



DINNER

SOUPS

FRENCH ONION	8
CHILI	8
SOUP OF THE DAY	6

APPETIZERS

CHARCUTERIE & CHEESE BOARD seasonal meats and cheeses	16
CRISPY BRUSSELS SPROUTS apple cider vinaigrette, Granny Smith apple, apple glaze	13
BUFFALO CHICKEN EGG ROLLS served with bleu cheese dressing	15

CHEESESTEAK EGG ROLLS steak, American cheese, onions, Sriracha ketchup	15
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CLUB FAVORITE

PUB WINGS (GF) (6) 10 / (12) 16 choice of buffalo, bbq, sweet chili, or sweet & smoky dry rub, served with bleu cheese dressing and celery	
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ROASTED GARLIC HUMMUS PLATTER marinated tomatoes, olives, sliced cucumber, roasted red peppers, crumble feta, grilled pita bread	14
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BACON-WRAPPED FRIED SHRIMP (5) stuffed with lump crab, chipotle apricot glaze	21
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FRIED CALAMARI spicy Spanish paprika aioli, grilled lemon	16
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FRIED ONION RINGS smoked tomato mustard	12
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BAKED CRAB DIP Bavarian pretzel nuggets	16
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ADOBO SEARED TUNA TOSTADAS chipotle aioli, pineapple salsa fresca, micro cilantro	17
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FLATBREADS

MARGHERITA thin sliced tomatoes, fresh mozzarella, balsamic reduction, basil chiffonade	12
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FIG & GOAT CHEESE fig jam, grilled asparagus, goat cheese, crispy prosciutto, baby arugula, balsamic reduction	14
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CHEESEBURGER diced tomatoes, chopped pickles, shredded lettuce, thousand island dressing	14
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SALADS

SALAD ADD-ONS

6 oz. grilled chicken	10	4 oz. crab cake	16
6 oz. grilled salmon	12	5 oz. steak	14
grilled shrimp (4)	12		

CLASSIC CAESAR romaine lettuce, shaved Parmigiano- Reggiano, garlic croutons, Caesar dressing	12
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WEDGE iceberg wedge, tomato jam, bacon jam, heirloom baby tomatoes, blue cheese dressing, blue cheese crumbles	12
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GREEK SALAD baby heirloom tomatoes, Kalamata olives, cucumber, red onion, yellow peppers, Greek feta marinated in red wine vinaigrette	12
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ASIAN CHOPPED SALAD chopped romaine, shredded cabbage, carrots, scallions, mandarin oranges, cucumbers, crispy wontons, toasted sesame dressing	12
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BABY SPINACH SALAD bacon, roasted cremini mushrooms, spiced walnuts, hardboiled egg, bacon vinaigrette	15
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BLUE BELL COBB SALAD sweet & smoky shrimp (5), grilled chicken, bacon, baby heirloom tomatoes, hard boiled egg, avocado, chives, blue cheese crumbles, green goddess dressing	20
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WINTER HARVEST SALAD shaved kale and baby field greens, candied pecans, pomegranate seeds, crispy sweet potatoes, pomegranate vinaigrette	15
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please be advised that Arnie's is not a nut free facility and food may contain nuts. Please check with your server.



RESTAURANT

ENTREES

THE BUTCHER'S BLOCK

FILET MIGNON (GF) 42
8 oz., roasted garlic mashed potatoes, grilled asparagus

APPLE BRINED PORK TENDERLOIN 28
maple sweet potato puree, sautéed Brussels sprout with bacon and apples, apple brandy pan sauce

SAUTEED VEAL CUTLETS 35
roasted garlic mashed potatoes, sautéed spinach, mushroom marsala pan sauce

STEAK FRITES 42
14 oz. marinated NY strip steak, truffle shoestring fries, chimichurri sauce, served with a Caesar salad

CHICKEN PARMESAN 26
fresh mozzarella, house-made tomato sauce, served with linguine

LAGER BRAISED HALF CHICKEN 28
herb roasted fingerling potatoes, roasted garlic haricot vert, natural jus

BRAISED BEEF SHORT RIB 38
roasted garlic mashed potato, sautéed spinach, hickory smoke

SHORT RIB GNOCCHI 28
house made ricotta gnocchi, short rib tomato ragout, basil panko, shaved parmesan

CHICKEN POT PIE 26
creamy chicken vegetable stew topped with crispy pie crust

MEATLESS SPECIALTIES

VEGAN KUNG PAO BRUSSELS SPROUTS 24
stir fried brussel sprouts, dried chilis, carrots, bell peppers, and peanuts

PINK PENNE VODKA 22
basil persillade, parmesan cheese

add shrimp (4) 12 or chicken (6 oz.) 10



Ask about our signature Arnold Palmer beverages featuring classic or strawberry lemonade.

Highlighted selections are this month's specials, available for a limited time.

