



### AVAILABLE ALL MONTH



#### LOBSTER KNUCKLES

Tender lobster knuckle meat served with warm butter and garlic crostini.



#### WHOLE MAINE LOBSTER

Whole Maine lobster served with roasted redskin potatoes and seasonal vegetables.



#### LOBSTER OMELET

A brunch favorite featuring tender Maine lobster. *Available during brunch.*

### WEEK ONE



#### LOBSTER CANNELLONI

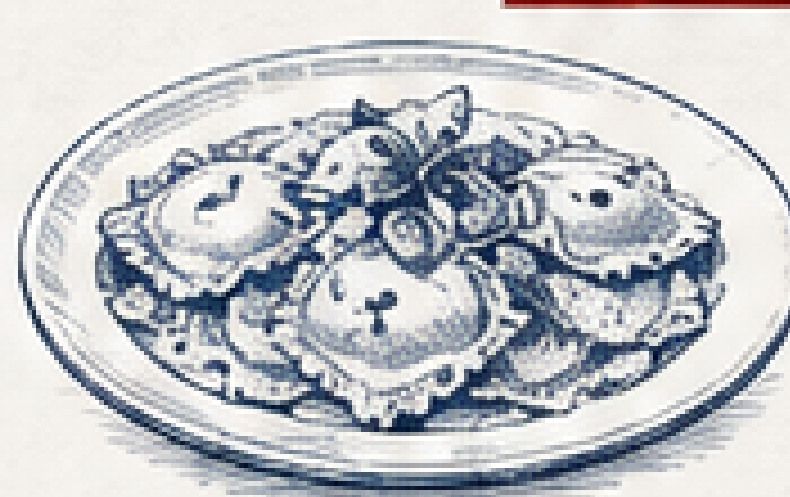
Lobster-filled cannelloni with roasted yellow tomato & leek sauce, mozzarella and fresh basil.



#### FIRECRACKER LOBSTER STIR-FRY

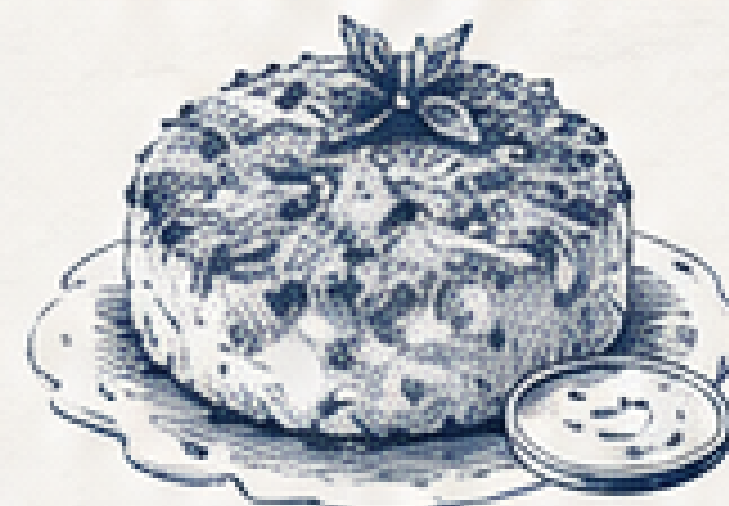
Lobster, Asian vegetables and firecracker sauce with basmati rice, candied pineapple, curried macadamia nuts and crispy wontons.

### WEEK TWO



#### LOBSTER RAVIOLI

Lobster ravioli with saffron cream sauce and Maine lobster claw meat.



#### LOBSTER CAKES

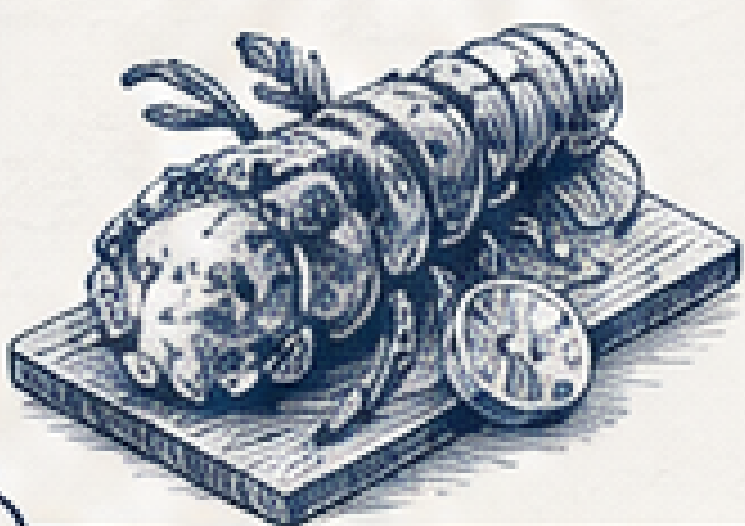
Lobster cakes served with wild rice pilaf, seasonal vegetables and tarragon aioli.

### WEEK THREE



#### LOBSTER RISOTTO

Creamy risotto with Maine lobster claw meat, asparagus and shaved Parmesan.



#### CEDAR PLANK LOBSTER TAILS

Cedar plank-roasted lobster tails served with roasted potatoes, seasonal vegetables and grilled corn-smoked chili salsa.

### WEEK FOUR



#### LOUISIANA LOBSTER GUMBO

Louisiana-inspired lobster gumbo served with Cajun rice and a jalapeño cornbread crouton.



#### LOBSTER MAC & CHEESE

Lobster and penne pasta in a rich cheese sauce finished with lemon bread crumbs.

### SOMETHING NEW EVERY WEEK

Celebrate Lobster Fest all September long and discover a new lobster feature every week.

THE COMMON GRILL ★ CHELSEA, MICHIGAN  
WEEKLY SPECIALS ARE AVAILABLE WHILE SUPPLIES LAST.

