



THE
est. **ARLINGTON** *1925*
RESORT HOTEL & SPA

THE HEART OF HISTORIC
HOT SPRINGS NATIONAL PARK, ARKANSAS

Wines

Sparkling & Rosé

Prosecco, La Gioiosa
Veneto, Italy | 12.5/42

Sparkling Brut, JCB
Burgundy, France | 85

Sparkling Wine, Belaire
Burgundy, France | 95

Champagne, Moët &
Chandon Brut
Champagne, France | 130

White

Reisling, Schlink Haus
Rhein, Germany | 12.5/42

Sauvignon Blanc, Jax Y3
Sonoma County, California | 17/49

Sauvignon Blanc, Paul Cherrier
Domaine Sancerre, France | 90

Pinot Grigio, Peter Zemmer
Alto Adige, Italy | 15/48

Chardonnay, Juggernaut
California | 17/48

Chardonnay, Jax Y3
Sonoma County, California | 17/49

Chardonnay, Presqu'île
Santa Barbara, California | 68

Chardonnay, Jax Dutton Ranch
Sonoma County, California | 82

Chardonnay, Jean-Baptiste
Jessiaume
Bourgogne, France | 100

Chardonnay, Domaine
Jean Dauvissat Père et Fils
Chablis, France | 160

Chardonnay, Ron Rubin
Russian River Valley
Sonoma County, California | 12.5/42

Red

Pinotage, Barista
South Africa | 12.5/42

Pinot Noir, Juggernaut
California | 17/48

Pinot Noir, Ron Rubin
Russian River Valley
Sonoma County, California | 12.5/42

Pinot Noir, Belle Glos
Clark & Telephone
Santa Maria Valley, California | 90

Cabernet Sauvignon,
Juggernaut
California | 17/48

Cabernet Sauvignon, Quilt
Napa Valley, California | 76

Bordeau, G D'Estournel
France | 120

Antiche Terre Venete
Amarone, Italy | 85

Red Blend, Silk & Spice
Portugal | 9.5/38

Red Blend, Jax Y3 Taureau
Nappa Valley, California | 70

House Wines *by Silver Gate*
Glass/9.5 | Bottle/38

Moscato

Sauvignon Blanc

Pinot Grigio

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon



Cocktails

CANS & DRAFTS

Domestic Beer | 6

Canned Cocktails
& Seltzers | 6

Local, Craft,
Import Beer | 7



The Arlington Old Fashioned | 15

Elijah Craig Bourbon, house bitters, Grand Marnier & Luxardo cherries.

The Venetian Martini | 15

Tito's Vodka or Henrick's Gin & Dry Vermouth shaken dirty with a blue cheese stuffed olive.

46 Manhattan | 15

Maker's Mark 46 Bourbon paired with Doulin Sweet Vermouth, our house bitters & cherries marinated in orange liqueur.

Espresso Martini | 14

Rock Town Coffee and Bourbon Crème Liqueurs. Shaken and served in a chocolate swirled martini glass

The Heart of Hot Springs Bloody Mary | 13

Dixie Black Pepper Vodka, Zing Zang, Lime & Olive Juice. Topped with a Lemon & Lime Wheel

Blueberry Lemon Drop Martini | 13

Stoli Blueberry Vodka shaken with fresh squeezed lemon juice and sweetened with simple syrup. Served in a sugar rimmed coupe.

Marilyn Monroe | 13

Apple Brandy, Grenadine & Sparkling wine. Maraschino cherry garnish.

The Arlington Rum Punch | 13

Cruzan Coconut Rum, Cruzan Spiced Rum, Pineapple, OJ & Cherry.

The OG Rita | 9

Made with our house citrus blend & orange liqueur. Strawberry or Chambord with sugar rim, additional \$2.

