

— — — “TAPAS” STYLE PLATES — — —

Tapas means small portion dishes which will work well for sharing or for those who are looking for a smaller meal. No substitutions to this section.

Charcuterie & Bruschetta \$13

Genoa Salami, Prosciutto, Bruschetta, Fig Jam, Red & White Grapes, Sweet Roasted Red Peppers & served with a Balsamic Ciabatta Toast.

Honey-Soy Glazed Kabobs \$12

Grilled Beef, Chicken & Shrimp Skewers served over House-Made Arlington Rice.

Crispy Seafood Trio \$12

Golden Calamari, Bay Scallops & Coconut Shrimp served with Marinara & Sweet Chili Yogurt Dipping Sauces.

Chicken & Meatball Flatbread \$11

Italian Meatball & Grilled Chicken topped with Mozzarella Cheese, Balsamic Glaze & served with our House-Made Marinara Sauce.

Grilled Flank Steak & Truffle Fries \$13

Potato Wedges tossed with Crispy Herbs, Parmesan Cheese & Truffle Oil.

— — — FEATURED ENTREES — — —

All Entrées served with your choice of a side Garden Salad or Caesar Salad & Fresh Baked Dinner Rolls. Upgrade to a Wedge Salad for an additional \$3

There will be an additional \$3 for each shared Entrée.

Key West Jack Chicken \$19

Marinated Chicken Breast topped with Pepper-Jack Pico. Served with our Arlington Rice & Chef's Vegetable.

Stuffed Sole Paupiettes \$22

Sole Roulades stuffed with Seasoned Breadcrumbs mixed with Bay Scallops & White Shrimp. Served with Arlington Rice & Chef's Vegetables.

Pesto Chicken with Cavatappi \$18

Marinated Chicken served over a bed of Cavatappi Pasta tossed in a Pesto & Parmesan Cream Sauce.

Shrimp Scampi Pappardelle \$21

8 Jumbo Shrimp sauteed in EVOO & Garlic Butter. Served over Pappardelle Pasta.

Citrus Teriyaki Style Salmon \$23

Fresh Salmon Filet in a Sweet & Salty Marinade topped with Sesame Seeds & Green Onions. Served with our Arlington Rice & Chef's Vegetable.

Double Thick Pork Chop \$24

Grilled Center-Cut Chop topped with Mango-Apple Chutney & served with Yukon Gold Mashed Potatoes & Chef's Vegetable.

Grilled Filet Mignon (6oz.) \$29

Herb-Rubbed Steak Grilled to Perfection. Topped with a Green Peppercorn Demi & served with Truffle Fries & Chef's Vegetable.

— — — SALADS — — —

There will be an additional \$2 for each shared Salad.

Southwest Chicken \$12

Grilled Chicken \ Tomatoes \ Cheddar-Jack Cheese Roasted Corn, Black Bean, Bell Pepper & Onion Mix Tortilla Strips \ Avocado Ranch Dressing

Chicken Caesar \$11

Grilled Chicken \ Romaine Lettuce \ Croutons Parmesan Cheese \ Caesar Dressing

Arlington Ridge Cobb \$13

Mixed Greens \ Grilled Chicken \ Avocado Applewood Bacon Bits \ Boiled Egg \ Tomatoes Bleu Cheese Crumbles \ Choice of Dressing

substitute:  
Salmon \$5 / Blackened Shrimp \$3 / Grilled Steak \$5

Wedge Salad \$6.75

Bacon Bits, Tomatoes, Bleu Cheese Crumbles, & Balsamic Glaze

Side Garden or Side Caesar \$3.75

Available Dressings  
Citrus Vinaigrette \ Bleu Cheese \ Balsamic Vinaigrette \ Caesar Ranch \ Honey Mustard \ Thousand Island \ Creamy Italian Raspberry Vinaigrette \ Avocado Ranch

— — — SPECIALTIES — — —

There will be an additional \$2 for each shared Sandwich

California Chicken Sandwich \$13

Grilled Chicken Breast \ Swiss Cheese \ Avocado Applewood Smoked Bacon \ Lettuce \ Tomato \ Kaiser Roll

CB Grille Burger \$14

Choice of Cheese \ Lettuce \ Tomato \ Red Onion Toasted Kaiser Roll

	10"	16"
Build Your Own Pizza	\$10.75	\$16.5
Mozzarella Cheese & First 2 Toppings are Included.		

Additional Toppings:	\$1ea.	\$2ea.
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Pepperoni \ Italian Sausage \ Applewood Smoked Bacon Jalapeno \ Pulled Mojo Chicken \ Red Onions \ Fresh Spinach Bell Peppers \ Black Olives \ Diced Tomatoes \ Wild Mushrooms Black Forest Ham \ Pineapple Chunks

— — — SIDES — — —

Arlington Rice \$3.5 Chef's Vegetable \$3.5

Yukon Gold Mashed Potatoes \$4 Truffle Fries \$4