

Concord Café proudly serves the following menu
Monday through Friday 5 pm – 10 pm

Appetizers

Shrimp Cocktail \$13.75

Cocktail sauce

Crab Cake \$10.25

House-made crab cake, chipotle aioli

Cheese Plate \$7.00

Aged Manchego, Sage Derby, with flat breads and fig compote

Arancini \$7.50

Risotto rice balls, stuffed with peas, served with marinara sauce

Soup

Soup du Jour \$4.50

Check with your server for today's creation

French Onion Soup \$7.00

Melted Swiss and provolone

Salad

Caesar Salad \$5.25

Romaine lettuce, house made dressing

Concord Salad \$4.75

Romaine and Boston Bibb lettuces, grape tomatoes, red onions, cucumbers and a lime-thyme vinaigrette

Pasta

With your choice of house salad or soup du jour

Gemelli with Shrimp \$21.95

Sautéed shrimp with garlic, oil and crushed red pepper with spring peas

Linguini with Veal Ragu \$28.00

Tender strips of veal, sautéed with wild mushrooms and herbs, served in a demi sauce, with chopped tomatoes

Spring Risotto \$18.95

Creamy Arborio rice with parmesan, porcini and shiitake mushrooms, spring peas, and asparagus

Seafood Scampi Style \$25.00

Shrimp, little neck clams, mussels and scallops over linguine

Entrees

All entrees served with vegetable and potato or rice, also with your choice of soup du jour or house salad

Mediterranean Chicken \$18.95

Eggplant, tomatoes, onions, garlic, peppers, atop a sautéed chicken breast, with Israeli cous cous

Brazilian Grilled Salmon \$20.95

Grilled salmon fillet served with a Leblon Cachaça Brazilian citrus glaze and jasmine rice

Pork Chop \$19.95

Center cut, bone-in chop with sweet chutney, whipped potatoes, sautéed vegetables

Veal Marsala \$29.95

Scaloppini of veal, sautéed with Marsala wine and shiitake mushrooms

Twin Lobster Tails \$45.00

Two five-ounce tails, basmati rice and vegetables

Chef Shawn's Grill Selections

All steaks are Black Angus Beef

Twin Skewers \$25.00

Please choose two varieties: Filet Mignon, Shrimp & Scallop, or Chicken; each with onions, peppers, squash and mushrooms, on Israeli cous cous with mango salsa

Filet Mignon \$37.50

7 ounce, with sautéed vegetables and your choice of sauce

Kansas City Sirloin \$35.00

16 ounce, with sautéed vegetables and your choice of sauce

Cowboy Steak \$35.00

French cut Rib Eye with sautéed vegetables and your choice of sauce

Surf and Turf \$53.00

7 ounce filet mignon with a 5 ounce lobster tail and sautéed vegetables

Sauces:

porcini mushroom demi glaze, roasted garlic butter, chimichurri sauce