

Commons Club

DINNER MENU | \$59+ PER PERSON

CHOICE OF STARTER

WHIPPED RICOTTA

Candied jalapeño, pistachio dukkah, hot honey, grilled focaccia

HOUSE GREENS

Mixed greens, heirloom tomatoes, cucumber, pickled red onion, pepitas, queso fresco, citrus-herb vinaigrette

CHOICE OF ENTRÉE

FRIED CHICKEN

Hominy & charred corn cash, Sunday Sauce

HERB-CRUSTED SNAPPER

Sauce vierge, crispy potatoes

SPICY LAMB BOLOGNESE

House cavatelli, ricotta, torn mint

CHOICE OF DESSERT

CHEF ANDY'S KEY LIME PIE

White chocolate and pecan crust, coconut meringue, guava

ESPRESSO CHOCOLATE

 **GLUTEN FREE** |  **VEGETARIAN** |  **VEGAN**

**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

LUNCH MENU | \$29+ PER PERSON

CHOICE OF STARTER

CHARRED CHILI LIME SHRIMP

Guajilo crema, mango-pineapple relish, pepitas, grilled lime

HOUSE GREENS

Mixed greens, heirloom tomatoes, cucumber, pickled red onion, pepitas, queso fresco, citrus-herb vinaigrette

CHOICE OF ENTRÉE

Served with seasoned fries

BOURBON BBQ CHICKEN SAMMY

Smoked gouda, bourbon BBQ glaze, crispy onions, toasted Hawaiian bun

CAJUN TURKEY CLUB

Applewood bacon, avocado, bibb lettuce, tomato, red onion, garlic aioli, multigrain bread

SMOKED BRISKET GRILLED CHEESE

Fontina, gruyère, gouda, caramelized onions, BBQ aioli, garlic-dijon Texas Toast

 **GLUTEN FREE** |  **VEGETARIAN** |  **VEGAN**

**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

BRUNCH MENU | \$29+ PER PERSON

CHOICE OF STARTER

CHARRED CHILI LIME SHRIMP

Guajilo crema, mango-pineapple relish, pepitas, grilled lime

HOUSE GREENS

Mixed greens, heirloom tomatoes, cucumber, pickled red onion, pepitas, queso fresco, citrus-herb vinaigrette

CHOICE OF ENTRÉE

Served with seasoned fries

BOURBON BBQ CHICKEN SAMMY

Smoked gouda, bourbon BBQ glaze, crispy onions, toasted Hawaiian bun

CAJUN TURKEY CLUB

Applewood bacon, avocado, bibb lettuce, tomato, red onion, garlic aioli, multigrain bread

SMOKED BRISKET GRILLED CHEESE

Fontina, gruyère, gouda, caramelized onions, BBQ aioli, garlic-dijon Texas Toast

 **GLUTEN FREE** |  **VEGETARIAN** |  **VEGAN**

**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.*