

ARLINGTON CLUB LUNCH MENU

March 17th – 28th

CATCH OF THE DAY

Glazed Asparagus, Crushed Yukon Potato, Piccata Sauce, Caper, Lemon

PAN SEARED SCALLOPS

White Bean Puree, Roasted Cipollini, Foraged Mushrooms, Snap Peas, Beet Agrodolce

BEEF BOURGUIGNON POT PIE

Green Liquor, Spring Pea Salad, Red Wine Vinaigrette

SPRING SHAKSHUKA

Poached Egg, Tomatillo, Spinach, Leek, Fried Halloumi, Fine Herbs

SALADS AND SPECIALTY SANDWICHES

Seasonal Fruit Plate

Assorted Field Greens Salad, available with Shrimp

Classic Cobb Salad

Bingham Salad – Dungeness Crab with Grapefruit, Asparagus, Tomato, & 1000 Island

Trio Salad – Lobster, Dungeness Crab, and Pacific Shrimp on a Bed of Greens

Classic Caesar Salad, available with Chicken, Shrimp or Crab

The Club – Traditional Clubhouse Sandwich

BCS Burger on Pub Bun, House Pickles (Brisket, Chuck, Short Rib)

“The Don” - Beef Patty, Marble Rye, Cheddar & Swiss Cheese, Caramelized Onions, 1000 Island Dressing. Choice of Fruit, Potato Salad, Cole Slaw, French Fries or Cottage Cheese

DELI BOARD

Roast Turkey Breast, Tuna Salad, Ham, BLT

Prepared with your choice of White, Wheat, Sourdough, Rye, or Gluten-free Bread
Available with Tillamook Cheddar, Pepper Jack or Swiss Cheese.

With your choice of Fruit, Potato Salad, Cole Slaw, French Fries or Cottage Cheese

DESSERTS

CARROT AND APRICOT CAKE

Walnut, Cream Cheese Frosting

CHOCOLATE BUDINO

Salted Caramel, Grand Marnier Spiked Cream

FINDLAY’S SEASONAL PIE

Vanilla Bean Ice Cream

Ask your server about today's Soup and Sandwich Board Item

