



# The Arlington Inn

## *Appetizers*

### *Soup du Jour*

**6.50**

### *Summer Vegetable Napoleon*

*Grilled Vegetables stacked with Polenta, Portobello Mushroom  
and Fresh Local Mozzarella drizzled with Herbed Aioli*

**9.00**

### *Maine Crab Cakes*

*with a Spicy Remoulade, Pomodoro Sauce and Corn Relish*

**9.50**

### *Gore-Dawn-Zola Cheesecake*

*with a Asiago Polenta Crust drizzled in Extra-Virgin Olive Oil  
served with our Pan Roustic*

*enough for two*

**6.00**

### *Horseradish Polonaise Stuffed Pancetta Wrapped Shrimp*

*with Saffron Mayonnaise and Red Bell Pepper Aioli*

**10.50**

### *Vermont Farms Venison Ragout*

*with Hildene Goat Cheese, Micro Cilantro  
and Beet Greens in a Puff Pastry Shell*

**9.50**

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

## ***Entrees***

*All Entrees are served with our House Salad,  
Fresh Baked Bread and Appropriate Accompaniments*

***Shuttleworth Farms Double Cut Pork Chop***  
Sage Rubbed and Maple Glazed with a Cipollini Onion Tart  
**\$28.00**

***The Arlington Inn Mixed Grill***  
*Petite Filet Mignon, Duck Breast and a Loin Lamb Chop  
with a White Cheddar Eggroll Potato*

**32.00**

***New England Lobster Pie***  
*with Roasted Fennel, Preserved Lemon and Shallot Mashed Potatoes*  
**30.00**

***Oven Baked Chicken Margarine***  
*Asiago Cheese Crusted with Fresh Mozzarella,  
Prosciutto Ham, Roasted Roma Tomato Sauce and Basil Pesto Pastina*  
**\$27.00**

***Grilled Black Angus Filet Mignon***  
*with Cabernet Demi Glace, Dancing Cow Blue Cheese and Red Onion Relish*  
**31.00**

***Classic Beef Stroganoff***  
*Beef Tenderloin Tips sautéed with Caramelized Onions  
finished with Sour Cream and Madeira served over Fresh Egg Noodles*  
**28.00**

***Pan Roasted Young Duck Breast***  
*with Pomegranate Thyme Sauce and Wild Rice Cakes*  
**29.00**

***Porcini Mushroom Ravioli***  
*with, Roasted Roma Cream Sauce, Asiago Cheese and Toasted Pine Nuts*  
**26.00**

***This Evenings Very Fresh Seafood Selection***  
*Chef's Daily Inspiration*  
**28.00**

*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.*