



Happy
Mother'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, served with cocktail sauce. 17.95

LOLLIPOP NEW ZEALAND 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, Béarnaise 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

BARBECUED BABY BACK RIBS

Full Slab. 32.95

PORK CHOPS

Two double-cut chops (28 oz.). 29.95

RACK OF LAMB

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

- 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., 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.

Mother's Day 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. Served with European drawn butter. 89.95

FILET & GRILLED SHRIMP

8 oz. filet mignon and three grilled shrimp. 46.95

Mother's Day Featured Dessert

CHOCOLATE HEART

With Homer's Gourmet French vanilla bean ice cream, fresh whipped cream, topped with a strawberry.

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

FETTUCCINE ALFREDO WITH CHICKEN

Tender chicken and fettuccine tossed in our homemade parmesan cream sauce. 26.95
(does not include potato, rice, or vegetable)

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

BEEF KABOB

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

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, 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 pilled high with smoked Applewood bacon, lettuce, tomato, sliced avocado, and chipotle mayo, on toasted whole wheat bread. 18.95

Wine List

BLUSH & SWEET WINES — Light & fruity

	<u>Glass</u>	<u>Bottle</u>
Notorious Pink Rose, France	11.00	40.00
Moscato Castello del Poggio, Italy	9.00	34.00
Leonard Kreusch 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
Meomi 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
Veuve Clicquot Brut Yellow Label Champagne , France.....		115.00

BEVERAGES

Goose Island Root Beer (12 oz. bottle)		4.00
San Pellegrino 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