



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

THE HEART OF HISTORIC  
HOT SPRINGS NATIONAL PARK, ARKANSAS

# Breakfast Menu

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## 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

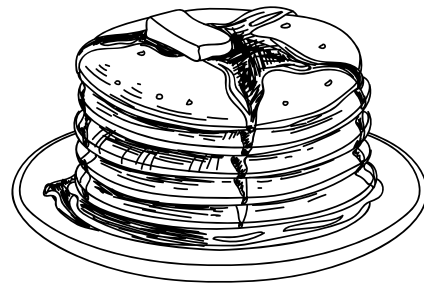
Breakfast Potato | \$4

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

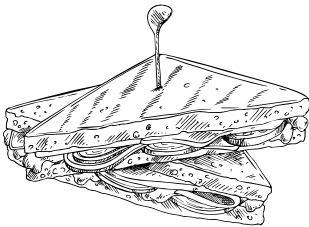
*Add Chicken +\$5 | Shrimp +\$6 | 4oz Salmon +\$6*

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

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

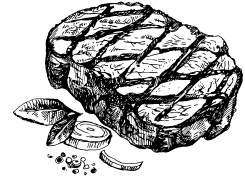
Strawberry and Apple Salad | \$10  
*Spinach, walnut, feta cheese, raspberry balsamic dressing*

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



# Dinner Menu

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## 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.

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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*

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## 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*