OPEN ROAD

ARLINGTON RESTAURANT WEEK
LUNCH $20

FIRST COURSE

CHOICE OF

SOUP OF THE DAY
Chef's daily selection

CAESAR SALAD*
romaine, brioche garlic croutons, parmesan, Caesar dressing

CHOPPED SALAD
romaine, black beans, grilled corn, red onion, pico,
white cheddar, garlic croutons, chipotle ranch

SECOND COURSE

CHOICE OF

OPEN ROAD BURGER*
Tillamook cheddar, tomato, romaine,
onion ring, scallion aioli, brioche bun, French fries

LOADED GRILLED CHEESE
avocado, applewood bacon, tomato, scallion aioli,
Tillamook cheddar, brioche, French fries

VEGGIE BURGER
housemade patty, sunflower seeds, hummus, cucumber,
red onion, pickled beets, sliced avocado, brioche bun, sweet potato fries
make it vegan | ask for a lettuce wrap

FRIED CHICKEN SANDWICH
shredded lettuce, dill pickles,
dill pickle aioli, brioche bun, French fries

VEGETARIAN | GLUTEN SENSITIVE

GENERAL MANAGER MICHAEL GRAHAM | **SENIOR EXECUTIVE CHEF** RUBEN RODRIGUEZ

*** 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.**
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

OPEN ROAD

ARLINGTON RESTAURANT WEEK
DINNER $35

FIRST COURSE

CHOICE OF

BRUSSELS & BLUE
flash fried, bacon, balsamic glaze,
blue cheese dressing + crumbles

1/2 LB CHICKEN BITES
served with your favorite sauce on the side

HEIRLOOM TOMATO BRUSCHETTA
heirloom cherry tomatoes, marinated
mozzarella, basil pesto, basil, garlic grand rustico

COBB LETTUCE WRAPS
wood grilled chicken salad, blue cheese,
artisan romaine, candied bacon, avocado,
tomato, hard boiled egg, buttermilk dressing

NACHOS
choice of bbq chicken or chili,
creamy nacho cheese, jalapeños, pico de gallo, sour cream

SECOND COURSE

CHOICE OF

GRILLED SALMON SALAD*
mixed greens, marinated tomatoes, shredded carrots, cucumber,
corn, red onion, goat cheese, garlic brioche croutons,
sherry vinaigrette, balsamic drizzle

JAMBALAYA
penne pasta, andouille sausage, chicken, shrimp, diced tomatoes,
scallions, chipotle cream sauce, Parmigiano Reggiano

PERUVIAN SPICED HALF CHICKEN
grilled free range chicken, french fries, green herb sauce,
mixed green salad

BLACKENED SHRIMP TACOS
blackened shrimp, pineapple pico de gallo,
cabbage slaw, chipotle aioli, corn tortillas,
sweet potato fries

STEAK FRITES*
7oz sirloin, chimichurri, garlic + herb fries

VEGGIE BURGER
housemade patty, sunflower seeds, hummus, cucumber,
red onion, pickled beets, sliced avocado, brioche bun, sweet potato fries
make it vegan | ask for a lettuce wrap

THIRD COURSE

CHOICE OF

BREAD PUDDING
white chocolate, housemade caramel,
vanilla ice cream

HOT FUDGE ICE CREAM CAKE
housemade chocolate cake,
vanilla ice cream,
hot fudge, chocolate pearls

PEANUT BUTTER PIE
oreo crust, whipped cream, chopped peanuts

VEGETARIAN | GLUTEN SENSITIVE

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