soups

| SOUP OF THE DAY 5 | SHE CRAB 8 | FRENCH ONION 6 |
| :---: | :---: | :---: |

PUB WINGS (GF)
(6) $10 /(12) 18$
choice of buffalo, bbq, sweet chili, or sweet $\mathcal{E}$ smoky dry rub, served with blue cheese dressing and celery

FRIED CALAMARI 16
choice of marinara or sweet chili mayo, grilled lemon

CHEESESTEAK EGG ROLLS 12 steak, American cheese, onions, Sriracha ketchup
appetizers

PIMENTO \& CHEDDAR DEVILED EGGS 14
crispy bacon, chipotle powder
JUMBO SHRIMP COCKTAIL (4) 18 cocktail sauce, lemon

LOBSTER CRAB CAKE 18
saffron potato leek ragout, crispy parsnip

WAGYU MEATBALL SLIDERS 17 marinara, parmesan, toasted brioche buns

ROASTED GARLIC HUMMUS PLATTER 14 marinated tomatoes, olives, sliced cucumber, roasted red peppers, crumbled feta, grilled pita bread

CHICKEN SPRING ROLLS 12 sweet $\mathcal{E}$ sour dipping sauce
flatbreads

BBCC PIZZA 10
choice of cheese
or

SHORT RIB 12 shredded short rib, pickled mustard seeds, grilled red onion, provolone, sundried tomato pesto

MARGHERITA 10
thinly sliced tomatoes, fresh mozzarella, balsamic reduction, basil chiffonade, pesto

CALIFORNIA CHICKEN 12 herb roasted chicken, avocado, cilantro, roasted red pepper, shredded mozzarella, chipotle ranch

CLASSIC CAESAR 12
romaine lettuce, garlic croutons, shaved Parmigiano-Reggiano, Caesar dressing

CLASSIC WEDGE 12
chopped bacon, baby heirloom tomatoes, crumbled blue cheese, scallions, blue cheese dressing

CALAMARI
MEDITERRANEAN SALAD 16 marinated grilled calamari,
kalamata olives, capers, red onion, tomato, lemon vinaigrette

| ADD TO |
| :---: |
| ANY SALAD |
| 6 oz. tofu $\mathbf{6}$ |
| 6 oz. grilled chicken $\mathbf{8}$ |
| 6 oz. grilled salmon $\mathbf{1 0}$ |
| (4) grilled shrimp $\mathbf{1 0}$ |
| 4 oz. crab cake 12 |
| 5 oz. steak 12 |

BLUE BELL COBB SALAD 20
sweet $\mathcal{E}$ smoky shrimp (4), grilled chicken, bacon, baby heirloom tomatoes, hard boiled egg, avocado, chives, blue cheese crumbles, green goddess dressing

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.


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

All sandwiches come with a choice of side:
house-made potato chips, steak fries, string fries, or sweet potato waffle fries | Upgrade to fresh fruit cup or small salad: house or caesar (4.00) | Gluten free sliced bread $\mathcal{F}$ burger buns available.

## CHICKEN QUESADILLAS 16

 grilled marinated chicken, diced tomatoes, roasted poblano peppers, cheddar jack cheese, served with guacamole, sour cream, salsaBBCC LOBSTER ROLL 20
lobster salad, beer battered onion rings, toasted New England-style bun BBCC Signature

CHEESESTEAK 16 choice of beef or chicken mushrooms, onions choice of American, cheddar add on (1.00 each) sweet or hot peppers, buffalo sauce

## build your own burger

## MEAT (choice of): beef burger, Beyond burger

CHEESE (choice of):<br>American, cheddar, Swiss, provolone, pepper jack

BUN (choice of): brioche, pretzel, gluten free ADD ONS (1.00 each)
sautéed onions,
mushrooms, bacon

## entrees

KOREAN BBQ PORK RIBS 28
half rack, marinated and slow roasted,
kimchi fried rice, spicy pickled cucumber salad

PINK PENNE VODKA 22 basil panko, parmesan cheese add chicken (8.00)

VEGAN VEGETABLE LO MEIN 23 stir fried noodles, carrots, peppers, mushrooms, snow peas, water chestnuts, toasted sesame seeds add chicken (8.00)

## CHICKEN PICCATA 24

sautéed chicken breast, lemon caper butter sauce, linguini, sautéed summer squash

CHICKEN PARMESAN 24
fresh mozzarella, house-made tomato sauce, served with linguine

## from the sea

## CEDAR PLANK SALMON 34

oven fried steak fries, haricot vert
salad, lavender honey glaze

## SEARED DIVER SCALLOPS 34

confit Yukon potatoes, roasted cauliflower, plum jam, red wine reduction

## BAKED LOBSTER MAC ©゚ CHEESE 34

cavatappi pasta, poached lobster, sharp white cheese sauce, chili panko crumbs

CRAB CAKES 40
(2) 4 oz. crab cakes, mashed potatoes, green beans, smoked tomato mustard

SESAME CRUSTED AHI TUNA 36 shrimp lo mein, braised baby bok choy, teriyaki glaze

## from the grill

choose your cut, choose two sides $\mathcal{E}$ choose your sauce

8 oz FILET MIGNON 44<br>12 OZ NY STRIP 38<br>14 OZ RIBEYE 40<br>8 oz DOMESTIC LAMB LOIN 36<br>12 oz PORK PORTERHOUSE 30

## SIDES

Herb Roasted Fingerling Potatoes, Steak Fries, Roasted Garlic Mashed, Saffron Rice Pilaf, Sweet Potato Waffle Fries, Beer Battered Onion Rings, Buttered Haricot Vert, Steamed Broccoli, Grilled Asparagus, Sautéed Mushrooms

## SAUCES

Roasted Garlic Herb Butter,
Luxardo Cherry Reduction, Mushroom Bordalaise, Merlot Demi Glace, Bernaise Sauce


[^0]
## ARNIE'S

## TINY TEE TIMES

## NIBBLES <br> FRESH FRUIT CUP 4 <br> SLICED <br> CUCUMBERS 4 with ranch dressing

## CAESAR SALAD 6

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

## MAIN

CHEESEBURGER 8
6 oz., certified angus beef, American cheese
PENNE 6
choice of marinara, alfredo, or butter
LINGUINI \& MEATBALLS 8 marinara

CHICKEN FINGERS (3) 9
choice of BBQ or honey mustard
GRILLED CHEESE 6
American cheese
choice of white or wheat bread
ALL BEEF HOT DOG 6
french fries, sweet potato fries, cheesy broccoli, fresh fruit, side salad


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