

—• **SUSHI • SASHIMI** •—

COCONUT-MACADAMIA SHRIMP \$16
AVOCADO, CILANTRO

YELLOWTAIL-CAVIAR \$15
KUMQUAT, SOY-GALANGAL

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

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

SASHIMI PER PIECE
TUNA, SALMON, FLUKE \$5 HAMACHI \$6 TORO \$12

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

SPICY TUNA OSAKA STYLE \$16
KEWPIE-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

SUSHI SAMPLER \$18
HAMACHI, SHRIMP, EEL, TUNA, SALMON, CRAB

—• **RAW** •—

FLUKE \$14
YUZUKOSHO, THAI CHILI

YELLOWTAIL JALAPEÑO \$15
ORANGE, MUSTARD OIL, PISTACHIO

TIGER SHRIMP COCKTAIL \$15
COCKTAIL SAUCE, LEMON

TUNA TARTARE \$16
AVOCADO, GINGERED SOY-CITRUS

BLUEFIN TORO \$28
DASHI, NORI SALT, SHISO

OYSTERS \$18
KUMAMOTO AND KUSSHI 1/2 DOZ.

—• **SALADS • APPETIZERS** •—

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

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

BEEFSTEAK TOMATO WITH STILTON \$14
RED ONION, BALSAMIC-SHERRY VINAIGRETTE

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

CLAMS CASINO \$18
HERBS, GARLIC, PROSCIUTTO

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

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

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

CRUSTED DIVER SEA SCALLOPS \$19 / \$35
CELERY REMOULADE, CAPER EMULSION



OUR STEAKS

ALL STEAKS ARE HAND-SELECTED U.S.D.A. PRIME AND DRY-AGED FOR 28 DAYS.

FILET MIGNON 10 OZ \$39

FILET MIGNON BONE IN 16 OZ \$42

NEW YORK SIRLOIN 16OZ \$48

RIB EYE BONE IN 22 OZ \$58

PORTERHOUSE 42 OZ (FOR TWO) \$95

CÔTE DE BOEUF 34 OZ (FOR TWO) \$115

SKIRT STEAK, AMERICAN WAGYU 12 OZ \$34

SAUCES \$3

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

—• **SPECIALITIES** •—

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

ROASTED CHICKEN \$28
MUSHROOMS, 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 \$34
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" \$56
PRESERVED LEMON, CAPERS, FRESH HERBS

CHEF | PARTNER LAURENT TOURONDEL • EXECUTIVE CHEF FRANK CERVANTES

—• **SIDES** •—

BRUSSELS SPROUTS \$9
CIPOLLINI ONION, PANCETTA

BAKED POTATO \$9
MELTED CHEESE, BACON, SOUR CREAM

MAC & CHEESE \$9
SMOKED GOUDA

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

HOUSE FRIES \$10
CHEF'S DIPPING SAUCE

MASHED POTATOES \$10
VERMONT BUTTER

CRISPY ZUCCHINI BLOSSOM \$10
TOMATO, MOZZARELLA, ARTICHOKE, ANCHOVIES

POTATOES "ARLINGTON" \$11
SEA SALT

CREAMED GREEN SPINACH \$12
FONTINA, NUTMEG

ROASTED VINE RIPE TOMATOES \$12
FRESH HERBS

SPICED VIDALIA ONION RINGS \$12
SMOKED RANCH

STEAMED ASPARAGUS \$12
LEMON OLIVE OIL

STEAMED VEGETABLES \$12
BROCCOLI, SUGAR SNAP, CAULIFLOWER, ROMANESCO

TRUFFLED GNOCCHI \$12
PARMESAN CREAM

WILD MUSHROOMS \$12
SAGE-GARLIC