

• **SUSHI** •

COCONUT-MACADAMIA SHRIMP \$12
AVOCADO, CILANTRO

RAINBOW NIGIRI BALL \$14
HAMACHI, SHRIMP, EEL,
TUNA, SALMON, CRAB

AHI TUNA TATAKI \$15
SANSHO RUB, JALAPEÑO,
PICKLED GINGER

ALASKAN SALMON \$15
FRESH & SMOKED SALMON, CUCUMBER, SHISO

YELLOWTAIL-CAVIAR \$15
KUMQUAT, SOY-GALANGAL

CRISPY CURRIED PEEKYTOE CRAB \$16
MANGO, AVOCADO, CURRY-LEMONGRASS

SPICY TUNA OSAKA STYLE \$16
KEMPI-SRIRACHA, CRISPY SHALLOTS

CRISPY KOBE BEEF & TRUFFLE \$17
BLACK TRUFFLE AIOLI, SCALLION

SPICY-CRISPY ROCK SHRIMP \$17
SMASHED AVOCADO, YUZU, JALAPEÑO

SPIDER-DRAGON ROLL \$17
BBQ EEL, SOFT SHELL CRAB, CALAMANSI

GRILLED LOBSTER \$18
AVOCADO, JALAPEÑO, THAI BASIL, HONEY-CITRUS

• **RAW** •

FLUKE \$14
YUZUKOSHO, THAI CHILI

HAMACHI \$15
ORANGE, MUSTARD, PISTACHIO

TIGER SHRIMP COCKTAIL \$15
COCKTAIL SAUCE, LEMON

TUNA TARTARE \$16
AVOCADO, GINGERED SOY-CITRUS

BLUEFIN OTORO \$28
DASHI, NORI SALT, SHISO

OYSTERS MKT PRICE
KUMAMOTO AND KUSSHI 1/2 DOZ/DOZ

• **SALADS • APPETIZERS** •

CAESAR SALAD \$12
CAPER, LEMON, PARSLEY, CROUTONS

LEXINGTON SALAD \$12
SPINACH, FRISÉE, ESCAROLE, PORTOBELLO, BACON
STILTON, RED ONION, EGG

BEEFSTEAK TOMATO \$12
RED ONION, BALSAMIC-SHERRY VINAIGRETTE

CHOPPED VEGETABLE SALAD \$14
ARUGULA, ENDIVE, HEART OF PALM, ARTICHOKE,
ASPARAGUS, AVOCADO, PARMESAN

CLAMS CASINO \$16
HERBS, GARLIC, PROSCIUTTO

FILET MIGNON CARPACCIO \$16
FENNEL, ARUGULA, MUSHROOM, TRUFFLE HOLLANDAISE

FIGS & GORGONZOLA \$18
PANCETTA, AGED BALSAMIC, TRUFFLE HONEY, ARUGULA

LOBSTER SALAD \$18
BABY KALE, GARLIC, SOY SAUCE, CHOPPED HERBS, LIME JUICE

CRUSTED DIVER SEA SCALLOPS \$19
CELERY REMOULADE, CAPER EMULSION



OUR STEAKS

ALL STEAKS ARE HAND-SELECTED U.S.D.A. PRIME AND DRY-AGED FOR 28 DAYS.
OUR CUTS ARE SEASONED WITH SEA SALT AND BLACK PEPPER.

FILET MIGNON 10 OZ \$36

FILET MIGNON BONE IN 16 OZ \$38

NEW YORK SIRLOIN 16OZ \$45

RIB EYE BONE IN 22 OZ \$62

PORTERHOUSE 42 OZ (FOR TWO) \$95

COTE DE BOEUF 34 OZ (FOR TWO) \$110

SKIRT STEAK, AMERICAN WAGYU 12 OZ \$32

SAUCES

ARLINGTON STEAK SAUCE • JALAPEÑO CHIMICHURRI • SHALLOT-RED WINE
7 PEPPERCORN-ARMAGNAC • ST. PETE'S BLUE • GINGER-KETCHUP
GREEN ONION-RANCH • MUSHROOMS-HOLLANDAISE

• **SPECIALITIES** •

CAVATELLI WITH MUSHROOM RAGOUT \$21
GARLIC, SAGE, MASCARPONE

ROASTED CHICKEN / MUSHROOM STUFFING \$28
FINE HERBS, SHOESTRING POTATOES

GRILLED BRANZINO \$28
TOMATO, CONFIT PEPPER, OLIVES, OREGANO

PAPILLOTE OF BLACK BASS \$32
SHIITAKE COCONUT-LIME BROTH

BEEF SHORT RIB / AMERICAN WAGYU \$32
CONFIT LEMON, ROSEMARY BREADCRUMBS

STEAMED RED SNAPPER \$34
BLACK VINEGAR, CUCUMBER, GARLIC-CHILI, GINGER, SCALLION OIL

GRILLED RACK OF LAMB \$38
HERB MUSTARD CRUMBS

DOVER SOLE "MODERN MEUNIÈRE" \$65
PRESERVED LEMON, CAPERS, FRESH HERBS

• **SIDES** •

BRUSSELS SPROUTS \$9
CIPOLLINI ONION, PANCETTA

GRILLED RADICCHIO \$9
BALSAMIC, STILTON

MAC & CHEESE \$9
SMOKED GOUDA

RUSTIC SAUTÉED POTATOES \$9
ROSEMARY, THYME, GARLIC

SPAGHETTI SQUASH \$9
HONEY-BUTTER, GORGONZOLA, PINE NUTS

DIRTY FRENCH FRIES \$10
CHEDDAR POWDER, SPICES

MASHED POTATOES \$10
VERMONT BUTTER

ZUCCHINI BLOSSOMS \$10
FRESH RICOTTA, LEMON, HERBS

POTATOES "ARLINGTON" \$11
SMOKED SEA SALT

GREEN SPINACH FONDUE \$12
BALSAMIC, STILTON

ROASTED VINE RIPE TOMATOES \$12
FRESH HERBS, GRUYERE

SPICED VIDALIA ONION RINGS \$12
CRISP BEER BATTERED

STEAMED ASPARAGUS \$12
LEMON OLIVE OIL

TRUFFLED GNOCCHI \$12
PARMESAN CREAM

WILD MUSHROOMS \$12
SAGE-GARLIC