


# ARLINGTON

## Restaurant Week

THIS MENU IS ONLY AVAILABLE BETWEEN OCTOBER 17 - OCTOBER 24 2022

Get 1 Appetizer, 1 Entrée, and 1 Dessert for **\$30**

### 1. Apps

 **CHILLED SHRIMP LETTUCE WRAPS**  
Poached Shrimp, Bibb Lettuce, Red Onion, Cucumber, Tomato, Avocado, Lime Dressing, Nuoc Cham

**ROASTED CHICKEN QUESADILLA**  
Roasted Chicken, Monterey Jack, Jalapeños, Charred Corn, Tomato, Pickled Red Onion, Cilantro, Salsa Adobo

**HUMMUS**    
Garbanzo Beans, Tahini, Olive Oil, Lemon, Garlic, Cilantro, Kettle Chips, Carrots, Green Beans, Cucumbers

### 3. Desserts

**DEEP FRIED BEIGNETS BITES**

**RASPBERRY CHOCOLATE MOUSSE CAKE** 



### 2. Entrées

 **CHICKEN 'N' WAFFLES**  
Fried Chicken, Malted Waffle, Chipotle Maple Syrup, Fresh Strawberries

**SEARED SALMON**   
Sustainably Raised Salmon Fillet, Roasted Garlic, Roast Carrot-Quinoa Salad, Grape Tomatoes, Yogurt-Feta Sauce, Pickled Red Onions

**KALE AND CHICKPEAS**    
Spicy Pomodoro Sauce, Olive Oil, Parmigiano Reggiano, Crispy Shallots, Garlic Toast

 is or can be made  is or can be made  
— Gluten-Friendly — vegetarian

 Gluten-Friendly available with  **PBS faves**  
— modifications —

*\*Items may be cooked to order, are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing allergens and gluten are stored in this kitchen. Please be aware that there may be a chance of cross-contact so we cannot guarantee these products for those with a food allergy or celiac disease. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. Before placing your order, please inform your server if a person in your party has a food allergy.*



**PUNCH BOWL**  
**FOOD SOCIAL DRINK**