

GLUTEN-FRIENDLY DINNER



First Bites

MUSSELS — Steamed with basil, white wine, and cream. **11.99**

BLACKENED SHRIMP LETTUCE WRAP — Bibb lettuce cups topped with avocado hummus and finished with a salad of blackened shrimp, heirloom tomatoes, shaved red onions, and honey-orange dressing. **12.99**

MEXICAN STREET CORN DIP — Hot and creamy! Studded with roasted, spiced corn and topped with pico de gallo and Cotija cheese. Served with house-fried tortilla chips. **10.99**

ESCARGOT — A classic with our uncommon touch. **10.99**

ALMOST ESCARGOT — Mushroom caps baked in garlic herb butter and browned with Cheddar. **8.99**

TUNA POKE LETTUCE WRAPS* — Bibb lettuce cups topped with sweet soy and Sriracha®-dressed Ahi tuna, guacamole, cilantro aioli, and sesame seeds. **13.99**

Steams & Greens

ONION SOUP — Caramelized onions in a sherry-spiked broth. Topped with Swiss and browned. **8.49**

WEDGE — Half a romaine heart, bacon, red onion, heirloom cherry tomatoes, crumbled bleu cheese, and bleu cheese dressing. **10.99**

UNCOMMON — Seasonal greens, house vinaigrette, Gorgonzola, and candied pecans. **8.99**

CAESAR — Romaine, Parmesan, and house-made dressing. **8.99**

COBB — Mixed greens, bleu cheese dressing, crispy bacon, heirloom tomatoes, Gorgonzola, hard-boiled egg, and avocado. **12.99**

STEAK TIP SALAD* — Marinated and grilled steak tips served over mixed greens, tossed with bleu cheese dressing and topped with heirloom tomatoes, Gorgonzola, and roasted portobello mushroom. **22.99**

SESAME TUNA* — Sesame-seared and cooked rare ahi finished with chili glaze. Served with a salad of mixed greens, Brussels sprouts, kale, Asian vegetables, and Sriracha® soy dressing. **20.99**

Add to any salad... Chicken **6.** | Steak Tips* **11.** | Salmon* **9.** | Ahi Tuna* **11.** | Chilled Blackened Shrimp **10.**

Handhelds

Served with a pickle and crispy fries.

SMOKEHOUSE BURGER* — Seasoned, char-grilled, and topped with Cheddar, red onion jam, bacon, and smoky aioli. Served on a toasted gluten-free bun. **15.99**

PB & JAM BURGER* — Seasoned, char-grilled, and topped with Cheddar, cider-bacon jam, and peanut butter aioli. Served on a toasted gluten-free bun. **15.99**

THE ROOSTER — Grilled chicken breast topped with Cheddar and bacon. Finished with your choice of ranch, BBQ, or maple mustard. Served on a toasted gluten-free bun. **13.99**

* MEAT TEMPERATURE

Rare – Red/Cold | Medium Rare – Red/Warm | Medium – Pink to edges/Warm | Medium Well – Pink/Grey to edges | Well – Grey

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

FOOD ALLERGIES

Please inform your server of *any* food allergies you or anyone in your party may have.

We want to protect your health and make sure you enjoy your meal.

theCman.com

Build a Bowl

ASIAN BOWL — Sweet Sriracha® soy-glazed stir-fry veggies with jasmine rice, green onions, and sesame seeds. **15.99**

STREET CORN BOWL — Spiced roasted corn, pico de gallo, avocado, black beans, rice, Cotija cheese, cilantro aioli, and fresh lime. **15.99**

Add to any bowl... Chicken **6.** | Steak Tips* **11.** | Salmon* **9.** | Ahi Tuna* **11.** | Chilled Blackened Shrimp **10.**

Modern Classics

NEW ENGLAND POT ROAST — Slow-braised with a natural jus pan sauce. Served with mashed potatoes and fresh vegetable. **20.99**

QUINOA-STUFFED PEPPER — Quinoa, fire-roasted tomatoes, corn, black beans and cilantro filling baked in a red pepper. Served with a verde tomatillo sauce and grilled lime. **17.99**

Add... Chicken **6.** | Steak Tips* **11.** | Salmon* **9.** | Ahi Tuna* **11.** | Chilled Blackened Shrimp **10.**

from the farm *Make it Surf 'n Turf — Add scampi baked shrimp to any dinner. 10*

FILET MIGNON* — Seasoned, char-grilled, and topped with Gorgonzola butter. Served with roasted asparagus and baked potato. **34.99**

NEW YORK SIRLOIN* — Choice cut, aged to perfection, seasoned, char-grilled and topped with bacon caramelized onion butter. Served with mashed potatoes and fresh vegetable. **31.99**

GRILLED STEAK TIPS* — Marinated steak tips grilled to perfection and topped with peppers and onions. Served with baked potato and fresh vegetable. **24.99**

GRILL ROOM STEAK* — Choice cut seasoned, char-grilled, sliced, and topped with bacon chimichurri. Served with mashed potatoes and fresh vegetable. **21.99**

from the Coast

BAKED SCALLOPS — Fresh North Atlantic sea scallops baked in a lemon butter sauce. Served with rice and fresh vegetable. **28.99**

PESTO HADDOCK — Haddock topped with herb-marinated tomatoes, baby spinach, and basil pesto. Served with rice and fresh vegetable. **21.99**

NANTUCKET PIE — Shrimp, scallops, haddock, and Maine lobster meat baked with lobster cream sauce. Served with baked potato and fresh vegetable. **31.99**

SALMON* — Everything bagel spice-crusted and pan-seared with chili and soy-dressed Asian slaw. Served on a bed of jasmine rice. **23.99**

BLACKENED TUNA* — Pan-seared blackened rare tuna served over a roasted corn-poblano pepper salad. Finished with chipotle aioli and grilled lime. Served with rice and fresh vegetable. **25.99**

Desserts

BROWNIE SUNDAE — Our own gluten-free salted caramel brownie topped with Common Man-made vanilla ice cream, hot fudge, whipped cream, and candied pecans.

CRÈME BRÛLÉE — Our rich rendition of the classic topped with a crisp sugar glaze.

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