

Appetizers

LOBSTER BISQUE SOUP
8.95

BAKED FRENCH ONION SOUP
Topped with melted Gruyère cheese in a crock. 7.95

SHRIMP COCKTAIL
Jumbo shrimp served with cocktail sauce. 16.95

SHRIMP DEJONGHE
*Sautéed shrimp in sherry wine and fresh lemon juice,
baked with bread crumbs and melted garlic butter.* 16.95

MARYLAND JUMBO LUMP CRAB CAKES
Shaved fennel salad and honey chipotle sauce. 18.95

OYSTERS ROCKEFELLER
*Stuffed with creamed spinach,
topped with Mornay sauce.* 18.95

FRIED CALAMARI
Wild caught, lightly breaded, with cocktail sauce. 16.95

LOLLIPOP LAMB CHOPS (4)
Greek style. 18.95

Steaks & Chops

*All steaks are Black Angus Beef aged between 21-28 days.
Served with homemade soup du jour and salad, potato or rice, and fresh vegetable.
Peppercorn Cognac sauce or Béarnaise sauce, add \$3 ea.*

ROAST PRIME RIB OF BEEF
24 oz. 45.95

RIB EYE STEAK
16 oz., well marbled, tender and tasty. 39.95

NEW YORK STRIP STEAK
16 oz., charbroiled to its fullest flavor. 39.95

FILET MIGNON
11 oz., the most tender of all steaks. 39.95

PETITE FILET MIGNON
8 oz., for the lighter appetite. 34.95

RACK OF LAMB
*Brushed with dijon mustard, lightly finished
with herbed bread crumbs.* 42.95

BARBECUED BABY BACK RIBS
Full Slab. 29.95

PORK CHOPS
Two double-cut chops (26 oz.). 27.95

– JAMESON'S SIGNATURE CUTS –

PORTERHOUSE STEAK
24 oz., two favorites, New York strip and filet mignon,
in a single cut. 45.95

KC NEW YORK STEAK
24 oz., bone-in, also known as the Kansas City Strip.
45.95

JAMESON'S RIB EYE STEAK
28 oz., bone-in, our special cut! 49.95

Fresh Fish & Seafood

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

CHARRED SCOTTISH SALMON
31.95

GREEK-STYLE GROUPER
29.95

BROILED LAKE SUPERIOR WHITEFISH
29.95

FRIED SHRIMP
With cocktail sauce. 26.95

SHRIMP DEJONGHE
*Sautéed shrimp in sherry wine and fresh lemon juice,
baked with bread crumbs and melted garlic butter.*
26.95

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

Side orders à la carte: Grilled asparagus or sautéed mushrooms, \$4.95 each.

Valentine's Specials

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

BEEF WELLINGTON

Filet mignon coated with pâté, wrapped in puff pastry and baked, with baked tomato garni and demi glace Bordelaise sauce. 36.95

TWIN LOBSTER TAILS

Two 8 oz. South African cold water lobster tails. 79.95

FILET & LOBSTER

8 oz. center-cut filet mignon and an
8 oz. South African cold water lobster tail. 79.95

FILET & GRILLED SHRIMP

8 oz. filet mignon and three grilled shrimp. 42.95

Featured Dessert

CHOCOLATE HEART

With Homer's Gourmet French vanilla bean ice cream, fresh whipped cream, topped with a strawberry and drizzled with white chocolate. 7.95

Dinner Entrees

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

BREAST OF CHICKEN MARSALA

Sautéed double breast of chicken, with Marsala wine and mushrooms. 23.95

BREAST OF CHICKEN PICANTE

Sautéed double breast of chicken, with white wine, lemon and mushrooms. 23.95

ATHENIAN CHICKEN

Half 23.95 Whole 29.95
(All white meat \$2.95 additional)

CHICKEN KABOB

Marinated boneless breast of chicken, onions, red, yellow, and green peppers, mushrooms and tomatoes, with lemon basil sauce, served with wild rice. 23.95

