

 **ARLINGTON RESTAURANT WEEK
OCTOBER 19 - OCTOBER 25, 2020**

**CLASSIC THREE-COURSE**
-30-

**SALAD
Bonefish House Salad** Hearts of palm, kalamata olives, tomatoes and citrus herb vinaigrette
**Classic Caesar Salad** with house-made garlic croutons
**Corn & Lump Crab Chowder, Cup** with a hint of bacon

**ENTREES**Served with your choice of two signature sides

**Filet Mignon** 6oz USDA seasoned and wood grilled **Lily’s Chicken** goat cheese, spinach, artichokes hearts and lemon basil sauce **Atlantic Salmon** 9oz seasoned and wood grilled, with a choice of signature sauce **George’s Bank Scallop & Shrimp** George’s Bank sweet yet firm textured grilled scallops & jumbo shrimp, with a choice of signature sauce **Cod Imperial** stuffed with shrimp, scallops, crabmeat, mozzarella and parmesan cheeses, topped with lemon caper butter sauce

**DESSERT**

**Macadamia Nut Brownie** Flourless brownie sprinkled with macadamia nuts, served with raspberry sauce, fresh whipped cream, and vanilla ice cream
**Classic Cheesecake** with Melba sauce and powdered sugar

**Add our guest favorite, Bang Bang Shrimp to complete your meal…$7**



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**OCEAN MIXED GRILL: DINNER FOR TWO**-49.90-

**SALAD**
**Bonefish House Salad** Hearts of palm, kalamata olives, tomatoes and citrus herb vinaigrette
**Classic Caesar Salad** with house-made garlic croutons
**Corn & Lump Crab Chowder, Cup** with a hint of bacon

**ENTREES**One of each served with your choice of three signature sides to share

**Salmon Filet** with Chimichurri **George’s Banks Scallops & Shrimp** with Lemon Butter **Blackened Tuna** with Mango Salsa **Warm Water Lobster Tail** with Warm Drawn Butter

**DESSERT**to share

**Macadamia Nut Brownie** Flourless brownie sprinkled with macadamia nuts, served with raspberry sauce, fresh whipped cream, and vanilla ice cream
**Classic Cheesecake** with Melba sauce and powdered sugar

**Add our guest favorite, Bang Bang Shrimp to complete your meal…$7**