

THE COMMONWEALTH

RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$6

Spanish Shrimp Skewers \$14

Romesco, Al Ajillo Sauce, Charred Scallions

Loaded Fries \$14

Purple Sweet Potato Tempura Fries, Pickled Ginger, Spicy Mayo, Nori Furikake, Bonito Flakes

House Fried Russet Potato Chips \$10

Sour Cream & Onion Dip

Deconstructed Bruschetta \$14

Roasted Honeynut Squash, Fig-Walnut Compote, Stracciatella, Baguette

Chicharron Tacos \$12

Crispy Pork Belly, Escabeche Vegetables, Avocado Crema, Corn Tortillas

SALADS

Caesar Salad \$12

Parmesan, Garlic Croutons, & House Dressing

Little Leaf Lettuce Salad \$12

Cucumbers, Red Onions, Carrots, Grape Tomatoes, Extra Virgin Olive Oil, Balsamic Reduction

Wild Rice Salad \$12

Roasted Apples, Carrots & Onions, Golden Raisins, Walnuts, Arugula & Baby Kale, Cranberry Vinaigrette

Summer Salad \$12

Blueberries, Pickled Fennel, Apricots, Radishes, Goat Cheese, Pepitas, White Balsamic Vinaigrette

Add to Any Salad:

Grilled Marinated Chicken Breast \$6, Turkey Salad \$6, Crispy Tofu Bites \$6, Pan Roasted Salmon \$9

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ENTRÉES

Maine Family Farms Beef Burger \$15

Aged Cheddar, Lettuce, Tomato & Onion
Add Bacon \$2 | Add Fried Egg \$2
Served with French Fries

Roasted Summer Vegetable & Ricotta Cannelloni \$24

Marinara, Parmesan Bechamel, Garlic Butter Crostini

PEI Mussels \$18

Spicy Arrabbiata Sauce, Shallots, Garlic, Parsley, Baguette

Seared Zucchini \$18

Lacinato Kale, Black Lentils, Tomato-Avocado Salad, Guajillo Chile Remoulade, Crispy Tortillas

Pan Roasted Norwegian Salmon \$28

Confit Artichokes, Roasted Fennel & Leeks, Onion Soubise, Caper Salsa Verde

New York Strip Steak \$38

Steak Fries, Creamed Spinach, Red Wine Demi Glace

Seared New England Swordfish \$30

Roasted Fingerling Potatoes, Corn, Arugula, Roasted Pepper Chimichurri

Slow Roasted Pork Chop \$26

Romano Beans, Zucchini, Roasted Red Onions, Poblano Chiles, Summer Peach Glaze & Pickled Peaches

DESSERTS

Raspberry Lime Tart \$7

Creamy Raspberry-Lime Curd, Shortbread Crust, Fresh Raspberries and Whipped Cream

New York Style Cheesecake \$7

Silky Smooth New York Style Cheesecake with Berry Compote

Please see your server for today's selection

Plant Based Double Chocolate Cake \$7

Delightfully Decadent Cake with Fresh Berries and Whipped Cream

Crème Brûlée \$7

Rich Baked Custard with a Caramelized Candy Topping and Fresh Berries

Cannoli Waffle Cup \$7

Double Chocolate, Raspberry, & Chocolate Chip Cannoli Filling, Fresh Raspberries