



ARLINGTON RESTAURANT WEEK

OCTOBER 14 – 21, 2024
Lunch Menu | \$25* per person

**Upgrade Your Experience To A 4 Course
With The Addition Of An Appetizer | \$7.00**

**Shrimp
Kisses (3)**

Bacon Wrapped / Pepper Jack
Cheese / Sweet Chili Glaze

**Crispy Asian
Calamari**

Sweet & Spicy Glaze
Thai Chilies / Green Onions

S.R.F. Wagyu Carpaccio

Black Garlic Nori Crusted
Truffle Aioli / Grilled Bread

STARTER

Choice of one:

Mixed Greens Salad

Blue Cheese/ White Balsamic Vinaigrette/ Candied Walnuts

New England Clam Chowder

Potatoes/ Clams/ Bacon

Hearts of Romaine Caesar

Parmesan Reggiano/ Black Garlic Crostini/ Spanish Anchovy

ENTRÉES

Choice of one:

Sugar & Spice Rubbed Cedar Salmon

Farro Risotto/ Brussel Sprouts/ Butternut Squash
Purée/ Balsamic Brown Butter

Roasted Vegetable Power Bowl (V)

Sweet Potatoes, Cauliflower/ Broccolini
Red Onion/ Egg/ Brown Rice
Tahini Dressing

Shrimp Scampi

Bucatini/ Tomatoes/ White Wine/ Fresh Herbs

Wagyu Steak Frites +\$5

Shallot Confit/ Sauce Au Poivre
Truffle Fries

Buttermilk Fried Chicken

Mashed Potatoes/ Ai Pastor Sauce/ Salsa Matcha

DESSERT

Choice of one:

Flourless Truffle Cake

Salted Caramel, Heath Bar Crunch, Whipped Cream

Crème Brûlée

Fresh Berries

*Price does not include tax or gratuity.

Lunch Menu



SEAFOOD • STEAKS • OYSTERS

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ARLINGTON RESTAURANT WEEK

OCTOBER 14 – 21, 2024

Dinner Menu | \$45* per person

**Upgrade Your Experience To A 4 Course
With The Addition Of An Appetizer | \$7.00**

**Shrimp
Kisses (3)**

Bacon Wrapped / Pepper Jack
Cheese/ Sweet Chili Glaze

**Crispy Asian
Calamari**

Sweet & Spicy Glaze
Thai Chilies / Green Onions

S.R.F. Wagyu Carpaccio

Black Garlic Nori Crusted
Truffle Aioli / Grilled Bread

STARTER

Choice of one:

Mixed Greens Salad

Blue Cheese/ White Balsamic Vinaigrette
Candied Walnuts

Hearts of Romaine Caesar

Parmesan Reggiano/ Black Garlic Crostini
Spanish Anchovy

New England Clam Chowder

Potatoes/ Clams/ Bacon

Lobster Bisque

Sherry Cream/ Croutons

ENTRÉES

Choice of one:

Sugar & Spice Rubbed Cedar Salmon

Farro Risotto/ Brussel Sprouts
Butternut Squash Purée/ Balsamic Brown Butter

Buttermilk Fried Chicken

Mashed Potatoes/ Ai Pastor Sauce/ Salsa Matcha

Lobster Carbonara

Bucatini/ Pancetta/ Peas
Parmesan Reggiano

Filet Mignon 6 oz. +\$5

Mashed Potatoes/ Broccolini

Center Cut Ribeye +\$10

Mashed Potatoes/ Broccolini

DESSERT

Choice of one:

Flourless Truffle Cake

Salted Caramel/ Heath Bar
Crunch/ Whipped Cream

Crème Brûlée

Fresh Berries

Upside Down Apple Pie

Candied Walnut Crust
Cinnamon Ice Cream

*Price does not include tax or gratuity.

Dinner Menu