



Dinner

Winter 2020

BITES

CROCK OF CHILI 9

FRENCH ONION 6

SOUP OF THE DAY cup / 4 bowl / 6

*HERB CRUSTED AHI TUNA (GF) 18 / soy drizzle seaweed salad and wasabi aioli

BEER BATTERED ONION RINGS 9 / smokey ranch bbq sauce

BUFFALO CAULIFLOWER BITES 9 / celery bleu cheese salad, panko crusted roasted cauliflower, tossed in buffalo sauce, served with ranch and celery sticks

CHEESESTEAK EGG ROLLS 14 / steak, American cheese, onions, spicy aioli, ketchup

PUB WINGS (GF) (6) 7 / (12) 13 / *choice of* buffalo, bbq, sweet chili, or lemon pepper, served with bleu cheese dressing & celery sticks

PORK POT STICKERS 10 / scallion ginger soy dipping sauce

*BLUE BELL SLIDERS 12 / bite-size burgers, cheddar cheese, bacon, mini buns, pickle chips

LAYERED NACHOS (GF) 13 / fried tortilla chips, chile con queso, served with guacamole

FLATBREADS

MARGHERITA 10 / fresh sliced mozzarella, light tomato sauce, fresh basil

FIG & PROSCIUTTO 14 / goat cheese, fresh figs, baby arugula, fig balsamic reduction

CHEESE 8 / tomato basil sauce, shredded mozzarella | *add pepperoni or sausage (2)*

CRISPY BRUSSELS SPROUTS & BACON 13 / diced tomatoes, mozzarella cheese, gruyere cheese, crispy brussels sprouts, and caramelized onions

SALADS

CLASSIC CAESAR 9 / romaine lettuce, shaved parmigiano reggiano, croutons, caesar dressing

WEDGE (GF) 9 / iceberg wedge, applewood smoked bacon, bleu cheese crumbles, heirloom tomatoes, bleu cheese dressing

BABY KALE 15 / roasted chicken, pears, red onions, farro, feta cheese, dijon honey vinaigrette

CRISPY BRUSSELS SPROUT SALAD 14 / baked goat cheese, frisee, thinly sliced onions, bacon vinaigrette

ROASTED KABOCHA SQUASH & BEET SALAD (GF) 14 / baby arugula, goat cheese, toasted hazelnuts, red wine vinaigrette

COUNTRY CLUB COBB (GF) 15 / mixed greens, avocado, grilled chicken, bacon, diced tomatoes, bleu cheese crumbles, chopped eggs, green goddess dressing

ASIAN CHOPPED CHICKEN SALAD 15 / chopped romaine, shredded cabbage, grilled chicken, carrots, mandarin oranges, cucumbers, scallions, fried wontons, toasted sesame dressing

*Enhance
Your Salad*

6 oz. grilled chicken 7
3 jumbo grilled shrimp 11

4 oz. grilled salmon 9
4 oz. crab cake 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please be advised that Arnie's is not a nut free facility and food may contain nuts. Please check with your server.





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SANDWICHES

All sandwiches & such come with a choice of side:
*homemade kettle chips, french fries, sweet potato fries,
a petite garden salad, or cole slaw.*

Upgrade to beer battered onion rings or fresh fruit for 2.00
Gluten free sliced bread and burger buns available.

HOT TURKEY 13 / roasted turkey, gravy, cranberry sauce,
texas toast, served open faced

***CHEESESTEAK | BEEF OR CHICKEN** 13 /
choice of American, swiss, provolone, cheddar, pepper-jack
add on (.50 each) mushrooms, onions, sweet or hot peppers,
buffalo sauce

CLASSIC REUBEN 14 / sliced corned beef, swiss cheese,
russian dressing, sauerkraut, toasted rye

***CRAB CAKE SANDWICH** 15 / crab cake, lettuce, tomato,
smoked tomato mustard, toasted brioche bun

***BLUE BELL BURGER** 14 / 8 oz. angus, lettuce, raw onion,
tomato, toasted brioche bun
choice of American, swiss, cheddar, provolone, pepper-jack
add on (.50 each) sautéed onions, mushrooms, bacon

ARNIE'S SANDWICH 13 / slow roasted turkey, cheddar
cheese, apple butter, bibb lettuce, toasted multigrain

FRENCH DIP 15 / sliced roast beef, provolone cheese,
horseradish cream, au jus, toasted baguette

CHICKEN QUESADILLA 15 / grilled marinated chicken,
black beans, roasted poblano peppers, jack cheese, guacamole,
sour cream, salsa

BLACK BEAN VEGGIE BURGER 12 / pepper-jack, sliced
avocado, lettuce, tomato, onion, toasted brioche bun



ENTREES

***FILET MIGNON (GF)** 36 / 8 oz., baby vegetables, mashed
potatoes,
red wine demi-glace, béarnaise sauce

CHICKEN PARMESAN 22 / homemade tomato basil sauce,
fresh mozzarella, served with linguine

***CRAB CAKES** 30 / (2) 4 oz. crab cakes, mashed potatoes,
green beans, smoked tomato mustard

***GRILLED SALMON (GF)** 28 / Japanese citrus glaze, kabocha
squash risotto, baby bok choy

***PAN SEARED SCALLOPS (GF)** 30 / butternut squash and
sweet potato hash, baby arugula herb salad, bacon jam

CHEESE RAVIOLI 22 / roasted wild mushrooms, tomato blush
sauce, shaved parmesan cheese

***CHICKEN MARSALA** 24 / sautéed chicken cutlets,
mushrooms, Marsala wine sauce, potatoes, vegetable medley

***SOUTHERN STYLE PORK CHOP (GF)** 26 / pan roasted with
apples, onions, and apple cider, served with potatoes and
brussels sprouts

***GLAZED MEATLOAF** 23 / roasted garlic mash, vegetable
medley, red wine reduction

***GRILLED NY STRIP STEAK (GF)** 39 / 12 oz, caramelized
onions and bleu cheese crumbles, baked potato,
vegetable medley

***VEAL PICCATA** 29 / pan seared veal, white wine lemon caper
sauce, carrots and green beans, served with *choice of* pasta or
mashed potatoes

***BEEF BOURGUIGNON** 25 / classic french preparation, with
vegetables, served atop buttery egg noodles

CHICKEN POT PIE 23 / roasted chicken, mixed vegetables,
chicken volute, and flaky pie crust



Ask about our signature Arnold
Palmer beverages featuring
classic or strawberry lemonade.

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