



# *The Arlington Inn*

## *Appetizers*

### *Soup du Jour*

*Chef's Daily Inspiration*

**6.50**

### *Grilled Pancetta Wrapped Shrimp*

*Stuffed with a Horseradish Polonaise*

**10.00**

### *Maine Crab Cakes*

*with a Spicy Remoulade and Roasted Roma Sauce*

**9.50**

### *Gorgonzola Cheesecake*

*with a Asiago Polenta Crust drizzled in Extra-Virgin Olive Oil  
and Basil Pesto (Enough for Two)*

**6.00**

### *Artichoke and Mushroom Ragout*

*with Marsala Cream in a Puff Pastry Shell*

**9.00**

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

## ***Entrees***

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

### ***The Arlington Inn Mixed Grill***

*Petite Filet Mignon, Duck Breast and a Loin Lamb Chop*  
**32.00**

### ***Grilled Sea Scallops***

*with a Grapefruit Butter Sauce*  
**28.00**

### ***Grilled Filet Mignon***

*with Maytag Blue Cheese and Red Onion Relish*  
**31.00**

### ***Hazelnut Crusted Chicken Breast***

*sautéed in lemon butter*  
**\$27.00**

### ***Pan Roasted Duck Breast***

*with Grand Marnier and Thyme Sauce*  
**29.00**

### ***Classic Beef Stroganoff***

*Pieces of Beef Tenderloin sautéed with  
Mushrooms and Shallots finished with Sour Cream and served over Fresh Egg Noodles*  
**28.00**

### ***Medallions of Pork Tenderloin 'Hunter-style'***

*Sautéed with Marsala Wine, Artichoke Hearts, Mushrooms and Roasted Garlic*  
**\$28.00**

### ***Artichoke and Romano Cheese Ravioli***

*with Double Cream and Roasted Roma Tomato Sauce*  
**26.00**