



ARLINGTON RESTAURANT WEEK

3 COURSES FOR \$55

FIRST COURSE

CHOICE OF

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, pickled ginger aioli, tobiko, wonton chips, sweet soy glaze, roasted nori + sesame seeds

CAESAR SALAD*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SECOND COURSE

CHOICE OF

CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

STEAK FRITES*

7 oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb French fries

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

SEASONAL PASTA

vegetarian, vegetables rotate seasonally

THIRD COURSE

CHOICE OF

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

APPLE PIE

candied walnuts, cinnamon ice cream, whipped cream