DINNER

SHARE

SNAPPER CEVICHE* 22 ^{GF} Mango, sweet potato, red onion, habanero

TUNA POKE* 25 Tuna, crab, avocado, mango, cucumber, mirin-ginger, plantain chips

SHRIMP & GRITS* 23 ^(B) Smoked gouda & green onion grit cake, rosemary, creole sauce

CHARRED OCTOPUS* 24 Charred tomatoes, chorizo, caper berries, Gigantes beans, olives, citrus vinaigrette

BURRATA 24 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 Truffle, parmesan, bacon, balsamic, fried egg



SEARED SNAPPER* 34 Sweet potato-chorizo hash, wild mushroom, heirloom tomato, garlic-chive oil

SEARED SCALLOPS* 40 Calabaza puree, wild mushrooms, applefennel slaw, herb oil, squid ink lace

ROASTED CHICKEN 28 Creole succotash, Yukon gold mashed potatoes, andouille sausage



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 @ VS Artisan greens, citrus, puffed qunioa, almonds, radish, dates

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



MAINS

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 G 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 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 Vegetarian VG Vegan



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