

THE COMMON GRILL

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

APPETIZERS

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| Roasted Three Onion Soup \$5
Baked with Provolone and
Parmesan Cheeses | 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 |
| *1/2 Dozen Chilled Oysters on the Half Shell \$13
Cocktail Sauce or Ginger-Lime Mignonette | | Crispy Ginger Fried Calamari \$9
Wasabi Aioli |
| Jumbo Chilled Shrimp Cocktail \$13
Cocktail Sauce | | Broiled Maryland Jumbo Lump Crab Cakes \$13
Citrus Aioli |
| Warm French Brie \$11
Fig Balsamic Jam, Toasted Herb Crostini | | *Seared Rare Ahi Tuna \$14
Sesame Crusted, Wakame Seaweed Salad, Ponzu Sauce |
| Crispy Fried Oysters \$12
Horseradish Creamed Spinach, Remoulade Sauce | | Lobster Spring Rolls \$11
Asian Slaw, Chinese Mustard Sauce |
| Crispy Parmesan Portobello Fries \$9
Red Pepper Aioli | | Oven Roasted Blue Hill Bay Mussels \$11
Plum Tomato Garlic Sauce with Pancetta, Shallots and Basil,
Grilled Garlic Bread |

Our Entrees are Served with a Basket of Homemade Bread and 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 ENTREES

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| The Grill's Paella \$30
Roasted Chicken, Shrimp, Mussels, Clams, Salmon, Halibut,
Chorizo Sausage, Lobster and Saffron Rice Pilaf | Shrimp and Lobster Fettuccine \$26
Red Bell Pepper Cream Sauce |
| Broiled Maryland Jumbo Lump Crab Cakes \$28
Citrus Aioli, Wild Rice Pilaf, Garlic French Beans and Baby Carrots | The Grill's Seafood Pasta \$27
Jumbo Shrimp, Scallops, Lobster, Steamed Mussels,
Baby Spinach, Olive Oil-Garlic Herb Sauce, Linguine |
| The Grill's Bouillabaisse \$29
Shrimp, Scallops, Salmon, Mussels, Clams and Lobster
in a Tomato Fennel Saffron Broth, Grilled Garlic Bread | Goat Cheese Ravioli \$25
Shrimp, Lobster, Pancetta, Basil,
Plum Tomato-Garlic Butter Sauce |
| Grilled Atlantic Salmon \$26
Penne Pasta, Roasted Red and Yellow Peppers, Oil Cured Olives,
French Beans, Tomato-Saffron Aioli | Grilled Chicken Fettuccine \$22
Asparagus, Mushrooms, Red Bell Pepper Cream Sauce |
| Pan Fried Walleye \$25
Black Walnut Crust, Citrus Butter, Wild Rice Pilaf,
Sautéed Spinach | Chicken Saltimbocca Pasta \$24
Prosciutto, Portobello Mushrooms, Sundried Tomatoes,
Spinach, Toasted Pinenuts, Italian Sausage Ravioli,
Basil Butter-Garlic Sauce |
| Parmesan Crusted Lake Superior Whitefish \$24
Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms,
Sautéed Spinach, Roasted Lemon-Chive Butter | Roasted Gunthorp Farms Chicken Breast \$24
Cornbread-Andouille Stuffing, Cider Pepper Glaze,
Buttermilk Whipped Potatoes, Honey-Chipotle Glazed Baby Carrots |
| Herb and Pinenut Crusted Nantucket Scallops \$29
Acini Di Pepe Pasta, Feta Cheese, Baby Spinach, Tomatoes,
Buttered French Beans | Grilled Berkshire Pork Tenderloin \$25
Michigan Dried Cherry Compote, Warm Corn Pudding,
Garlic French Beans and Baby Carrots |
| Pan Fried Lake Perch \$25
Hazelnut Crust, Lemon-Caper Butter, Wild Rice Pilaf,
Sautéed Spinach | *Mixed Grill \$28
Herbed Chicken Breast, Grilled Beef Tenderloin,
BBQ Shrimp wrapped in Applewood Smoked Bacon,
White Cheddar Mashers, Grilled Asparagus |
| Grilled Alaskan Halibut \$28
Pancetta-Mustard Vinaigrette, Crispy Fried Leeks,
Creamy Roasted Fingerling Potatoes, Buttered French Beans | *Grilled Niman Ranch Black Angus Ribeye Steak \$31
Roasted Wild Mushrooms, Goat Cheese Garlic Cream, White
Cheddar Mashers, Baby Carrots, Green and White Asparagus |
| The Grill's Seafood Risotto \$29
Jumbo Shrimp, Scallops, Lobster, Grilled Asparagus Tips,
Shaved Pecorino Romano, Lobster Saffron Cream | *Grilled Black Angus Beef Tenderloin Medallions \$30
Pt. Reyes Blue Cheese Fritter, Basil Butter, Red Wine Jus, White
Cheddar Mashers, Baby Carrots, Green and White Asparagus |

SALADS and SANDWICHES

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| Grilled Chicken Salad \$14
Mixed Greens, Apple, Carrot, Zucchini, Cucumber, Red Pepper,
Pecans, Honey-Bacon Vinaigrette | Grilled Cherry Wood Smoked Atlantic Salmon Salad \$16
Mixed Greens, Warm French Brie Beignets, Sugared Walnuts,
Grilled Asian Pears, Roasted Yellow Peppers,
Sweet White Balsamic-Dijon Vinaigrette |
| *Blackened Steak Salad \$18
Mixed Greens, Cornbread Croutons, Crispy Fried Onion Rings,
Buttermilk-Bacon Dressing | Grilled Chicken Tuscan Pear Salad \$14
Bibb Lettuce, Honey Pears, Sugared Walnuts, Gorgonzola,
Herb-Balsamic Vinaigrette |
| *Grilled Ahi Tuna Salad Nicoise \$18
Mixed Greens, French Beans, Asparagus, Redskin Potatoes,
Oil Cured Olives, Feta Cheese, Roasted Lemon-Basil Vinaigrette | Grilled Vegetable Wrap \$15
Portobello Mushroom, Roasted Peppers, Eggplant, Red Onion Relish,
Tomato, Fresh Mozzarella Cheese, Basil Aioli, Grilled Herb Flatbread |
| The Grill's Mediterranean Chopped Salad \$14
Romaine Lettuce, Cucumber, Red Onion, Golden Beets, Radishes,
Artichoke Hearts, Warm Feta Cheese Phyllo Croutons,
Creamy Lemon-Oregano Vinaigrette | Grilled Chicken Club \$14
Avocado, Tomato, Applewood Smoked Bacon, Monterey Jack,
Honey Mustard Mayonnaise, Onion Roll |
| With Grilled Chicken Breast \$16 | Carolina BBQ Pulled Pork Sandwich \$15
Creamy Cucumber Relish, Onion Roll |
| *With Grilled Salmon \$18 | *The Grill's Burger \$12
8 Oz. Black Angus Ground Chuck on an Onion Roll with any of these
Toppings: Cheddar Cheese, Blue Cheese, Swiss, Mushrooms,
Sautéed Red Onions or Bacon |
| Caesar Salad \$11
Garlic Croutons | The Grill's House, Caesar or Tuscan Pear Salad \$5 |
| With Grilled Chicken Breast \$13 | |
| *With Grilled Salmon \$15 | |

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



*Notice: These Items May Be Served Raw Or Undercooked