

ARNIE'S



SMALL PLATES

ROYAL CHEESE CURDS – \$10
GOLDEN FRIED WHITE CHEDDAR CHEESE. CHIPOTLE RANCH

GENERAL TSO'S CAULIFLOWER – \$12
FLASH FRIED, TOSSED IN HOUSE HONEY GARLIC GINGER GLAZE, MIXED GREENS, SESAME SEEDS

CHICKEN WINGS – \$17
8 WINGS, BAKED THEN FLASH FRIED, NAKED OR TOSSED IN:
BUFFALO/KOREAN BBQ/
HONEY GLAZED CAJUN DRY RUB

ARTICHOKE DIP – \$12
ROASTED ARTICHOKE HEARTS, SWEET PEPPERS, PARMESAN, FRESH HERBS
+ Grilled Sourdough

STREET TACOS – \$15
CORN TORTILLA, RED ONION, CILANTRO SLAW, QUESO FRESCO, SOUTHWEST CRÈME FRAICHE
+ Choice of: Blackened Mahi Mahi, Al Pastor Pork, Chicken Tinga

SHORT RIB QUESADILLA – \$15
SLOW BRAISED SHORT RIBS, CARAMELIZED ONION, ROASTED BELL PEPPER, CHEDDAR CHEESE
+ Southwest Crème Fraiche, Fire Roasted Salsa

****SOUTHERN STEAK TIPS** – \$17
ROASTED WILD MUSHROOM, PICKLED SWEET PEPPERS, HORSERADISH CREAM
+ Infused pepper vinegar

****SESAME CRUSTED AHI TUNA** – \$18
SUSHI GRADE TUNA, SEARED RARE, MICRO GREENS IN PONZU SAUCE, PICKLED GINGER, CITRUS WASABI AIOLI, WONTON CRISPS

SALADS AND PROTEIN BOWLS

ADD - CHICKEN - \$8, SALMON - \$8, STEAK - \$8, SHRIMP - \$9

DRESSING CHOICES; FRENCH, RANCH, BLEU CHEESE, HONEY MUSTARD, ITALIAN, VINAIGRETTE, CAESAR

CAESAR SALAD – \$13
ROMAINE, GRAPE TOMATOES, SHAVED PARMESAN, GARLIC CROUTONS

****STEAKHOUSE SALAD** – \$19
SEARED TENDERLOIN, ROMAINE, RED ONION, BLEU CHEESE CRUMBLES, CHERRY TOMATOES, AVOCADO, PICKLED RADISH
+ Citrus Dijon Vinaigrette

WILD BERRY MANDARIN SALAD – \$15
SPINACH GREENS, MANDARIN, BLUEBERRY, STRAWBERRY, WHEAT BERRY, ALMONDS, PICKLED RED ONION, CARROT, GOAT CHEESE
+ Pomegranate Honey Vinaigrette

HOUSE SALAD – \$11
GARDEN GREENS, GRAPE TOMATOES, CUCUMBER, SHREDDED CARROTS, GARLIC CROUTONS
+ Your choice of dressing

BULGOGI RICE BOWL – \$19
BRAISED SHORT RIB, JASMINE RICE, EDAMAME, CARROT, KIMCHI, PICKLED RED ONION, CUCUMBER, PICKLED RADISH, BOK CHOY, FRIED EGG, KOREAN BBQ
+ Sub Ahi Tuna +\$3

CHICKEN RICE BOWL – \$18
JASMINE RICE, PICKLED RED ONION, BLACK BEANS, ROASTED PABLANO & CORN, PICO DE GALLO, CARROT, SWEET PEPPERS, SOUTHWEST CRÈME FRAICHE, CHIPOTLE RANCH, WONTON STRIPS
+ Vegetarian option - \$13

