

Included with your Brunch is a selection of seasonal fruits, our house made sticky bun* and your choice of a glass of orange juice, mimosa or Champagne

Add an Arnies Brunch Bloody Mary for 10.50

BREAKFAST SPECIALTIES

Served with house made brunch potatoes

Northwest Favorite Breakfast*

Two eggs, any style, with your choice of smoked bacon, sausage link, or grilled ham steak. 25.75

Eggs Benedict*

Toasted muffin, thick sliced Canadian bacon, poached eggs and hollandaise. 29.00

Steak and Eggs*

Choice 8 ounce top sirloin grilled to your preference and two eggs, any style. 37.50

Joe's Special Scramble

Traditional favorite scramble with Isernio's sausage, ground beef, onion, spinach and Parmesan cheese. 26.75

Olympic Omelette

Honey cured ham, country sausage, Tillamook cheddar, mushrooms, onions and bell peppers. 27.00

Seafood Omelette

Dungeness crab, bay shrimp, Monterey Jack cheese and Mornay sauce. 32.00

Smoked Salmon Scramble**

Arnies house smoked salmon with cream cheese, fresh dill and onion. 29.50

Tillamook Cheddar & Honey Ham Scramble

Three large eggs scrambled with honey ham and Tillamook cheddar. 26.25

Prime Rib Hash

Served with two eggs, any style and a biscuit. 29.00

Chorizo Breakfast Wrap

Roasted poblano peppers sautéed with Chorizo sausage, eggs and jack cheese rolled in a sun-dried tomato flour tortilla. 25.00

WAFFLES & TOASTS

Served with smoked bacon

Arnies French Toast

Thick sliced bread seasoned with nutmeg and cinnamon. Served with brunch potatoes. 24.00

Classic Belgian Waffle

With whipped butter and warm maple syrup. 24.00

Northwest Fruit Waffle

Seasonal fruits and sweet whipped cream on a crisp Belgian waffle. 25.00

Please be aware that a 4.5% service charge will be added to your bill. The company retains the entire service charge. The company provides its service staff and back of house employees with fair wages and sick pay benefits.

*Contains Nuts

*The Snohomish County Health Department would like to remind you that eating raw or under cooked eggs, shellfish, fish or meat may increase your risk of food borne illness, especially if you have certain medical conditions. All of our steaks are cooked to order.

**Finfish may be cooked to customer preference. Regarding the safety of consuming partially cooked fish, information is available upon request.

We use peanut oil.

LUNCH SPECIALTIES

LARGE SALADS

Arnies Trio of Seafood Louie** GF

Grilled salmon, Dungeness crab, bay shrimp, pickled asparagus, tomatoes, black olives and hard-boiled egg on shaved iceberg tossed with our Louie dressing. 34.75

Smoked Chicken Salad GF

House smoked chicken breast, wild greens, fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey-Dijon dressing. 28.75

Chopped Seafood Salad GF

Bay shrimp, Dungeness crab, artichoke, tomatoes, cucumbers, blue cheese crumbles and toasted pine nuts over wild greens tossed with fresh basil vinaigrette. 33.25

Hot Seafood Salad GF

Arnies signature Salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. Topped with Parmesan cheese. 33.25

SANDWICHES

Crab & Bay Shrimp Melt

Crab, artichokes and Parmesan with bay shrimp, tomato and cheddar on sourdough. Served with coleslaw and fries. 29.25

Chicken Club Sandwich

Herb marinated, Tillamook cheddar, bacon, greens, tomato and Dijon mayonnaise on a grilled ciabatta roll. Served with fries. 26.00

Steakhouse Cheese Burger*

Half pound ground chuck patty. Tillamook cheddar, grilled Kaiser roll and Dijon mayonnaise. Served with fries. 26.25
Add bacon strips for an additional 2.25

PASTA & SEAFOOD

Northwest Seafood Fettuccine**

Bay shrimp, prawns, clams, mussels, salmon and cod in parmesan-garlic cream. Full 34.00 Half 27.00

Northwest Cod & Chips**

An Arnies favorite. Beer battered and served with fries, ginger coleslaw and roasted onion tartar sauce. 29.25

Seared Ahi Tacos**

Two tacos seared medium rare with Cajun spices and wrapped in warm flour tortillas with chipotle lime mayo, shredded cabbage and fresh pineapple salsa. 25.00

Pit Roasted Salmon**

House smoked with lemon beurre blanc and fried capers. Served with brunch potatoes and ginger coleslaw. 34.25

Fisherman's Platter**

Beer battered; prawns, Alaskan cod, fresh sea scallops and calamari deep-fried and served with fries, cocktail and tartar sauces. 37.25

Cashew Crusted Alaskan Cod**

Fillet breaded with cashews, lemon and Japanese breadcrumbs. Pan fried and served with brunch potatoes and ginger coleslaw. 32.25

BREAD SERVED UPON REQUEST

A \$3 charge will be added to any split plate entrée or entrée salad