

# THE COMMENTARY

SOCIAL  
HOUSE

ESTD.  
2019



## ARLINGTON RESTAURANT WEEK



### **DINNER \$35 PER PERSON**

#### **CHOICE OF FIRST COURSE**

##### **SLIDERS**

CHOICE OF SPICY CHICKEN OR SPAGHETTI SQUASH, WITH CARAMELIZED ONIONS, CHIPOTLE CREMA & JICAMA RADDISH SLAW ON BRIOCHE BUNS

##### **SPICY LEMON SHRIMP**

LEMON-BUTTER SAUCE & CHILLI FLAKES, WITH TOASTED ATRISAN BREAD

##### **CALI SALAD**

ROMAINE, CHARRED CORN, TOMATOES, ONIONS, BLACK BEANS, AVOCADO, TORTILLA STRIPS, QUESO FRESCO & HOUSE MADE BBQ RANCH DRESSING

#### **CHOICE OF SECOND COURSE**

##### **TRUMPET MUSHROOMS GF**

WITH CRISPY MARBLE POTATOES & ROASTED CREAMY LEEKS

##### **PAN ROASTED FRESH CATCH GF**

POTATO-CAULIFLOWER PUREE & ROASTED RED PEPPER SAUCE WITH A GRANNY SMITH APPLE & CRAB SALAD

##### **CRISPY CHICKEN LEG**

WITH HERB -YOGURT PURPLE POTATOES, CHARRED VEGETABLES & SALA VERDE

#### **CHOICE OF THIRD COURSE**

##### **HORCHATA CREME BRULEE**

RICH CUSTARD HOUSE MADE HORCHATA TOPPED WITH A LAYER OF CARAMELIZED SUGAR

##### **BREAD PUDDING**

WITH BOWMAN BROTHERS WHISKEY CARAMEL SAUCE & VANILLA ICECREAM

##### **APPLE TART**

HOUSE MADE APPLE CINNAMON BROWN SUGAR ON FLAKEY PASTRY BAKED TO PERFECT SERVED WITH VANILLA ICECREAM

