

Arlington Million Room

SMALL PLATES

TRUFFLE FRIES

TRUFFLE AIOLI, HOUSE TRUFFLE SALT, CRISPY ROSEMARY & SAGE, ROASTED GARLIC

TUNA TARTARE TACO

SESAME, SOY, AVOCADO, YUZU FOAM, CILANTRO, CHILI

HOUSE LUMP CRAB CAKE

DELICATELY BOUND CRAB MEAT, WHOLE GRAIN MUSTARD AIOLI, LEMON

MOZZARELLA CAPRESE

BASIL, HEIRLOOM TOMATO, MOZZARELLA, BALSAMIC GLAZE, SEA SALT

RUSTIC CAESAR SALAD

ROMAINE, HAND TORN CROUTONS, AGED PARMESAN, CREAMY CAESAR DRESSING

SHRIMP AND CRAB LOUISE SALAD

BREADS AND SPREADS

SMOKED ALMOND BACON DIP, PORK RILLETTE, SEASONAL MOUSSE, GRILLED BREAD

HOUSE LUMP CRAB CAKE

DELICATELY BOUND CRAB MEAT, WHOLE GRAIN MUSTARD AIOLI, LEMON

SEASONAL SOUP

PASTAS

PAPPARDELLE

HOUSE CRÈME FRAICHE, PANCETTA, SAGE, AGED PARMESAN, BROWN BUTTER, SWEET PEAS, CRACKED PEPPERCORN

BUCCATINI

SHRIMP, CALABRIAN CHILI, FENNEL, ORANGE ZEST,

GNOCCHI

WILD MUSHROOMS, BRAISED SHALLOT & BRANDY CREAM, THYME, ROCKET LETTUCE

PICI

LOBSTER, SAFFRON OIL, ROASTED CAULIFLOWER, SAUCE AMÉRICAINNE, TARRAGON

RAGS

PORK SUGO, RAPINI, CARAMELIZED ONION, CONFIT GARLIC

LARGE PLATES

SCALLOPS

PAN SEARED U10 SEA SCALLOPS, SPRING PEA PUREE, GARDEN VEGETABLES, CRISPY PANCETTA, LEMON, SEA SALT

CHICKEN

OVEN ROASTED BRINED AIRLINE CHICKEN BREAST, BRAISED ONION, FARRO, FENNEL, CHICKEN DEMI

SEASONAL RISOTTO

FRESH CATCH

A LA CARTE STEAKS

FILET MIGNON

ANGUS HERITAGE NY STRIP

BRAISED SHORTRIB

STEAK SAUCES

AU POIVRE

PEPPERCORN BRANDY CREAM SAUCE

STEAKHOUSE BUTTER

A1 AND STEAK SEASONING INFUSED BUTTER

BLACK GARLIC DEMI GLACE

RED WINE, HERBS AND AGED BLACK GARLIC

BEARNAISE SAUCE

SHALLOT, TARRAGON, HOLLANDAISE

BONE MARROW BUTTER

PARSLEY AND LEMON

STEAK SIDES

FINGERLING POTATOES

ROASTED ASPARAGUS *HOLLANDAISE*

CREAMED SPINACH

WEDGE SALAD

MASHED POTATOES

ROASTED BRUSSELS

STEAK CRUST
CARAMELIZED FOIE GRAS
ROASTED GARLIC ROSEMARY
BLUE CHEESE BRULEE
ROASTED WILD MUSHROOMS
GARLIC SHRIMP