

# DINNER

## SHARE

### SNAPPER CEVICHE\* 22 **GF**

Mango, sweet potato, red onion, habanero

### TUNA POKE\* 25 **GF**

Tuna, crab, avocado, mango, cucumber, mirin-ginger, plantain chips

### SHRIMP & GRITS\* 23 **GF**

Smoked gouda & green onion grit cake, rosemary, creole sauce

### CHARRED OCTOPUS\* 24 **GF**

Charred tomatoes, chorizo, caper berries, Gigantes beans, olives, citrus vinaigrette

### BURRATA 24 **V**

Seasonal stone fruit, hot honey, lemon oil, basil, mint, almond dukka, candied jalapenos, grilled bread

### KANPACHI\* 22 **GF**

Mango, tajin, cucumber, radish, aguachile, red onion, limes

### CRISPY BRUSSELS SPROUTS 14 **GF**

Truffle, parmesan, bacon, balsamic, fried egg

### CHARCUTERIE BOARD 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, beer grain mustard, crusty bread



## GREENS

### HOUSE CAESAR 16 **V**

Chopped romaine, crisp parmesan, fried kalettes, croutons, house Caesar dressing

### CLASSIC WEDGE 23

Baby iceberg, lump crab, grilled corn, red onions, tomatoes, hard boiled eggs, bacon, cheesy bread, Ravigote dressing

### CITRUS

### JICAMA 16 **GF VG**

Artisan greens, citrus, puffed quinoa, almonds, radish, dates

### ADD

salmon\* +9  
chicken +10  
shrimp\* +11  
snapper\* +13



## MAINS

### SEARED SNAPPER\* 34 **GF**

Sweet potato-chorizo hash, wild mushroom, heirloom tomato, garlic-chive oil

### SEARED SCALLOPS\* 40

Calabaza puree, wild mushrooms, apple-fennel slaw, herb oil, squid ink lace

### ROASTED CHICKEN 28 **GF**

Creole succotash, Yukon gold mashed potatoes, andouille sausage

### SHRIMP ORECCHIETTE\* 30

Wild mushrooms, tomato, basil, parmesan, cream

### SHORT RIB OSSOBUCO 39

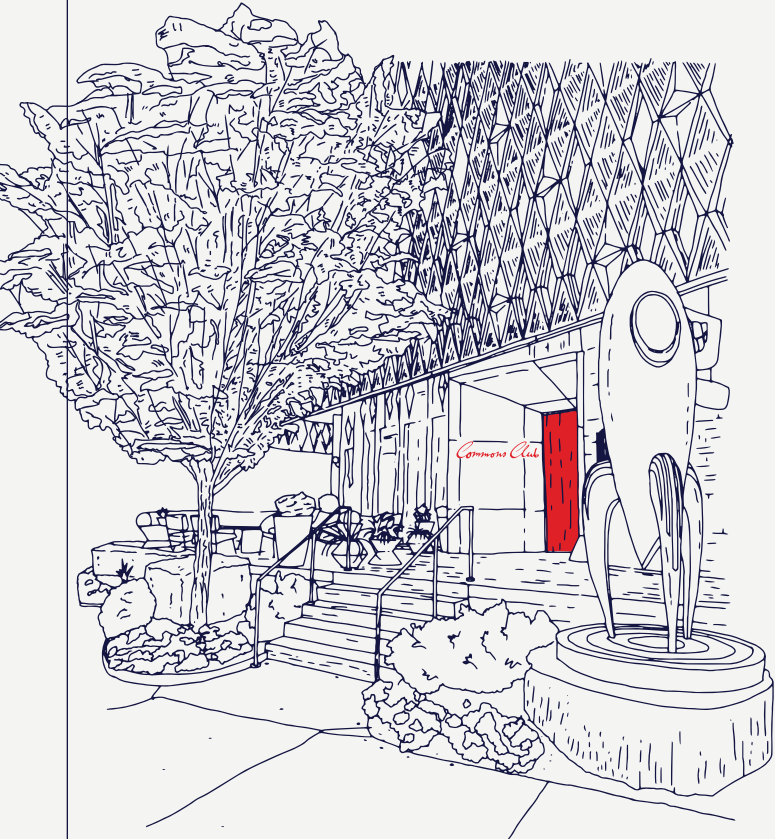
Yukon gold mashed potatoes, roasted cippolini, roasted carrots, spicy fried onions

### STEAK FRITES\* 36 **GF**

Grilled churrasco, fries, citrus chimichurri

### MUSHROOM CAVATAPPI 26 **V**

Wild mushrooms, roasted tomatoes, basil, sage oil



## SWEETS

### CHEF ANDY'S KEY LIME PIE 9

White chocolate & pecan crust, coconut meringue, guava

### PECAN TOFFEE BREAD PUDDING 9

Bourbon caramel, ice cream

### CHOCOLATE PARFAIT 9 **GF**

Chocolate cake, milk chocolate mousse, sable cookie crumble, cocoa nibs

### SCOOP OF ICE CREAM 7

Vanilla, chocolate or banana



Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

# Commons Club

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\* Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.