

LUNCH

TO START



WHIPPED RICOTTA | 21 **V**

Hot honey, lemon oil, candied jalapenos, pistachio, grilled focaccia

CHEF'S PICK

SEASONED FRIES | 10 **V**

House-blended spice, garlic aioli

FRUTA LOCA | 18 **V GF**

Fresh fruit, tajin, chamoy, pepitas, coconut

CHARRED CHILI LIME SHRIMP | 19 **GF**

Grilled shrimp, guajillo crema, mango-pineapple relish, pepitas, lime



GREENS

CAESAR | 16 **V**

Romaine hearts, parmesan, garlic croutons, classic Caesar dressing
add chicken +7 | shrimp +11 | banger steak* +14*

SOUTHWEST CHICKEN | 20

Grilled chicken, avocado, roasted corn, black beans, cherry tomatoes, tortilla strips, mixed greens, cilantro-lime vinaigrette

STEAKHOUSE* | 32

Hanger steak, roasted tomatoes, blue cheese, crispy onions, red onion, radish, mixed greens, red wine vinaigrette



HANDHELDS *Served with seasoned fries*

BUTCHER BURGER* | 25

House-ground brisket-chuck blend, aged white cheddar, bourbon bacon and onion jam, BBQ aioli, butter bibb lettuce, house pickles, toasted Hawaiian bun

HANGER STEAK SANDWICH* | 33

Grilled hanger steak, roasted red pepper & bleu spread, pepper jack, arugula, pickled onion, ciabatta

BOURBON BBQ CHICKEN SANDWICH | 21

Grilled chicken breast, smoked gouda, bourbon bbq glaze, crispy onions, shredded lettuce, toasted hawaiian bun

SMOKED BRISKET GRILLED CHEESE | 23

Slow-smoked brisket, fontina, gruyere, gouda, bbq aioli, Texas toast with garlic dijon butter

CAJUN TURKEY CLUB | 18

Roasted cajun turkey, applewood bacon, avocado, bibb lettuce, tomato, red onion, garlic aioli, multigrain bread

ROASTED VEGGIE & GOAT CHEESE SANDWICH | 28 **V**

Grilled zucchini, roasted peppers, tomato, arugula, whipped goat cheese, hot honey, ciabatta

SWEETS

KEYLIME PIE | 12 **V**

White chocolate and pecan crust, coconut meringue, guava

CHEF'S PICK



BANANA PUDDING | 12 **V**

Caramelized banana, shortbread crumble, white chocolate

CHOCO ESPRESSO POT DE CREME | 12 **V**

Chantilly, shaved dark chocolate, smoked flaky salt

SCOOP OF ICE CREAM | 12 **V GF**

Vanilla, chocolate or banana

HAPPENINGS

HAPPY HOUR

Weekdays | 4 - 6 pm

LIVE MUSIC & DJ

Fridays | 6 - 9 pm
Saturdays | 8 pm 'til

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.

Commons Club

11AM - 2PM | Monday - Friday | \$20

POWER LUNCH

CHOICE OF CHEERS

GLASS OF HOUSE WINE

Angeline Cabernet Sauvignon, CA or Angeline Chardonnay, CA

SEASONAL MOCKTAIL

CHOICE OF STARTER

CAESAR SALAD 🌿

Romaine hearts, parmesan, garlic croutons, classic Caesar dressing

add chicken +7 | shrimp +11 | hanger steak* +14*

FRUTA LOCA 🌿

Fresh fruit, tajin, chamoy, pepitas, coconut

CHOICE OF ENTRÉE

HALF CAJUN TURKEY CLUB

Roasted cajun turkey, applewood bacon, avocado, bibb lettuce, tomato, red onion, garlic aioli, multigrain bread

AVOCADO TOAST 🌿

Sourdough toast, avocado, arugula, baby heirloom tomatoes, toasted pepitas, queso fresco, hot honey

SWEET TREAT TO-GO

 GLUTEN FREE |  VEGETARIAN |  VEGAN

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*Available for each guest to enjoy individually.
Tax & gratuity not included.*



@COMMONSCLUBDAL