

• SALADS •

GREEK 14
tomatoes, onions, olives, feta, cucumber, bell peppers

CAESAR 15
lemon, parsley, parmigiano, croutons

CHOPPED WEDGE 16
vine ripened tomatoes, crispy pork belly, egg, great hill farm blue cheese, blue cheese dressing

KALE SALAD 16
tuscan kale, radicchio, spinach, pear, dried cranberries, candied pecans, manchego cheese, cider vinaigrette

BURRATA 17
zucchini and eggplant caponata

LOBSTER AND CRAB LOUIE 19
avocado, red bell pepper, cucumber, portobello mushroom, radish, celery, mixed greens, red wine vinaigrette

ADD CHICKEN +7, SHRIMP +10, SALMON +10, 1/2 LOBSTER +14

• RAW •

LITTLE NECK CLAMS 12
half dozen

OYSTERS 19
half dozen

YELLOWTAIL JALAPEÑO 19
ponzu, pickled jalapeño, cilantro

TUNA TARTARE 19
avocado, gingered soy-citrus

LEXINGTON PLATEAU 62
shrimp, clams, oysters, half lobster, salmon ceviche

LEXINGTON GRAND PLATEAU 94
shrimp, clams, oysters, whole lobster, jumbo lump crab cocktail, salmon ceviche

• APPETIZERS •

SHRIMP COCKTAIL
7 per piece

CHICKEN MEATBALLS 14
crispy polenta, marinara

BAKED CLAMS OREGANATA 15
crispy breadcrumbs, parmesan, garlic, white wine

CRISPY BERKSHIRE PORK BELLY 15
apple cider glaze, cabbage slaw

FRITTO MISTO 16
calamari, rock shrimp, zucchini

GRILLED OCTOPUS 17
fingerling potatoes, garbanzo beans, roasted peppers, chorizo, smoked paprika, vinaigrette

LOBSTER SLIDERS 18
lemon caper dressing, tarragon, celery salad, brioche

CRAB CAKE 19
celery root remoulade, seared lemon, frisée, watercress salad



• STEAKS •

seasoned with sea salt, black pepper, butter

12oz MARINATED HANGAR STEAK 32
sautéed spinach, crispy onions

10oz WAGYU SKIRT 38

12oz FILET MIGNON 44

16oz NEW YORK STRIP* 52

22oz BONE-IN RIB-EYE* 68

42oz CLASSIC PORTERHOUSE* 105

*MEYER FARM USDA ALL-NATURAL PRIME BEEF

SAUCES 2

arlington steak sauce • peppercorn-armagnac • bearnaise

ARLINGTON BURGER 22

house blend, aged cheddar, Nueske's bacon, caramelized onions, house sauce, herbed fries, pickle

• SPECIALTIES •

VEAL BOLOGNESE 27
fresh pappardelle, black truffle, parmigiano

CRISPY PRESSED CHICKEN 28
sunchokes, mushroom vinaigrette

CRISPY SHRIMP RIVIERA 31
colossal shrimp, cherry tomatoes, roasted peppers, shallots, chilis, white wine

BROILED KING SALMON* 36
french lentils, braised rainbow chard

PASTRAMI SHORT RIB 38
worcestershire sauce, pickled fennel, celery

LINE CAUGHT MARKET FISH* P/A
chef's preparation

VEAL RIB CHOP PARMIGIANA 46
natural milk fed veal, seasoned bread crumbs, fresh mozzarella, san marzano tomato sauce

SAUTÉED DOVER SOLE* 52
meunière, capers

*MAY BE PREPARED SIMPLY GRILLED OR BROILED

• SIDES •

HOUSE-CUT HERBED FRIES 11
chef's dipping sauce

MAC AND CHEESE 12
smoked gouda, cream

CREAMED SPINACH 12
fontina, nutmeg

CRISPY BROCCOLI 12
lemon yogurt dip

ZUCCHINI FRITTI 12
parmigiano, fresh lemon

CRISPY SMASHED POTATOES 12
bacon, chives

ONION STRINGS 13
buttermilk soak

STEAMED ASPARAGUS 13
lemon, olive oil

BRUSSELS SPROUTS 13
cipollini, pancetta

WILD MUSHROOMS 13
sage-garlic

HARICOT VERT 13
almonds, shallots

LOBSTER GNOCCHI 16
lobster bechemel, truffle oil