

THE ARLINGTON

Mon - Sat: 4:30Pm - 7:00Pm

Choice of House salad/Caesar or Soup &
Dessert included with Entree Purchase



Appetizer

Stuffed Mushroom Caps (5)

Roasted Garlic and Italian breadcrumb Stuffed mushroom caps, served with marinara sauce and drizzled with extra virgin olive oil

\$8

Roasted red pepper and garlic Hummus

Fresh chickpea hummus blended with roasted red peppers, garlic, lemon, tahini, cumin and olive oil, served with toasted pita chips

\$8

Thai Chicken Peanut Lettuce Wraps (3)

Grilled chicken thigh cooked with sriracha, garlic, ginger, and soy, served in a bibb lettuce wrap topped with carrots, scallions, peanuts, with honey peanut dipping sauce

\$10

♥ Shrimp Ceviche

Cooked shrimp salad of fresh lime juice, cucumber, red onion, tomato, avocado, cilantro, jalapeno, diced mango, served with fried plantain chips

\$12

Entree Salads

ADD GRILLED CHICKEN \$6, SHRIMP (5) \$6 OR SCOTTISH SALMON \$11

Classic Cobb

Romaine, Tomato, Bacon, Egg, Blue cheese, Avocado

\$7

♥ Wedge Salad

Iceberg lettuce, cherry tomato, bacon, crispy onions, chives, blue cheese crumble and dressing

\$8

♥ Fresh Berry Salad

Romaine lettuce, blueberries, strawberries, toasted almonds, feta cheese, balsamic dressing

\$9

Southwestern Chop Salad

Chopped and tossed romaine, corn, black beans, cilantro, tomato, red onion, orange bell pepper, avocado, cheddar/Monterey jack blend, served with jalapeno ranch dressing and crispy tortilla

\$10

Pasta

ADD ITALIAN SAUSAGE \$4, GRILLED CHICKEN \$6, OR SHRIMP (5) \$6

Fettuccini Alfredo

Fettuccini pasta, Pecorino Romano and parmesan cream sauce, garlic, butter, parsley

\$14

Rigatoni alla Vodka

Rigatoni pasta, creamy tomato-based sauce made from vodka, heavy cream, basil and blended whole plum tomato sauce

\$16

Menu



The Arlington

Chicken

Served with choice of 2 sides

Chicken cordon blue

Ham & Swiss stuffed chicken breast, panko breaded and fried golden brown, served with Dijon mustard cream sauce

\$19

Airline Chicken Marsala with wild mushroom medley

Sauteed 10oz bone-in airline chicken with marsala wine demi glace and chef selected wild mushrooms blend

\$23

Seafood

Served with choice of 2 sides

Mussels with Pernod Cream Sauce

Steamed P.E.I mussels with a shallot Pernod and white wine cream sauce (25 per order)

\$20

♥ Crispy Pan-Seared Cobia

A Premium Atlantic whitefish prized for its firm, buttery and flaky texture, Served with a lemon caper butter sauce

\$21

Miso Black Cod

Baked Black Cod marinated with white miso, sake, soy, mirin, and brown sugar

\$22

♥ Scottish Atlantic Salmon

Premium Atlantic Salmon from the waters of Scotland, served with Lemon Beurre Blanc (Grilled, Blackened, or Poached)

\$25

♥ Grilled Swordfish

Grilled flaky and firm textured fish, served with a zesty garlic and lime Chimichurri sauce

\$27

Steaks & Chops

Steaks served with choice of 2 sides

5oz Petit Filet

Most Tender in-house cut, served with demi-glace

\$19

Grilled Lamb Chops

Grilled double chop served with rosemary demi glace, mashed potato, choice of one side

\$28

Prime 16oz T-bone Steak

USDA Prime cut, split bone of NY Strip and filet mignon,

\$37

Extra Sides - \$3

Grilled Asparagus

Roasted Baby Carrot

Buttered Broccoli

Sauteed Peas & Pearl Onion

Squash Medley

Sauteed Mushrooms

Baked Potato

Bourbon Brown Sugar Apples

Sweet Potato

Mashed Potato

Dessert

Signature Dessert of the Day

Assorted Ice Cream

Cookie Selection

♥ Fruit Cup

