

## EARLY DINNER FAVORITES

Now available **Tuesday through Friday** dinner from 4:00 until 6:00 p.m. Three course dinners include your choice of starter, entrée and dessert.

— 32.00 —

### STARTERS

#### ARNIES CLAM CHOWDER

A favorite for over 40 years.

#### CAESAR SALAD OR MIXED SEASONAL GREENS

Classic Caesar or basil vinaigrette, honey-Dijon or bleu cheese dressing.

#### CLASSIC BAY SHRIMP COCKTAIL

With house made cocktail sauce.

### FEATURED ENTREES

#### ARNIES SIGNATURE SALMON\*

Lightly smoked, then flame grilled with lemon beurre blanc and fried capers. Garlic mashed potatoes and seasonal vegetables.

#### NORTHWEST SEAFOOD PASTA

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream.

#### CASHEW CRUSTED COD

Fillet breaded with cashews, lemon and Japanese breadcrumbs, pan fried and served with roasted onion tartar sauce.

#### VEGETABLE RAVIOLI

Spinach ricotta raviolis, pesto cream sauce and fresh garden vegetables.

#### FISH AND CHIPS

Beer battered and fried crisp. Served with ginger coleslaw.

#### GRILLED GARLIC PRAWNS

Skewered and flame grilled, brushed with garlic lemon butter.

#### SMOKED CHICKEN SALAD

House smoked chicken breast, wild greens, Fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey Dijon dressing.

#### MISO FLANK STEAK\*

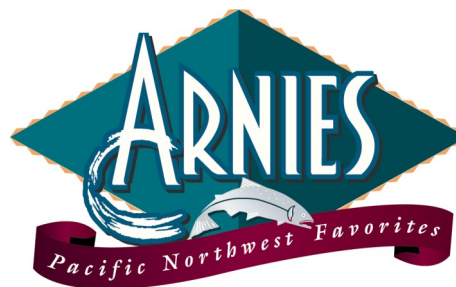
Miso marinated, flame grilled and served with garlic mashed potato and fresh spinach sauté, cooked to your preference.

### DESSERT

SEASONAL MOUSSE  
STRAWBERRIES ROMANOFF  
HOUSEMADE KEY LIME PIE

This promotional offer is not valid with any dining discount cards, coupons, Entertainment or Passport offers.

\*May contain raw or undercooked animal product. Such items may increase your risk of food borne illness.



## EARLY DINNER FAVORITES

Now available **Tuesday through Friday** dinner from 4:00 until 6:00 p.m. Three course dinners include your choice of starter, entrée and dessert.

— 32.00 —

### STARTERS

#### ARNIES CLAM CHOWDER

A favorite for over 40 years.

#### CAESAR SALAD OR MIXED SEASONAL GREENS

Classic Caesar or basil vinaigrette, honey-Dijon or bleu cheese dressing.

#### CLASSIC BAY SHRIMP COCKTAIL

With house made cocktail sauce.

### FEATURED ENTREES

#### ARNIES SIGNATURE SALMON\*

Lightly smoked, then flame grilled with lemon beurre blanc and fried capers. Garlic mashed potatoes and seasonal vegetables.

#### NORTHWEST SEAFOOD PASTA

Bay shrimp, prawns, clams, mussels, salmon and cod in parmesan-garlic cream

#### CASHEW CRUSTED COD

Fillet breaded with cashews, lemon and Japanese breadcrumbs, pan fried and served with roasted onion tartar sauce.

#### VEGETABLE RAVIOLI

Spinach ricotta raviolis, pesto cream sauce and fresh garden vegetables.

#### FISH AND CHIPS

Beer battered and fried crisp. Served with ginger coleslaw.

#### GRILLED GARLIC PRAWNS

Skewered and flame grilled, brushed with garlic lemon butter.

#### SMOKED CHICKEN SALAD

House smoked chicken breast, wild greens, Fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey Dijon dressing.

#### MISO FLANK STEAK\*

Miso marinated, flame grilled and served with garlic mashed potato and fresh spinach sauté, cooked to your preference.

### DESSERT

SEASONAL MOUSSE  
STRAWBERRIES ROMANOFF  
HOUSEMADE KEY LIME PIE

This promotional offer is not valid with any dining discount cards, coupons, Entertainment or Passport offers.

\*May contain raw or undercooked animal product. Such items may increase your risk of food borne illness.