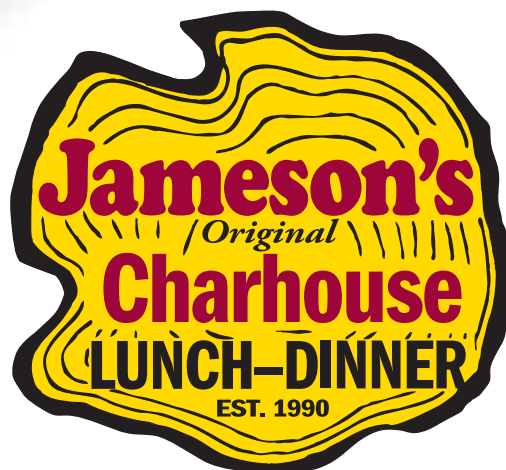




*Happy Holidays!*



*happy  
valentine's  
day*

## 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.* 17.95

### SHRIMP DE JONGHE

*Sautéed shrimp in sherry wine and fresh lemon juice, baked with bread crumbs and melted garlic butter.* 18.95

### MARYLAND JUMBO LUMP CRAB CAKES

*Shaved fennel salad and honey chipotle sauce* 19.95

### OYSTERS ROCKEFELLER

*Stuffed with creamed spinach topped with Mornay sauce.* 19.95

### FRIED CALAMARI

*Wild caught, lightly breaded, served with cocktail sauce.* 17.95

### LOLLIPOP LAMB CHOPS (4)

*Greek style.* 19.95

## 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, Bèarnaise sauce, add \$3 ea.*

### ROAST PRIME RIB OF BEEF

24 oz. 46.95

### RIB EYE STEAK

16 oz., well marbled, tender and tasty. 42.95

### NEW YORK STRIP STEAK

16 oz., charbroiled to its fullest flavor. 42.95

### FILET MIGNON

11 oz., the most tender of all steaks. 42.95

### PETITE FILET MIGNON

8 oz., for the lighter appetite. 37.95

### RACK OF LAMB

*Brushed with dijon mustard, lightly finished with herbed bread crumbs.* 44.95

### BARBECUED BABY BACK RIBS

Full Slab. 32.95

### PORK CHOPS

Two double-cut chops (28 oz.). 29.9

## – JAMESON'S SIGNATURE CUTS –

### PORTER HOUSE STEAK

24 oz., two favorites, New York strip and filet mignon in a single cut. 48.95

### KC NEW YORK STEAK

24 oz., Bone-in also known as the Kansas City strip. 46.95

### JAMESON'S RIB EYE STEAK (28 oz.)

28 oz., bone-in, Jameson's Special Cut! 52.95

## Fresh Fish & Seafood

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

### CHARRED SCOTTISH SALMON

34.95

### GREEK-STYLE ALASKAN HALIBUT

34.95

### BROILED LAKE SUPERIOR WHITEFISH

31.95

### FRIED SHRIMP

*Served with cocktail sauce.* 29.95

### SHRIMP DE JONGHE

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

29.95

*Side of Arlington, or Caesar salad to accompany your dinner entrée at an additional charge.*

*Side orders à la carte: Grilled asparagus or sautéed mushrooms, 5.95 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. 39.95

## TWIN LOBSTER TAILS

Two 8 oz. South African cold water lobster tails. 89.95

## FILET & LOBSTER

8 oz. center cut filet mignon and an  
8 oz. South African cold water lobster tail. 89.95

## FILET & GRILLED SHRIMP

8 oz. filet mignon and three grilled shrimp. 46.95

## 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 Entrées

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. 26.95

## BREAST OF CHICKEN PICANTE

Sautéed double breast of chicken, with white wine, lemon and mushrooms. 26.95

## ATHENIAN CHICKEN

Half 26.95 Whole 32.95  
(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. 26.95

## BEEF KABOB

Marinated filet mignon, onions, red, yellow and green peppers, mushrooms and tomatoes, with Peppercorn Cognac sauce, served with wild rice. 29.95

## LONDON BROIL

Medallions of filet served with mushrooms and demi glace Bordelaise sauce. 29.95

## NEW YORK STRIP & FRIED SHRIMP

8 oz. NY strip steak and three fried shrimp. 39.95

## FETTUCCINE ALFREDO WITH CHICKEN

Tender chicken and fettuccine tossed in our homemade parmesan cream sauce. 26.95  
(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. 19.95

## CHICKEN CAESAR SALAD

Charbroiled chicken breast, romaine lettuce, shaved Pecorino romano cheese, anchovies, croutons and homemade Caesar dressing. 19.95

# 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. 17.95

## JAMESON'S BURGER

10 oz., sautéed onions, smoked Applewood bacon, mushrooms, choice of cheese. 19.95

## GRILLED CHICKEN CLUB

Grilled chicken breast with monterey jack cheese, smoked Applewood bacon, lettuce, tomato, sliced avocado, and mayo, on toasted whole wheat bread. 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. 18.95

# Wine List

<b>BLUSH &amp; SWEET WINES</b> — <i>Light &amp; fruity</i>	<u>Glass</u>	<u>Bottle</u>
Notorious Pink Rose, France .....	11.00	40.00
Moscato Castello del Poggio, Italy .....	9.00	34.00
Leonard Kreuzsch Riesling, Germany .....	9.00	34.00

## **WHITE WINES** — *Light bodied, crisp & dry*

Ecco Domani Pinot Grigio, Italy .....	9.00	34.00
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's Vineyard, Russian River.....	70.00	

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

Ruffino Chianti, Classico Riserva Ducale, Tuscany.....	14.00	54.00
Estancia Pinot Noir, California .....	10.00	40.00
Meiomi Pinot Noir, Sonoma, California .....	12.50	48.00
Penner Ash Pinot Noir, Oregon .....	75.00	
Gascon Malbec, Argentina .....	11.00	40.00
Apothic Red Blend, California .....	9.00	34.00
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, South Australia.....	11.00	40.00
The Federalist Red Zinfandel, Lodi, California.....	12.00	46.00
Kendall Jackson Cabernet Sauvignon, California .....	11.50	44.00
Rodney Strong Cabernet Sauvignon, California .....	12.00	46.00
St. Francis Cabernet Sauvignon, California .....	12.50	48.00
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, France.....	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**