Breakfast Menu

Light & Healthy

Oatmeal | \$7

Brown Sugar, cinnamon, seasonal berries

Seasonal Fruit & berries | \$9

Chef selection of season's best in freshness

Egg White Omelet | \$11

Mushroom, heirloom tomato, spinach, cup of fruit

Avocado Toast | \$12

Smashed avocado, cherry tomatoes,

red onions, multi grain bread

Add Poached Egg +\$2 | Smoked Salmon +\$3

Smoked Salmon Bagel | \$12

Cream cheese mousse, capers, cucumber,

red onions, cup of fruit

From the Griddle

Buttermilk Pancakes | \$10

Seasonal berries, whipped mascarpone cream, maple syrup

Pecan Crusted French Toast | \$10

Whipped mascarpone cream, seasonal berries, pecans

Belgian Waffle | \$10

Seasonal berries, whipped mascarpone cream, maple syrup

Omelet Station

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

Veggie Omelet | \$12

Squash, spinach, mushroom, cheddar cheese

The Meat Lover | \$13

Ham, bacon, sausage, pepper jack cheese

Crab Omelet | \$13

Wild mushroom, bacon, squash, pepper jack cheese

House Specialties

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

Steak and Eggs | \$15

Prime petite ribeye, two eggs any style

Sweet Crab Benedict | \$14

English muffin, poached egg, tomatoes,

hollandaise sauce

The Arlington | \$13

Two eggs any style, choice of apple wood smoked bacon,

black forest ham or pork link sausage

The Venetian Breakfast | \$12

Buttermilk biscuit, sausage gravy,

two eggs any style

A'la Carte

Applewood Smoked Bacon | \$4

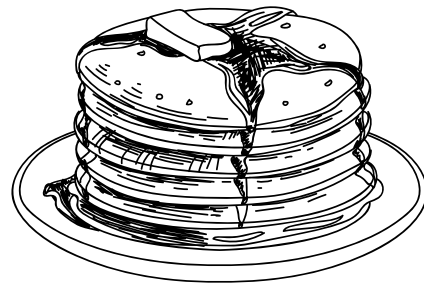
Breakfast Potato | \$4

Black Forest Ham | \$4

Pork Sausage Links | \$3

Two Eggs | \$3

Cup of Seasonal Fruit | \$3



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.

Lunch Menu

Shared Plates

Meatballs | \$10
House marinara, parmesan cheese, garlic bread

Artichoke Flatbread | \$11
Add Chicken + \$5 | Sausage + \$5 | Shrimp + \$6
Roasted garlic puree, mushrooms, cherry tomatoes, fresh mozzarella

Crab Cake | \$11
Roasted garlic aioli, smoked paprika oil

Chicken Wings | \$12
Choice of fireball whiskey buffalo sauce, peach BBQ sauce or lemon pepper sauce

Between Bread

All items served with fries or seasonal fruit.

B.L.T. Grilled Cheese | \$12
Havarti cheese, bacon, lettuce, tomato, avocado, texas toast

Turkey Club | \$13
Bacon, swiss cheese, honey mustard, pickle, ciabatta

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

Soup & Salad

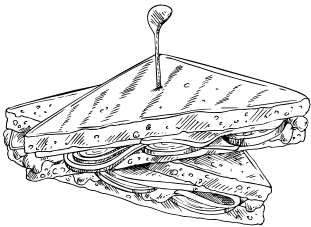
Add Chicken +\$5 | Shrimp +\$6 | 4oz Salmon +\$6

Corn Chowder | \$8
Smoked paprika oil, bacon bits, cheddar cheese

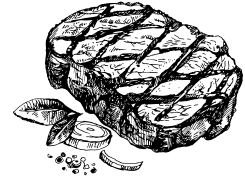
Bison Chili | \$9
Cheddar, sour cream, green onions

Strawberry and Apple Salad | \$10
Spinach, walnut, feta cheese, raspberry balsamic dressing

Roasted Gold Beet Salad | \$10
Spring mix, feta cheese, pickled onions, Champagne vinaigrette



Dinner Menu



Shared Plates

- Classic Calamari | \$10
Lightly breaded and fried, burnt lemon, garlic aioli
- Meatballs | \$10
House marinara, parmesan cheese, garlic bread
- Artichoke Flatbread | \$11
Add Chicken + \$5 | Sausage + \$5 | Shrimp + \$6
Roasted garlic puree, mushrooms, cherry tomatoes, fresh mozzarella
- Crab Cake | \$12
Roasted garlic aioli, smoked paprika oil
- Steamed Mussel | \$13
Shallots, garlic, tomato, white wine, baguette

Steak & Chops

- Add Shrimp +\$10 | Crab Meat +\$15 | Lobster +\$17*
- 10 oz Dry Aged Ribeye | \$30
Grilled broccolini, crispy smashed fingerlings, herb butter
- 8 oz Filet Mignon | \$29
Asparagus, boursin garlic mash potato, house steak sauce
- Braised Short Rib | \$28
Broccolini, cheesy grits, jus
- Smoked 12oz Pork Chop Porterhouse | \$28
Mushroom demi, mac & cheese, seasonal vegetables
- Roasted Chicken Breast | \$25
Grilled broccolini, sundried tomato risotto, jus

Dessert | \$8 ea.

Yuzu Cheesecake
Berries coulis, caramel sauce, whipped mascarpone cream

Caramel Flan
Caramel popped corn, whipped cream, mint

Chocolate Ganache Cake
Whipped cream, berries coulis, mint

Soup & Salad

- Add Chicken +\$5 | Shrimp +\$6 | 4oz Salmon +\$6*
- Corn Chowder | \$8
Smoked paprika oil, bacon bits, cheddar cheese
- Bison Chili | \$9
Cheddar, sour cream, green onions
- Strawberry and Apple Salad | \$10
Spinach, walnut, feta cheese, raspberry balsamic
- Roasted Gold Beet Salad | \$10
Spring mix, feta cheese, pickled onions, Champagne vinaigrette

Pasta & Seafood

- Bucatini Scampi | \$25
shrimp, clams, cherry tomato confit, spinach, lemon garlic butter
- Tortellini Alfredo | \$25
Cheese stuffed tri color tortellini, smoked cajun sausage, cajun alfredo, whipped ricotta
- Lobster Ravioli | \$26
Roasted squash & corn succotash, lobster cream sauce, micro greens
- Baked Swordfish | \$26
Fingerling potatoes, seasonal vegetables, puttanesca sauce
- Miso glazed Salmon | \$26
Sundried tomato risotto, fried Brussel sprouts, miso glaze
- Pan Seared Grouper | \$27
Creole dirty rice, grilled asparagus, lemon butter sauce