



ARLINGTON RESTAURANT WEEK

\$55 DINNER

FIRST COURSE CHOICE OF

SOUP OF THE DAY

CLASSIC CAESAR SALAD

*romaine, brioche crumble,
house-made caesar dressing*

MIXED GREENS SALAD

*mixed greens, marinated tomatoes, carrot,
cucumbers, champagne vinaigrette*

SECOND COURSE CHOICE OF

HICKORY SMOKED ATLANTIC SALMON*

Mediterranean quinoa salad, garlic spinach, smoked tomato butter, basil oil

HOUSE-MADE SPICY BUCATINI

guanciale, onion confit, spicy tomato sauce, pecorino

CHICKEN MILANESE

*breaded chicken cutlet, baby arugula, shaved celery, red onion, marinated tomatoes, fresh mozzarella pearls,
sun-dried tomato vinaigrette, shredded parmesan, lemon chicken jus*

NEW FRONTIER BISON NEW YORK STRIP*

mushroom and potato hash, red wine jus, habanero mustard

CATCH OF THE DAY

Chef's seafood feature

THIRD COURSE CHOICE OF

BRIOCHE BREAD PUDDING

*white chocolate, Great Falls vanilla ice
cream, Open Road Independence
Bourbon creme anglaise, caramel*

BROWNIE HOT FUDGE SUNDAE

*house-made flourless brownie, Great Falls
vanilla ice cream, chocolate fudge sauce,
candied walnuts, whipped cream*

KEY LIME PIE

*toasted coconut crust, mojito reduction,
raspberry coulis, meringue brulee*



Vegan



Vegetarian



Dairy-free



Gluten-free



Contains nuts



Contains shellfish

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.