



DINNER ENTRÉES

All entrées are served with salad and fresh baked bread and butter.

Prime Rib Au Jus

Slow roasted to perfection, served until it's gone with creamy horseradish sauce, mashed potato and daily vegetable. 18.

Apple Cranberry Stuffed Chicken

Oven roasted chicken breast with apple and cranberry stuffing, topped with a chicken velouté, served with rice pilaf and daily vegetable. 15.

Lobster Ravioli

Hand crafted lobster raviolis stuffed with lobster, topped with lobster cream, finished with asparagus, Maine lobster meat and herb oil. 16.

Stuffed Sole

Sole filets stuffed with crabmeat and scallop stuffing, topped with lobster cream sauce, served with rice pilaf and daily vegetable. 15.

Foster's Roast Pork

Slow roasted pork loin with Apple cider glaze, served with mashed potato and daily vegetable. 14.

Butternut Ravioli

Butternut Ravioli tossed with brown butter sage sauce and diced tomatoes. 14.

DESSERT

Triple Chocolate Cake

Chocolate cake, milk chocolate frosting and our own Common Man vanilla ice cream. 5.

CONCESSIONS

Stop by our concessions for fresh popped popcorn, candy, drinks and other treats, as well as some pretty swell Monkey apparel.



The Flying Monkey Drinks! That's for sure..

BEER ON TAP – buy the pint!

Common Man Ale Brewed by Smuttynose! 5.
Coors Light 5.

BOTTLED BEER

Budweiser 4. Bud Light 4. Kaliber 4. Sam Adams 5.
Sam Adams Light 5. Sam Adams Seasonal 5. Heineken 5.

WINE BY THE GLASS

Our Common Man Wines
Chardonnay, Merlot, Cabernet Sauvignon or White Zinfandel
Glass 6. / Bottle 22.

Cavit Pinot Grigio Glass 6.50 / Bottle 24.

WHITE WINE BY THE BOTTLE

Blue Fish Riesling 25.
Santa Rita 120 Sauvignon Blanc 24.
Layer Cake "Virgin" Chardonnay 34.
The Kitchen Sink White Blend 24.
Lunetta Prosecco 8. (single serve bottle)

RED WINE BY THE BOTTLE

Jargon Pinot Noir 27.
Mondavi Private Selection Merlot 25.
Menage a Trois Blend 29.
Bogle Old Vine Zinfandel 30.
The Show Cabernet Sauvignon 34.
Kitchen Sink Red Table Wine 24.