BEEF KABOB

Marinated filet mignon, onions, red, yellow, and green peppers, mushrooms and tomatoes, with Peppercorn Cognac sauce, served with wild rice. 26.95

LONDON BROIL

Medallions of filet served with mushrooms and demi glace Bordelaise sauce. 26.95

NEW YORK STRIP & FRIED SHRIMP

8 oz. NY strip steak and three fried shrimp. 36.95

FETTUCCHINE ALFREDO WITH CHICKEN

Tender chicken and fettuccine tossed in our homemade parmesan cream sauce. 24.95
(does not include potato, rice, or vegetable)

Refreshing Salads

CHICKEN ARLINGTON SALAD

Charbroiled chicken breast, baby mixed greens, cranberries, goat cheese and roasted walnuts, tossed in a balsamic vinaigrette. 18.95

CHICKEN CAESAR SALAD

Charbroiled chicken breast, romaine lettuce, shaved Pecorino Romano cheese, croutons, and homemade Caesar dressing. 18.95

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. 16.95

GRILLED CHICKEN CLUB

Grilled chicken breast with monterey jack cheese, smoked applewood bacon, lettuce, tomato, sliced avocado, and mayo, on toasted whole wheat bread. 16.95

JAMESON'S BURGER

10 oz., sautéed onions, smoked applewood bacon, mushrooms, choice of cheese. 18.95

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. 16.95

Wine List

BLUSH & SWEET WINES — <i>Light & fruity</i>	<u>Glass</u>	<u>Bottle</u>
Notorious Pink Rose, France	11.00	40.00
Moscato Castello del Poggio, Italy	8.50	30.00
Leonard Kreuzsch Riesling, Germany	8.50	30.00

WHITE WINES — *Light bodied, crisp & dry*

Ecco Domani Pinot Grigio, Italy	8.50	30.00
Santa Margherita Pinot Grigio, Italy	13.00	48.00
Kim Crawford Sauvignon Blanc, New Zealand	12.00	44.00

WHITE WINES — *Medium to full bodied, oak aged*

Kendall Jackson Chardonnay, California	11.00	40.00
Ferrari Carano Chardonnay, Sonoma, California	12.00	44.00
Sonoma-Cutrer Chardonnay, Russian River	12.50	46.00
La Crema Saralee Chardonnay, Russian River	70.00	

RED WINES — *Light to medium bodied, moderate complexity*

Ruffino Chianti, Tuscany	8.50	30.00
Little Black Dress Pinot Noir, California	8.50	30.00
Meiomi Pinot Noir, Sonoma, California	12.00	46.00
Penner Ash Pinot Noir, Oregon	75.00	
Gascon Malbec, Argentina	10.50	36.00
Apothic Red Blend, California	8.50	30.00
The Prisoner Red Blend, Napa Valley	80.00	
Rodney Strong Merlot, Sonoma, California	11.00	40.00
Rutherford Hill Merlot, Napa Valley	54.00	

RED WINES — *Full bodied, complex*

Penfolds Koonuga Hill Shiraz, Australia	11.00	40.00
The Federalist Red Zinfandel, California	12.00	46.00
Kendall Jackson Cabernet Sauvignon, California	11.50	44.00
Rodney Strong Cabernet Sauvignon, California	11.50	44.00
St. Francis Cabernet Sauvignon, California	12.50	46.00
Freemark Abbey Cabernet Sauvignon, California	95.00	
Cakebread Cabernet Sauvignon, California	150.00	

CHAMPAGNE/SPARKLING WINES — *Light & dry to full bodied*

Chandon Brut (187 ml), California	split 13.00	
La Marca Prosecco Brut (187 ml), Italy	split 10.00	
Chandon Brut Rose(187 ml), California	split 13.00	
Chandon Brut, California	50.00	
Vueve Clicquot Brut Yellow Label Champagne	115.00	

BEVERAGES

Goose Island Root Beer (12 oz. bottle)	4.00	
San Pelligrino Sparkling Mineral Water (500ml)	4.00	
Fiji Natural Artesian Water (500ml)	4.00	

CARAFES

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

ASK FOR OUR RESERVE WINE LIST