

THE COMMON GRILL

APPETIZERS

- Roasted Three Onion Soup \$6**
Baked with Provolone and Parmesan Cheeses
- gf *1/2 Dozen Chilled Oysters \$18**
Blue Point, Island Creek, Spring Creek
Cocktail Sauce or Ginger-Lime Mignonette
- Baja Cape Scallop Ceviche \$14**
Lime-Tequila Marinade, Avocado, Grilled Corn
- gf Chilled Jumbo Shrimp Cocktail \$15**
Cocktail Sauce
- gf *Seared Rare Ahi Tuna \$16**
Sesame Crusted, Wakame Seaweed Salad, Ponzu Sauce
- Bar Harbor, Maine Steamed Mussels \$15**
Plum Tomato Garlic Sauce, Pancetta, Shallots, Basil,
Grilled Garlic Toast
- gf Louisiana BBQ Wild Shrimp \$14**
Creole Garlic Butter Sauce
- Lobster Knuckles "Escargot" Style \$16**
Garlic Butter, Grilled Garlic Bread
- Shrimp & Asparagus Bisque \$6**
- gf The Grill's Seafood Chowder \$6**
Clams, Shrimp, Scallops, Fish,
Tomato-Saffron Broth
- Spicy Fried Lake Smelt \$13**
Red Bell Mayo, Lemon
- Lobster Spring Rolls \$16**
Asian Slaw, Chinese Mustard Sauce
- Smoked Lake Superior Whitefish Pate \$14**
Housemade Rosemary-Sea Salt Flatbread Crackers
- Spicy Fried Point Judith Calamari \$14**
Lemon Aioli
- Rosemary Fries \$7**
Red Chile Aioli
- Crispy Parmesan Portobello Fries \$12**
Red Pepper Mayo
- Crispy Oyster Slider \$5 each**
King's Hawaiian Bun, Napa Slaw, Jalapeno, Citrus Aioli

Our Entrees are served with a Basket of Homemade Bread and a Tuscan Pear and Gorgonzola Salad with Herb-Balsamic Vinaigrette

DINNER ENTREES

- Grilled Block Island Swordfish \$37**
Garlic Herb Butter, Acini Di Pepe Pasta, Ricotta, Radicchio, Fennel,
Pinenuts, Asparagus
- Broiled Maryland Jumbo Lump Crab Cakes \$38**
Citrus Aioli, Wild Rice Pilaf, Buttered French Beans
- The Grill's Bouillabaisse \$38**
Lobster Meat, Shrimp, Salmon, Cod, Mussels, Clams,
Tomato Fennel Saffron Broth, Red Pepper Aioli Crostini
- Parmesan Crusted Lake Superior Whitefish \$34**
Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms,
Garlic French Beans, Roasted Lemon-Chive Butter
- Pan Fried Walleye \$33**
Black Walnut Crust, Citrus Butter, Wild Rice Pilaf, Sautéed Spinach
- Sautéed Hazelnut Crusted Sea Scallops \$38**
Honey Key Lime Butter, Wild Rice Pilaf, Asparagus
- Pacific Cod Fish and Chips \$26**
Beer Battered Cod, Shoestring Fries, Malt Vinegar Aioli
- Shrimp and Lobster Fettuccine \$36**
Red Bell Pepper Cream Sauce
- Goat Cheese Ravioli \$36**
Shrimp, Lobster, Pancetta, Basil,
Plum Tomato-Garlic Sauce ~Available Vegetarian~
- Pasta Pomodoro \$26**
Olive Oil-Garlic Herb Sauce, Basil Butter, San Marzano Tomatoes,
Sun-Dried Tomatoes, Crimini Mushrooms, Spinach, Pinenuts, Linguine
- Shrimp and Scallop Pasta \$35**
Goat Cheese-Garlic Cream, Sundried Tomatoes, Basil,
Fettuccine Pasta
- Baked Chicken and Wild Mushroom Cannelloni \$30**
Italian Fennel Sausage, Spinach, Basil, Pecorino, Mozzarella, Ricotta,
Tomato Butter Sauce
- Crispy Buttermilk Fried Chicken \$28**
Boneless Chicken Breast and Thigh, Cider Pepper-Honey Glaze,
White Cheddar Mashers, Corn Succotash, Honey Butter Biscuit
- gf *Mixed Grill \$38**
Herbed Chicken Breast, Grilled Beef Tenderloin, BBQ Shrimp wrapped
in Applewood Smoked Bacon, White Cheddar Mashers, Asparagus
- *Steak Frites \$40**
Grilled Creekstone Farms New York Strip Steak, Garlic Herb Butter,
Red Wine Jus, Rosemary Fries, Roasted Asparagus
- gf *Grilled Beef Tenderloin Medallions \$44**
Mushroom Rubbed-Creekstone Farms Black Angus Tenderloin,
Gorgonzola Butter, Red Wine Jus, Grilled Portobello Mushroom,
White Cheddar Mashers, Herb Roasted Carrots
- Braised Beef Short Rib \$42**
White Cheddar Mashers, Roasted Root Vegetables,
Red Wine Beef Jus, Caramelized Shallots, Horseradish Gremolata