SIDES

SEASONED FRENCH FRIES – \$5

SEASONAL VEGETABLES – \$7

MEMPHIS SLAW – \$5

ROASTED FINGERLINGS – \$6

VEGETABLE RISOTTO – \$7

GNOCCHI & SPINACH – \$10

CILANTRO JASMINE RICE – \$5

ARNIE'S SWEET POTATO FRIES – \$7

ARNIE'S



SANDWICHES AND BURGERS

SERVED WITH HOUSE MADE KETTLE CHIPS OR COLE SLAW - SEASONED FRIES \$1 SWEET POTATO FRIES \$2

ARNIE'S CHICKEN SANDWICH — \$16
FRIED OR GRILLED CHICKEN BREAST, LEMON AIOLI,
SHREDDED LETTUCE, HOUSE PICKLES
+ Brioche Bun
Ask for Chef's Nashville Hot

QUEEN'S CLUB SANDWICH — \$14
SMOKED TURKEY, HONEY HAM, APPLEWOOD SMOKED
BACON, SWISS CHEESE, BALSAMIC GARLIC HERB AIOLI,
LETTUCE, TOMATO
+ Artisan Sourdough

CHICKEN CLUB WRAP — \$14
BACON, ONION, TOMATO, MIXED GREENS
+ Herb Tortilla

****DRY-AGED BEEF SLIDERS — \$16**
2 SLIDERS, CARAMELIZED ONION JAM, BACON, ARUGULA,
SWEET PEPPERS, WHOLE GRAIN MUSTARD ALE CHEDDAR
+ Pretzel Bun, French Fries

****KETTLE CHIP CRUSTED WALLEYE SANDWICH
— \$17**
SHREDDED LETTUCE, TOMATO, HOUSE TARTER
+ Ciabatta Bun

****CUBANO BURGER — \$18**
8OZ ANGUS BEEF, SMOKED HAM, PULLED PORK, SWISS,
HOUSE PICKLES, CHIPOTLE AIOLI
+ Brioche Bun

****CLASSIC ROYAL BURGER — \$14**
8OZ ANGUS BEEF, LETTUCE TOMATO, ONION
+ Brioche Bun
Add caramelized onions, mushrooms, cheddar, swiss, pepper jack,
bleu or American cheese - \$1 each
Applewood Smoked Bacon - \$2

****KING'S PRIME RIB SANDWICH — \$18**
SHAVED PRIME RIB, CARAMELIZED ONION, SMOKED
PROVOLONE, HORSERADISH CREAM
+ Ciabatta
Savory Roasted Demi Jus

ENTRÉES

*AVAILABLE AFTER 4PM - CHOICE OF HOUSE SALAD, CAESAR SALAD, OR SOUP OF THE DAY

POTATO CRUSTED CHICKEN — \$22
BREADED CRISPY CHICKEN, PANCETTA BLEU CHEESE CREAM SAUCE, ROASTED FINGERLINGS, SEASONAL VEGETABLES

SMOKED BBQ RIBS — \$23
½ RACK, CHERRY COLA BOURBON BBQ, CAJUN FRIES, SEASONAL VEGETABLE, MEMPHIS COLESLAW

WILD MUSHROOM RISOTTO — \$19
FORAGED MUSHROOM, SPINACH, BLISTERED CHERRY TOMATO, PARMESAN, WHITE TRUFFLE OIL
+ Chicken - \$8, Salmon - \$8, Steak - \$8, Shrimp - \$9

SHRIMP SCAMPI — \$26
HERB MARINATED SHRIMP, BLISTERED CHERRY TOMATO, BOK CHOY, SHAVED PARMESAN, GARDEN PESTO
+ Garlic Sourdough

WALLEYE DINNER — \$25
BROILED OR KETTLE CHIP CRUSTED, ROASTED FINGERLINGS, SEASONAL VEGETABLES

****BRAISED TENDERLOIN TIPS & GNOCCHI — \$23**
ANGUS BEEF TENDERLOIN, BABY SPINACH, FORAGED MUSHROOM, HANDMADE GNOCCHI, GARLIC HERB DEMI & SWEET CREAM
BUTTER, CRÈME FRAICHE

****TOMAHAWK PORKCHOP — \$37**
16OZ TOMAHAWK PORKCHOP, HONEY APPLE BUTTER, FRIED LEEKS, ROASTED FINGERLINGS, SEASONAL VEGETABLE

****STEAK SPECIAL — MARKET PRICE**
CHEF'S WEEKLY SPECIAL