Lump Crab Cakes \$13

With Citrus Aioli

*Seared Rare Ahi Tuna \$12

Sesame Crusted with Wakame Seaweed Salad and Ponzu Sauce

Warm Pecorino Romano Custard \$11

With Roasted Hen of the Woods Mushrooms, Garlic Cream and Grilled Basil-Garlic Flatbread

Crispy Parmesan Portobello Fries \$9

Served with Red Pepper Aioli

Our Entrees are Served with a Basket of Homemade Bread, a Choice of Our House Salad with Raspberry Maple Vinaigrette, Tuscan Pear and Gorgonzola Salad with Herb-Balsamic Vinaigrette or a Caesar Salad with Garlic Croutons

DAILY SPECIALS

Are Listed on Our Chalkboard - Our Servers will Provide You with the Necessary Details

DINNER SPECIALTIES

The Grill's Paella \$28

With Roasted Chicken, Shrimp, Mussels, Clams, Salmon, Halibut, Chorizo Sausage, Lobster and Saffron Rice Pilaf

Brolled Maryland Jumbo Lump Crab Cakes \$27

With Citrus Aioli, Wild Rice Pilaf, Garlic French Beans and Baby Carrots

The Grill's Bouillabaisse \$27

Shrimp, Scallops, Salmon, Mussels, Clams and Lobster in a Tomato Fennel Saffron Broth with Grilled Garlic Bread

Pan Fried Walleye \$23

In a Black Walnut Crust with Citrus Butter, Wild Rice Pilaf and Sauteed Spinach

Parmesan Crusted Lake Superior Whitefish \$24

With Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms and Sauteed Spinach with a Roasted Lemon-Chive Butter

Herb and Pinenut Crusted Nantucket Scallops \$26

With Acini Di Pepe Pasta, Feta Cheese, Baby Spinach, Red and Yellow Tomatoes and Roasted Zucchini with Olive Relish

Pan Fried Lake Perch \$23

In a Hazelnut Crust with Lemon-Caper Butter, Wild Rice Pilaf and Sauteed Spinach

Grilled Alaskan Halibut \$25

With Pancetta-Mustard Vinaigrette, Crispy Fried Leeks, Creamy Roasted Fingerling Potatoes and Buttered French Beans

The Grill's Seafood Risotto \$28

With Jumbo Shrimp, Scallops, Lobster, Grilled Asparagus Tips, and Shaved Pecorino Romana drizzled with Lobster Saffron Cream

Shrimp and Lobster Fettuccine \$26

Tossed in a Red Bell Pepper Cream Sauce

Lobster Mac and Cheese \$25

Lobster Claw Meat, Black Pepper Penne Pasta, Mascarpone, Parmesan and Ricotta Cheeses, Topped with Lemon-Parmesan Breadcrumbs

The Grill's Seafood Pasta \$27

Gulf Shrimp, Scallops, Lobster, Steamed Mussels and Baby Spinach in an Olive Oil-Garlic Herb Sauce with Linguine

Grilled Chicken Fettuccine \$22

With Asparagus and Mushrooms in a Red Bell Pepper Cream Sauce

Chicken Saltimbocca Pasta \$24

With Prosciutto, Portobello Mushrooms, Sundried Tomatoes, Spinach, Toasted Pinenuts and Italian Sausage Ravioli in a Basil Butter-Garlic Sauce

Goat Cheese Ravioli \$25

With Shrimp, Lobster, Pancetta and Basil in a Plum Tomato-Garlic Butter Sauce

Brick Roasted Gunthorp Farms Chicken Breast \$25

With Preserved Lemon, Rosemary and Garlic, Brown Chicken Jus, White Cheddar Mashers and Fresh Corn, Peas and Carrots

Grilled Marinated Pork Tenderloin \$23

With Michigan Dried Cherry Compote, Warm Sweet Corn Pudding, Garlic French Beans and Baby Carrots

*Mixed Grill \$26

Herbed Chicken Breast, Grilled Beef Tenderloin and our BBQ Shrimp wrapped in Applewood Smoked Bacon, served with White Cheddar Mashers and Grilled Asparagus

*Grilled Niman Ranch Black Angus Ribeye Steak \$29

With Roasted Wild Mushrooms, Goat Cheese Garlic Cream, White Cheddar Mashers, Baby Carrots and Green and White Asparagus

*Grilled Black Angus Beef Tenderloin Medallions \$30

With a Great Hill Dairy Blue Cheese Fritter, Basil Butter, Red Wine Jus, White Cheddar Mashers, Baby Carrots and Green and White Asparagus

Braised Black Angus Beef Short Rib \$27

With Roasted Root Vegetables, Caramelized Shallots, Red Wine Jus and Soft Mascarpone Polenta

SALADS, SANDWICHES and PIZZA

Grilled Chicken Salad \$13

With Mixed Greens, Granny Smith Apples, Toasted Pecans tossed in a Honey Bacon Vinaigrette

*Blackened Steak Salad \$16

With Cornbread Croutons, Crispy Fried Onion Rings and Buttermilk-Bacon Dressing

*Grilled Ahi Tuna Salad Nicoise \$16

With Mixed Greens, French Beans, Asparagus, Redskin Potatoes, Oil Cured Olives and Feta Cheese in a Roasted Lemon-Basil Vinaigrette

Savannah Shrimp Salad \$15

With Lemon Garlic Shrimp, Bibb Lettuce, Tomatoes, Cucumber, Roasted Peppers and Cornbread Croutons in a Buttermilk Vinaigrette

Caesar Salad \$10

With Garlic Croutons

With Grilled Chicken Breast \$12

*With Grilled Salmon \$14

The Grill's House Salad, Caesar Salad or

Tuscan Pear Salad \$5

Grilled Cherry Wood Smoked Atlantic Salmon Salad \$15

With Warm Camembert Cheese Beignets, Sugared Walnuts, Grilled Asian Pears and Roasted Yellow Peppers in a Sweet White Balsamic-Dijon Vinaigrette

Grilled Chicken Tuscan Pear Salad \$13

With Bibb Lettuce, Honey Pears, Sugared Walnuts and Gorgonzola in a Herb-Balsamic Vinaigrette

Grilled Chicken Club \$13

With Avocado, Tomatoes, Applewood Smoked Bacon and Monterey Jack served with Honey Mustard Mayonnaise

*The Grill's Burger \$12

8 Oz. Black Angus Ground Chuck with any of these Toppings: Cheddar Cheese, Great Hill Dairy Blue Cheese, Swiss, Bacon, Mushrooms or Sauteed Red Onions

Grilled Vegetable Sandwich \$15

With Portobello Mushroom, Roasted Peppers, Eggplant, Red Onion Relish, Red and Yellow Tomatoes and Fresh Mozzarella Cheese rolled on our Grilled Herb Flatbread with Basil Aioli

Grilled Four Cheese Flatbread Pizza \$14

With Aged Provolone, Fresh Mozzarella, Goat Cheese, Pecorino Romano, Basil, Red and Yellow Tomatoes

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.



Thank You for Not Smoking

*Notice: These Items May Be Served Raw Or Undercooked