

DINNER

SHARE



WHIPPED RICOTTA | 21 V

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

CHEF'S PICK



TUNA STACK\* | 25 GF

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

CRAB CAKE\* | 26

Aji amarillo, avocado-mango relish

BBQ SHRIMP\* | 22 GF

Chive and cheddar grit cake, rosemary

SPICY TUNA BITES | 20 GF

Crispy rice, serrano, avocado

CHICKEN AND CAVIAR | 26

Fried chicken thighs, crème fraîche, chives, red onion, caviar

BRUSSELS | 14 GF

Truffle, parmesan, pork belly, balsamic, fried egg



GREENS

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



JICAMA | 16 V

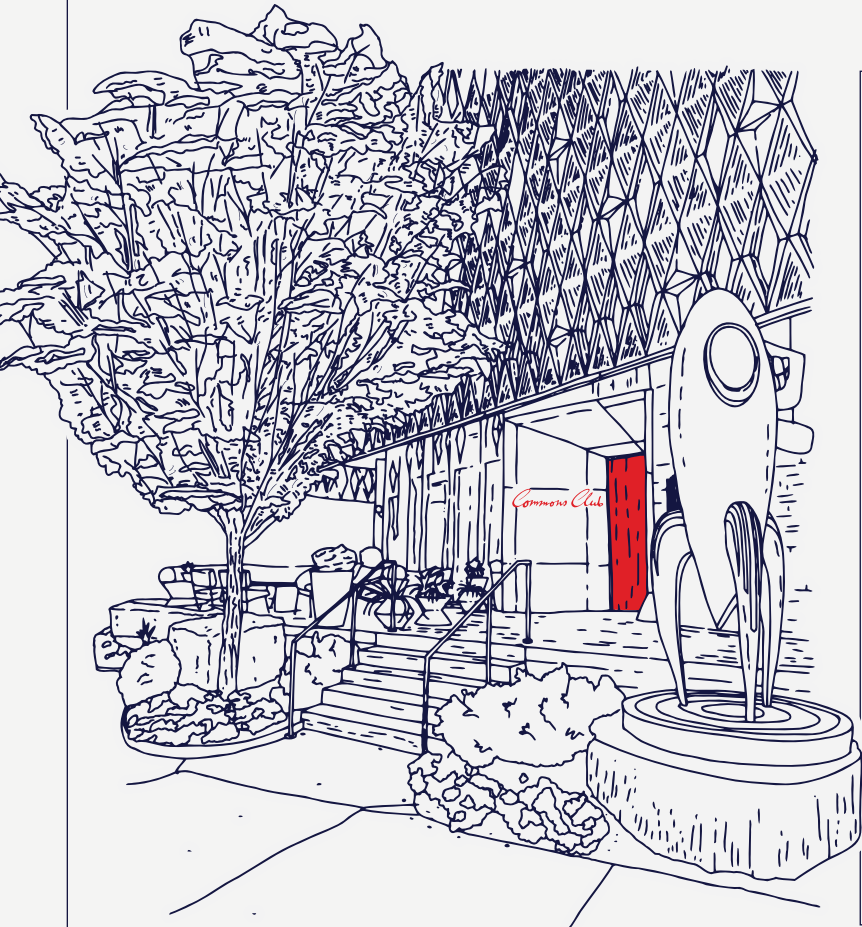
Baby greens, pepita, dates, quinoa, corn bread croutons, tamarind vinaigrette

LITTLE GEMS | 16 VG GF

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

WINTER CHOP | 16 VG GF

Kale, shaved brussels, arugula, apple, pomegranate, candied pecans, winter squash, cane syrup vinaigrette



MAINS



BLACKENED SNAPPER\* | 36 GF

Sweet potato, andouille hash

LAMB BOLOGNESE | 38

Braised lamb, house-made za'atar pasta, labneh, pine nuts

IBERICO SECRETO STEAK | 50 GF

the wagyu of pork - Pork steak, persimmon BBQ sauce, creamy polenta, sauteed kale

PERI PERI CHICKEN | 30

Half-roasted chicken, sweet potato wedges, poblano and redneck cheddar cornbread

BRAISED SHORT RIB | 40 GF

Vanilla scented, yukon gold mashed potatoes, spice-roasted tri-colored carrots

CHEF'S PICK

STEAK FRITES\* | 42 GF

Skirt steak, fries, citrus chimichurri

SPAGHETTI SQUASH | 28 VG GF

Mushroom ragout, cashew cream



SWEETS

KEYLIME PIE | 9

White chocolate & pecan crust, coconut meringue, guava

CHEF'S PICK



BANANAS FOSTER BREAD PUDDING | 9

Rum caramel, vanilla ice cream

CHOCOLATE PARFAIT | 9 GF

Peanut butter syrup, cookie crumble, chocolate custard

SCOOP OF ICE CREAM | 9 GF

Vanilla, chocolate or banana

HAPPENINGS

HAPPY HOUR

Weekdays | 2-7 pm

LIVE MUSIC & DJ

Fridays | 6 pm 'til

Executive Chef Andy Papson

Legend: GF Gluten Free V Vegetarian VG Vegan

Commons Club

@commonsclubdal commonsclub.com/dallas

\* 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.