ENTREES

FROM THE SEA

CEDAR PLANK SALMON 34
oven fried steak fries, haricot vert salad, lavender honey glaze

PAN SEARED DIVER SCALLOPS 36
served over East Coast oyster chowder, chive oil, rouille crostini

CRAB CAKES 42
(2) 4 oz. crab cakes, mashed potatoes, green beans, smoked tomato mustard
CLUB FAVORITE

PAN ROASTED GROUPEL 38
sweet pea and lump crab risotto, lemon puree, herb oil

PAN ROASTED HALIBUT 38
crab fried forbidden rice, pickled vegetables, ginger miso dashi

CRAB STUFFED FLOUNDER ROULADE 35
saffron rice pilaf, baby vegetables, lobster cream

SEARED RED SNAPPER 37
crispy shrimp dumplings, vegetable stir fry, red curry coconut milk

BETWEEN BREAD

ALL SANDWICHES COME WITH A CHOICE OF SIDE:
homemade potato chips, beer battered french fries, or sweet potato french fries
Upgrade to fresh fruit cup (4.00)

Gluten free sliced bread & burger buns available

BLUE BELL BURGER 16
8 oz. Angus beef, lettuce, raw onion, tomato, toasted brioche bun
choice of American, cheddar
add sautéed onions, mushrooms, bacon (1.00 each)
CLUB FAVORITE

BLACK BEAN VEGGIE BURGER 15
pepper-jack, sliced avocado, lettuce, tomato, onion, toasted brioche bun

CHEESESTEAK | BEEF OR CHICKEN 18
mushrooms, onions
choice of American, cheddar
add sweet or hot peppers, Buffalo sauce (1.00 each)

PHILLY STYLE ROAST PORK SANDWICH 17
broccoli rabe, roasted long hots, caramelized onions, sharp provolone, steak roll

CHICKEN QUESADILLAS 17
grilled marinated chicken, diced tomatoes, roasted poblano peppers, cheddar jack cheese, served with guacamole, sour cream, and salsa



Kid's Menu

STARTERS

FRESH FRUIT CUP 6

SLICED CUCUMBERS 6

with ranch dressing

CAESAR SALAD 6

chopped romaine, herb croutons, shaved parmesan cheese, caesar dressing

ENTREES

 *Served during dinner hours only.*

BURGER OR CHEESEBURGER 12

*6 oz., certified angus beef, American cheese
choice of side | french fries, sweet potato fries,
fresh fruit, or salad*

CHICKEN POT PIE 14

*chicken and vegetables marinated in a rich and
creamy sauce, topped with a flaky golden brown
pie crust*

PENNE 12

*choice of tomato sauce or alfredo
choice of side | cheesy broccoli, fresh fruit, or
salad*

CHICKEN FINGERS (3) 11

*choice of BBQ or honey mustard
choice of side | french fries, sweet potato fries,
fresh fruit, or salad*

GRILLED CHEESE 9

*American cheese on choice of white
or wheat bread
choice of side | french fries, sweet potato fries,
fresh fruit, or salad*

ALL BEEF HOT DOG 8

*choice of side | french fries, sweet potato fries,
fresh fruit, or salad*





DESSERT

ICE CREAM

GLUTEN FREE

(1) Scoop 4 (2) Scoops 7

VANILLA BEAN

CHOCOLATE

STRAWBERRY

MINT CHOCOLATE CHIP

SALTED CARAMEL

SORBET

GLUTEN, NUT & DAIRY FREE

(1) Scoop 4 (2) Scoops 7

RASPBERRY

LEMON

TOPPINGS

ALL SCOOPS COME WITH A CHOICE OF TOPPING:

chocolate sauce, raspberry sauce, whipped cream, rainbow sprinkles, chocolate sprinkles, maraschino cherries, oreo crumbles, wet nuts

additional toppings 1.00 each

CONFECTIONS

CHOCOLATE COFFEE CAKE 10

Nutella glaze, cocoa nib crumble, vanilla ice cream, hazelnut brittle

SEASONAL CHEESECAKE 10

served with whipped cream and fresh berries

TRADITIONAL CREME BRULEE 10

served with fresh berries

SALTED CARAMEL CHOCOLATE TART 10

chocolate tart filled with salted caramel and ganache , served with salted caramel ice cream

BANANA CREPE 10

pastry cream, chocolate ice cream, caramelized bananas, whipped cream, chocolate shaving

If you or your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs

COFFEE

LAVAZZA COFFEE PRODUCTS

Every year Lavazza selects the best coffees from plantations all over the world in order to create their specialized, uniquely balanced blends with a distinctive flavor, aroma, and body.

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

FRESH BREWED COFFEE 3

HOT TEA 3

Offering a variety of herbal and traditional teas. Please see your server for our selections.



ARNIE'S

RESTAURANT