

# DINNER

## SHARE

### TUNA POKE\* 25 <sup>GF</sup>

Tuna, crab, avocado, cucumber, seaweed salad, mirin-ginger, plantain

### BBQ SHRIMP\* 26 <sup>GF</sup>

Chive and cheddar grit cake, rosemary

### CHARRED OCTOPUS\* 24 <sup>GF</sup>

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

### CRAB CAKE\* 28

Aji amarillo, avocado-mango relish

### WHIPPED RICOTTA 21 <sup>V</sup>

Hot honey, lemon oil, candied jalapenos, pistachio dukkah, grilled rustique bread

### CRISPY BRUSSELS SPROUTS 14 <sup>GF</sup>

Truffle, parmesan, pork belly, balsamic, fried egg



## GREENS

### LITTLE GEMS 16 <sup>VG</sup>

Citrus, radish, pistachio, avocado, honey-lemon vinaigrette

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

### JICAMA 16 <sup>V</sup>

Baby greens, winter squash, almond, dates, quinoa, corn bread croutons, tamarind vinaigrette

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

### TUNA NICOISE 20

Artichoke, purple potato, beans, roasted tomato, capers, anchovies, caper berries, balsamic vinaigrette



## MAINS

### SEARED SCALLOPS\* 40 <sup>GF</sup>

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

### BLACKENED RED FISH\* 36 <sup>GF</sup>

Sweet potato andouille hash

### SHRIMP TROFIE PASTA\* 34

Local mushrooms, roasted tomato, parmesan stracciatella, rapini

### 5 SPICE DUCK\* 38

Pan perdu, foie gras, fig, pumpkin, gastrique

### SHORT RIB OSSOBUCO 40

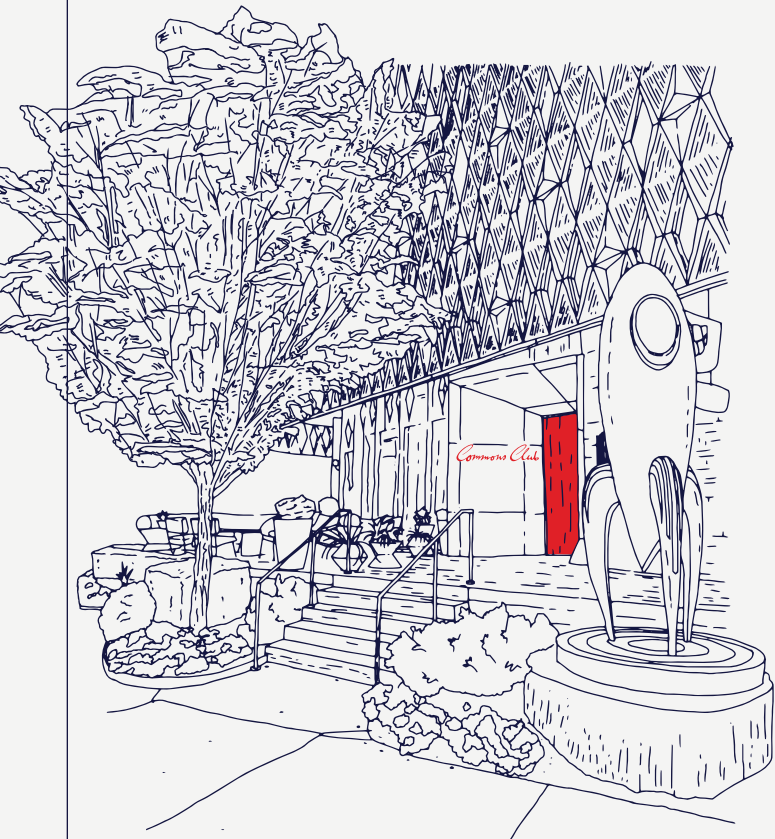
Yukon gold mashed potatoes, roasted cippolini, roasted carrots, spicy fried onions

### STEAK FRITES\* 38 <sup>GF</sup>

Grilled churrasco, fries, citrus chimichurri

### MUSHROOM RISOTTO 28 <sup>V</sup>

Wild mushrooms, sage, tapioca, leeks, pangrattato



## 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 <sup>GF</sup>

Peanut butter syrup, cookie crumble, chocolate custard

### SCOOP OF ICE CREAM 7

Vanilla, chocolate or banana



Executive Chef Andy Papson

Legend: <sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian <sup>VG</sup> 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.