

THE ARLINGTON

Resort Hotel & Spa

Served 7 - 11 am.

Breakfast Menu

Light & Healthy

Avocado Toast | \$11
Smashed Avocado | Cherry Tomato | Red Onions |
Multi Grain Bread | Add Poached Egg +\$2

Egg White Scramble | \$10
Cherry Tomato | Red Onions | Spinach | Cup of Fruit

Fresh Sliced Seasonal Fruit Plate | \$8
Chef selection of season's best in freshness

Steel Cut Oatmeal | \$7
Brown Sugar | Cinnamon | Seasonal Berries

Traditional Favorites

Buttermilk Pancakes | \$9
Seasonal Berries | Whipped Mascarpone Cream | Maple Syrup
Add Two Eggs +\$3 | Add Ham or Sausage +\$4

Pecan Crusted French Toast | \$9
Whipped Mascarpone Cream | Seasonal Berries | Pecans

Belgian Waffle & Chicken | \$10
House Gravy | Crispy Chicken Strips

Omelet Station

All items served with breakfast potato or seasonal fruit
and choice of toast.

Veggie Omelet | \$11
Squash | Spinach | Mushroom | Cheddar Cheese

The Meat Lover | \$12
Ham | Bacon | Sausage | Pepper Jack Cheese

Crab Omelet | \$12
Crab | Wild Mushroom | Bacon | Squash | Pepper Jack Cheese

House Specialties

The Arlington* | \$12
Two Eggs, any style | Choice of Applewood Smoked Bacon,
Black Forest Ham or Pork Sausage Links | Breakfast
Potatoes or Fruit | Choice of Toast

Corned Beef Hash | \$12
Caramelized Bell Pepper | Onion | Two Eggs, any style

Sweet Crab Benedict* | \$13
English Muffin | Poached Egg | Tomatoes |
Hollandaise Sauce

Steak and Egg* | \$15
Petite Ribeye | Two eggs, any style |
Breakfast Potatoes or Fruit

A'la Carte

Breakfast Potatoes | \$4
Applewood Smoked Bacon | \$4
Black Forest Ham | \$4
Pork Sausage Links | \$4
Two Eggs | \$3
Cup of Seasonal Fruit | \$3

Beverages

Coffee | \$2
Iced Tea | \$2.50
Soft Drinks | \$3
Juice | \$3
Specialty Coffee | \$4

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 inform your server of any dietary restrictions or food allergies.

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Served Weekdays, 11:30 am - 9pm
Served Friday - Saturday, 11:30 am - 10 pm..

Casual Menu

Shared Plates

Meatballs | \$10
House Marinara | Parmesan Cheese | Garlic Bread

Artichoke Flatbread | \$10
Roasted Garlic Puree | Mushrooms | Cherry Tomatoes |
Fresh Mozzarella

Classic Calamari | \$10
Lightly Breaded and Fried | Burnt Lemon | Garlic Aioli

Crab Cake | \$11
Roasted Garlic Aioli | Smoked Paprika Oil

Fireball Wings | \$12
Fireball Whiskey Buffalo Sauce | Ranch

Oysters Rockefeller | \$12
Creamy Spinach | Bread Crumbs | Burnt Lemon

Salad and Soup

Add Chicken +\$5 | Shrimp +\$6 | 4oz Salmon +\$6

Strawberry and Apple Salad | \$10
Spinach | Walnut | Feta Cheese | Raspberry Balsamic

Roasted Gold Beet Salad | \$10
Spring Mix | Feta Cheese | Pickled Onions |
Champagne Vinaigrette

Corn Chowder | \$8
Smoked Paprika Oil | Bacon Bits | Cheddar Cheese

Between Bread

All items served with fries or seasonal fruit.

B.L.T. Grilled Cheese | \$12
Havarti Cheese | Bacon | Lettuce | Tomato |
Avocado | Texas Toast

Cuban Sandwich | \$13
Pork Belly | Ham | Swiss Cheese | Honey Mustard |
Pickle | Ciabatta

Rueben Sandwich | \$13
Corned Beef | Sauerkraut | Swiss Cheese |
1000 Island

Fried Chicken Club | \$13
Applewood Smoked Bacon | tomato | Lettuce |
1000 Island | Pickles

The Arlington Burger | \$14
Brisket Beef | Roasted Garlic Aioli | Bacon-Onion Jam |
Havarti Cheese | Lettuce

House Specialties

Pork Belly Tacos | \$12
Avocado | Pineapple Pico | Pickled Onion | Feta Cheese

Fish and Chips | \$13
Beer Battered Mahi-Mahi | Fries | Coleslaw | Tartar Sauce

Baby Back Pork Ribs | \$15
Prickly Pear BBQ Sauce | Fries

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Served 5 pm - 9 pm, Weekdays.
Served 5 pm - 10 pm, Friday - Saturday.

Dinner Menu

Steak and Chops

Add Shrimp +\$10 | Lobster +\$17

10 oz Dry Aged Ribeye | \$29
Broccolini | Smoked Gouda Garlic Mash | Herb Butter

8 oz Filet Mignon | \$28
Fried Brussels Sprouts | Mac and Cheese |
House Steak Sauce

Braised Short Rib | \$27
Broccolini | Cheesy Grits | Jus

Pork Osso Bucco | \$27
Baby Carrots | Smoked Gouda Garlic Mash | Gremolata

Seafood and Poultry

Seafood Pasta | \$25
Shrimp | Calamari | Wild Mushroom | Spinach |
Cherry Tomato | Parmesan Reggiano Cream Sauce

Shrimp and Grits | \$24
Jumbo Prawn | Sweet Corn Grits | Bacon | Green Chili

Miso Glazed Salmon | \$24
Fried Brussels Sprouts | Sundried Tomato Risotto

Roasted Mary Farm Chicken Breast | \$23
Grilled Broccolini | Sundried Tomato Risotto | Jus

Dessert

Basque Cheesecake | \$8
Berries Coulis | Whipped Mascarpone Cream | Caramel

Chef Famous Carrot Cake | \$8
Coconut | Pineapple | Walnut | Cream Cheese | Caramel

Chocolate Mousse Cake | \$8
Whipped Cream | Berries Coulis | Mint

Prime Rib

Saturday Special
5 - 10 pm | \$50

House Salad
8 oz. Prime Rib
Baked Potato
Broccoli

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