

Appetizers

BAKED FRENCH ONION SOUP

Topped with melted Gruyère cheese in a crock. 6.95

SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce. 14.95

SHRIMP DEJONGHE

Sautéed shrimp in white wine and fresh lemon juice, baked with bread crumbs and melted garlic butter. 14.95

CRAB CAKES

Served with fennel slaw and honey chipotle sauce. 14.95

OYSTERS ROCKEFELLER

Stuffed with creamed spinach, topped with Hollandaise sauce. 15.95

FRIED CALAMARI

Wild caught, served with cocktail sauce. 12.95

Steaks & Chops

All steaks are certified Black Angus Beef aged between 21-28 days.

Served with homemade soup du jour and salad, potato or rice, and fresh vegetable.

Peppercorn sauce, Béarnaise sauce, or sautéed mushrooms add \$2 ea.

ROAST PRIME RIB OF BEEF

20 oz. 33.95

RIB EYE STEAK

16 oz., well marbled, tender and tasty. 33.95

NEW YORK STRIP STEAK

16 oz., charbroiled to its fullest flavor. 33.95

FILET MIGNON

11 oz., the most tender of all steaks. 34.95

FILET & LOBSTER

8 oz. filet mignon and an 8 oz. lobster tail. 56.95

BEEF WELLINGTON

Filet mignon coated with pâté, wrapped in puff pastry and baked, with baked tomato garni and demi glace Bordelaise sauce. 29.95

RACK OF LAMB

Brushed with dijon mustard, lightly finished with herbed bread crumbs. 35.95

PORK CHOPS

Two 14 oz. center-cut chops (28 oz.). 22.95

– JAMESON'S SIGNATURE CUTS –

PORTERHOUSE STEAK

24 oz., two favorites, New York strip and filet mignon, in a single cut. 36.95

KC NEW YORK STEAK

24 oz., bone-in, also known as the Kansas City Strip. 34.95

JAMESON'S RIB EYE STEAK

28 oz., bone-in, Jameson's special cut! 38.95

Fresh Fish & Seafood

Served with homemade soup du jour and salad, potato or rice, and fresh vegetable.

CHARRED ATLANTIC SALMON

27.95

PAN-SEARED CAROLINA SWORDFISH

With lemon caper sauce. 29.95

GREEK-STYLE FLORIDA GROUPER

29.95

SALMON PHYLLO

Phyllo pastry wrapped around fresh salmon, spinach, and feta cheese, with lemon butter sauce. 29.95

GREEK-STYLE TILAPIA

24.95

BROILED LAKE SUPERIOR WHITEFISH

27.95

FRIED SHRIMP

With cocktail sauce. 23.95

SHRIMP DEJONGHE

Sautéed shrimp in white wine and fresh lemon juice, baked with bread crumbs and melted garlic butter. 23.95

Side of an Arlington or Caesar salad to accompany your dinner entree at an additional charge.

Thanksgiving Specials

Served with homemade soup du jour and salad, and fresh vegetable.

ROAST TURKEY

Slow-roasted turkey (white & dark meat), stuffing, fresh sweet potatoes, giblet gravy, and cranberry sauce. 23.95

BAKED HAM (OFF-THE-BONE)

With fruit sauce and fresh sweet potatoes. 23.95

ROAST DUCK

With orange sauce and fresh sweet potatoes. 23.95

Thanksgiving Featured Dessert

PUMPKIN PIE

Topped with
whipped cream. 4.95

Dinner Entrees

Served with homemade soup du jour and salad, potato or rice, and fresh vegetable.

BREAST OF CHICKEN MARSALA

10 oz. breast of chicken sautéed with Marsala wine and mushrooms. 19.95

BREAST OF CHICKEN PICANTE

10 oz. breast of chicken sautéed with white wine, lemon and mushrooms. 19.95

ATHENIAN CHICKEN

Half 19.95 Whole 24.95
(All white meat \$2.95 additional)

CHICKEN KABOB

Marinated boneless breast of chicken, onions, red, yellow, and green peppers, mushrooms and tomatoes, with light lemon cream sauce, served with wild rice. 19.95

BARBECUED BABY BACK RIBS

Full Slab. 26.95

FETTUCCHINE ALFREDO WITH CHICKEN

Tender chicken and fettuccine tossed in our homemade parmesan cream sauce. 21.95
(does not include potato, rice, or vegetable)

