

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

Chilled Gazpacho \$5

Our Signature Tomato-Cucumber Soup with Sour Cream and Garlic Croutons

The Grill's Seafood Chowder \$5

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

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

With Cocktail Sauce or Ginger-Lime Mignonette

Jumbo Chilled 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

Oven Roasted Blue Hill Bay Mussels \$11

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

Crispy Ginger Fried Calamari \$9

With Wasabi Aioli

Firecracker Shrimp \$10

With Hong Kong Salsa

Broiled Maryland Jumbo Lump Crab Cakes \$13

With Citrus Aioli

*Seared Rare Ahi Tuna \$12

Sesame Crusted with Wakame Seaweed Salad and Ponzu Sauce

Lobster Spring Rolls \$11

With Asian Slaw and Chinese Mustard Sauce

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

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

Broiled 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 Sautéed Spinach

Parmesan Crusted Lake Superior Whitefish \$24

With Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms and Sautéed Spinach and 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

Grilled Chilean Sea Bass New Bedford \$28

With Steamed Littleneck Clams, Green and White Asparagus, Pancetta and White Cheddar Mashers in a Tomato-Garlic Broth

Pan Fried Lake Perch \$23

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

Grilled Alaskan Halibut \$26

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

The Grill's Seafood Risotto \$28

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

Shrimp and Lobster Fettuccine \$26

Tossed in a Red Bell Pepper Cream Sauce

The Grill's Seafood Pasta \$27

Jumbo 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 \$24

With Preserved Lemon, Rosemary and Garlic, Brown Chicken Jus, White Cheddar Mashers and Fresh Corn, Fava Beans 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

SALADS, SANDWICHES and PIZZA

Grilled Chicken Salad \$13

Mixed Greens, Granny Smith Apples, Toasted Pecans, and Honey Bacon Vinaigrette

*Blackened Steak Salad \$16

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

*Grilled Ahi Tuna Salad Nicoise \$16

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

Savannah Shrimp Salad \$15

Lemon Garlic Shrimp, Bibb Lettuce, Tomatoes, Cucumber, Roasted Peppers, Cornbread Croutons and 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 Tuecan Pear Salad \$5

Grilled Cherry Wood Smoked Atlantic Salmon Salad \$15

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

Grilled Chicken Tuecan Pear Salad \$13

Bibb Lettuce, Honey Pears, Sugared Walnuts, Gorgonzola and 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 Sautéed Red Onions

Grilled Vegetable Sandwich \$15

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

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



Thank You for Not Smoking

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

*Notice: These Items May Be Served Raw Or Undercooked