SALADS and SANDWICHES

- The following salads available with:
Grilled Chicken \$5 *Grilled Salmon \$6 Grilled Shrimp \$8
- gf The Grill's Michigan Salad \$13**
Little Gem and Bibb Lettuce, Maytag Blue Cheese, Red Onion, Dried
Cherries, Toasted Pinenuts, Raspberry-Maple Vinaigrette
- gf Side Tuscan Pear Salad \$5**
- Side Caesar Salad \$6**
White Anchovies, Shaved Parmesan, Garlic Croutons
- gf *Grilled Salmon Salad Santa Fe \$19**
Mixed Greens, Grilled Corn, Avocado, Cherry Tomatoes, Roasted
Pepper, Jack Cheese, Crispy Corn Tortillas,
Charred Fresno Chile Vinaigrette
- *Blackened Steak Salad \$20**
Mixed Greens, Cherry Tomatoes, Cornbread Croutons, Crispy Fried
Onion Rings, Buttermilk-Bacon Ranch Dressing
- Baja California Fish Tacos \$16**
Beer Battered Pacific Cod, Napa Cabbage Slaw,
Cucumber Citrus Relish, Roasted Tomato-Red Pepper Salsa,
Red Pepper Mayo, Warm Flour Tortilla, French Fries
- Crispy Buttermilk Fried Chicken Sandwich \$16**
Buttermilk Fried Chicken, Jarlsberg Swiss, Spicy Slaw, Red Chile Aioli,
Toasted Bun, French Fries
- Roasted Vegetable Wrap \$16**
Portobello Mushroom, Peperonata, Broccolini, Zucchini, Asparagus,
Yellow Squash, Red Onion, Fresh Mozzarella, Roasted Tomato Jam,
Grilled Flatbread, Basil Aioli, French Fries
- Grilled Chicken Club \$15**
Avocado, Tomato, Applewood Smoked Bacon, Monterey Jack,
Honey Mustard Sauce, Toasted Bun, French Fries
- *The Grill's Burger \$15**
Creekstone Farms Black Angus Ground Chuck on a Toasted Bun &
any of these Toppings: Yellow Cheddar Cheese, Blue Cheese, Jarlsberg
Swiss, Mushrooms, Sautéed Red Onions, Bacon, French Fries.

*Notice: These Items May Be Served Raw Or Undercooked
*Consuming Raw or Undercooked Meat, Poultry, Seafood,
Shellfish or Eggs May Increase Your Risk of Foodborne Illness



gf : Gluten Free
*** All Fish Specialties available Gluten Free
*** Gluten Free Pasta available