



The Arlington Inn

Appetizers

This Evenings Soup

7.00

Potato Gnocchi

with Gorgonzola Cream and Roasted Roma Tomato Sauce

9.50

Spiced Poached Shrimp

Cocktail with a Mango Pepper Salsa

10.50

Maine Crab Cakes

with a spicy Remoulade and Roasted Roma Sauce

11.50

Lobster Ravioli

with an Asiago Double Cream Sauce

11.00

*Our menu reflects the freshest native agriculture.
Authentic Vermont products are used whenever possible*

Entrées

*All Entrées are served with a House Salad,
Fresh Baked Breads and Appropriate Accompaniments*

Hazelnut Crusted Chicken Breast

with Lemmon Butter Sauce

\$28.00

Grilled Porter House Veal Chop

with Madeira Demi-Glace

30.00

Pork Tenderloin 'Hunter-style'

*sautéed with Marsala Wine, Artichoke Hearts,
Mushrooms & Roasted Garlic*

\$29.00

Grilled Filet Mignon with Cabernet Demi Glace

with Maytag Blue Cheese and Red Onion Relish

32.00

The Arlington Inn Mixed Grill

Petite Filet Mignon, Duck Breast and a Loin Lamb Chop

34.00

Pan Roasted Duck Breast

with Pomegranate Thyme Sauce

31.00

Porcini Mushroom Ravioli

with, Roasted Roma Cream Sauce

27.00

This Evenings Very Fresh Seafood Selection

Chef's Daily Inspiration

29.00

The State of Vermont has asked us to tell you: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.