LONDON BROIL

Medallions of filet served with mushrooms and demi glace Bordelaise sauce. 22.95

FILET & GRILLED SHRIMP

8 oz. filet mignon and three grilled shrimp. 36.95

NEW YORK STRIP & FRIED SHRIMP

8 oz. NY strip steak and three fried shrimp. 31.95

BEEF KABOB

Marinated filet mignon, onions, red, yellow, and green peppers, mushrooms and tomatoes, served with wild rice. 22.95

Refreshing Salads

CHICKEN ARLINGTON SALAD

Charbroiled chicken breast, baby mixed greens, cranberries, goat cheese and roasted walnuts, tossed in a balsamic vinaigrette. 17.95

CHICKEN CAESAR SALAD

Charbroiled chicken breast, romaine lettuce, parmesan cheese, anchovies, croutons and homemade Caesar dressing. 15.95

Burgers & Sandwiches

Served with homemade soup du jour, french-fried potatoes, and cole slaw.

CHEESEBURGER

10 oz., choice of American, Swiss, provolone, cheddar or bleu cheese. 14.95

JAMESON'S BURGER

10 oz., sautéed onions, smoked applewood bacon, mushrooms, choice of cheese. 15.95

GRILLED CHICKEN CLUB

Grilled chicken breast with monterey jack cheese, smoked applewood bacon, lettuce, tomato, sliced avocado, and mayo, on toasted whole wheat bread. 14.95

ARLINGTON CLUB

Thinly-sliced, oven-roasted turkey breast piled high with smoked applewood bacon, lettuce, tomato, sliced avocado, and chipotle mayo, on toasted whole wheat bread. 14.95

Wine List

BLUSH & SWEET WINES — <i>Light & fruity</i>	<u>Bottle</u>
<i>Beringer, White Zinfandel, California</i>	23.00
<i>Notorious Pink, Rose, France</i>	38.00
<i>Castello del Poggio, Moscato, Italy</i>	30.00
<i>Leonard Kreuzsch, Riesling, Germany</i>	28.00

WHITE WINES — <i>Light bodied, crisp & dry</i>	
<i>Ecco Domani, Pinot Grigio, Italy</i>	26.00
<i>Santa Margherita, Pinot Grigio, Italy</i>	48.00
<i>Kim Crawford, Sauvignon Blanc, New Zealand</i>	44.00

WHITE WINES — <i>Medium to full bodied, oak aged</i>	
<i>Clos du Bois, Chardonnay, North Coast, California</i>	32.00
<i>Kendall Jackson, Chardonnay, California</i>	38.00
<i>St. Francis, Chardonnay, Sonoma, California</i>	36.00
<i>Sonoma-Cutrer, Chardonnay, Russian River</i>	44.00

RED WINES — <i>Light to medium bodied, moderate complexity</i>	
<i>Villa Banfi Chianti Superior, Tuscany</i>	28.00
<i>Little Black Dress, Pinot Noir, California</i>	28.00
<i>MacMurray Ranch, Pinot Noir, California</i>	44.00
<i>Gascon, Malbec, Argentina</i>	32.00
<i>Apothic, Red Blend, California</i>	28.00
<i>Red Rock, Merlot, California</i>	28.00
<i>Rodney Strong, Merlot, Sonoma, California</i>	34.00

RED WINES — <i>Full bodied, complex</i>	
<i>McWilliam's Harwood, Shiraz, Australia</i>	28.00
<i>Rancho Zabaco, Zinfandel, Sonoma</i>	35.00
<i>Robert Mondavi, Cabernet Sauvignon, California</i>	32.00
<i>Rodney Strong, Cabernet Sauvignon, California</i>	38.00
<i>Kendall Jackson, Cabernet Sauvignon, California</i>	38.00
<i>St. Francis, Cabernet Sauvignon, California</i>	42.00

CHAMPAGNE/SPARKLING WINES — <i>Light & dry to full bodied</i>	
<i>Korbel Brut, California</i> split 8.50	39.00
<i>La Marca Prosecco, Italy</i>	split 9.50
<i>Domaine Carneros Brut, by Taittinger</i>	57.00
<i>Moët & Chandon Champagne</i>	129.00

BEVERAGES	
<i>Goose Island Root Beer (12 oz. bottle)</i>	3.75
<i>San Pellegrino Sparkling Mineral Water (500ml)</i>	3.75
<i>Fiji Natural Artesian Water (500ml)</i>	3.75

CARAFES

Full Carafe house wines by Salmon Creek. 21.95
Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel.

ASK FOR OUR RESERVE WINE LIST