

ARNIE'S

NEW YEAR'S EVE 2019

reservations available 4pm to 8:30pm – includes complimentary glass of champagne

SHAREABLES

- CAJUN BEEF TIPS** 14
Wild mushrooms, horseradish dijon mustard, sweet peppadew peppers
- MEATBALLS & RICOTTA** 10
Beef, pork & veal meatballs, marinara, herb ricotta, crispy crostini's
- MARYLAND STYLE CRAB CAKES** 16
Two lump blue crab cakes finished with an old bay aiolo, basil oil, diced yellow pepper and fried basil
- CRAB STUFFED SHRIMP** 17
Jumbo gulf shrimp stuffed with lump crab meat, oven dried tomatoes, lemon aioli
- COCONUT SCALLOPS** 17
Six fresh large sea scallops coconut breaded and fried crispy, served with a pina colada dipping sauce, pickled jalapeños and an asian broccoli slaw

SOUPS & SALADS

- HOUSE SALAD**
Iceberg lettuce, marinated cherry tomatoes, diced cucumber, carrot curls, garlic croutons
- CLASSIC CAESAR SALAD**
Romaine lettuce, shaved parm, caesar dressing, garlic croutons
- FENNEL POMEGRANATE SALAD**
Baby kale, shaved fennel, red onion, yellow bell pepper, sunflower seeds, gorgonzola cheese, pomegranate vinaigrette
- HOT BACON FRISEE SALAD**
Frisee tossed with crispy bacon lardons, warm mustard vinaigrette and topped with a deep fried poached egg and grated pecorino
- CREAM OF MUSHROOM SOUP**
Wild mushrooms, herbs, cream, beer batter portabello mushroom
- LOBSTER CAPPUCCINO**
Lobster bisque scented with coffee and a touch of chocolate, garnished with almond biscotti

*Parties of 8 or more are subject to a 20% gratuity added to their check.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

THE MAINS

Served with choice of house salad, caesar salad or cream of mushroom soup. Substitute fennel pomegranate salad \$2, hot bacon frisee salad \$3, lobster cappuccino \$3.

- BUTTERNUT SQUASH TORTELLACIA** 19
Fresh egg pasta, brown butter sauce, dried cranberries, baby spinach & toasted walnuts
- GRUYERE STUFFED FILET MIGNON** 32
6 oz. choice bacon-wrapped cut filet, coffee crusted, roasted garlic yukon mashed potatoes, winter vegetables
- PECAN CRUSTED WALLEYE** 30
Canadian walleye fried to perfection, finished with a maple butter, roasted garlic yukon mashed potatoes, winter vegetables
- CITRUS BRAISED BONE IN SHORT RIB** 31
Slow cooked until fork tender in a citrus demi glace, topped with a cilantro lime gremolata, roasted banana mashed potatoes, winter vegetables
- LOBSTER STUFFED SALMON** 31
Saffron risotto, grilled lemon, winter vegetables
- GRILLED PINEAPPLE MOLE CHICKEN** 26
Bacon wrapped jalapeño, pepita pesto roasted banana mashed potatoes
- SEAFOOD PLATTER** 50
Crab stuffed shrimp, coconut scallops, snow crab legs, lobster stuffed salmon, duchess potatoes, winter vegetable
- KEY WEST SURF AND TURF** 50
10 oz. NY Strip, cilantro chimichurri, oven dried tomatoes, coconut scallops, pina colada sauce, roasted banana mashed potatoes, winter vegetables

DESSERTS

- CARROT CAKE**
cream cheese frosting
- KEY LIME PIE**
with chantilly cream & gold dust
- CROISSANT BREAD PUDDING**
bourbon icing
- CHOCOLATE LAVA CAKE**
vanilla bean ice cream, strawberries
(please allow 12-15 minutes)
- BUTTERSCOTCH BUDINO**
pepita brittle, fresh whipped cream

