

Starting Gate

• APPETIZERS / SANDWICHES •

CHILLED JUMBO SHRIMP COCKTAIL

Six poached jumbo shrimp nestled on Japanese seaweed salad with a Thai-fussed chili cocktail, fresh lemon Crown, garnished with sesame crackers

11

MUSSELS MARINIERE

Fresh mussels sautéed with garlic and shallots in a white wine sauce

13

JUMBO LUMP CRAB CAKES

Jumbo lump crab meat, pan seared golden, garnished with polenta reggiano crisp and romesco sauce

13

SESAME SEARED TUNA

Sesame Ahi Tuna, ponzu sauce and cusabi

15

ITALIAN 'SANGWICH' PANINI

Imported capicola, salami, mozzarella, spinach, olive relish and tomato pesto on focaccia

11

OUR JOEY

Triple decker club with grilled chicken, bacon, lettuce, tomato and mayo

10

CHICKEN QUESADILLA

Grilled chicken with peppers and onions, jack cheese and Pico de Gillo. Pressed and served with chipotle and avocado ranch

9

OUR HOUSE SIGNATURE BURGER

Grilled Angus sirloin burger on a corn-dusted kaiser roll with aged Wisconsin cheddar, lettuce, tomato and red onion

9

Sandwiches served with French Fries and Dill Pickle Spear

• SOUP and SALAD •

FRENCH ONION SOUP GRATINÉE

A classic brodo with caramelized onions, sherry, carefully seasoned, topped with a French crouton and gruyere cheese and baked golden

7

REGGIANO ROMAINE SALAD

Tender romaine hearts, tossed with a white pummeled anchovy dressing, fresh baked ciabatta croutons, crested with shaved reggiano parmigiano

9

Add grilled chicken, 5 • Add grilled salmon, 9 • Add grilled filet, 11

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• A LA CARTE •

Includes house signature salad, bread and your choice of one side

GRILLED FILET MIGNON

From the chopping block — our Columbian-rubbed choice filet finished in a Shiraz wine sauce and served with a side of béarnaise
8 oz. 29 • Half 20

GRILLED NEW YORK STEAK

Center cut USDA choice from Iowa, dry rubbed with our chef's select seasoning. Served with a gorgonzola herb butter.
27

DIJON ROSEMARY CRUSTED LAMB CHOPS

Dijon rosemary crusted roasted rack of lamb.
Full 30 • Half 20

DELMAR'S DAILY DOUBLE

Grilled breast of chicken paired with Florida crab cake, served with creamy caramelized onion and romesco sauce.
29

PROSCIUTTO-WRAPPED CHICKEN

Pan-seared, boneless and skinless chicken breast wrapped in prosciutto balsamic reduction.
20

ARLINGTON'S EXACTA

Pan-seared petite filet mignon paired with garlic gulf shrimp. Served with a side of béarnaise sauce.
34

MARION SHRIMP ROSETTE

Jumbo gulf shrimp filled with lump crab, apple smoked bacon, cranberries French boursin, herb butter sauce.
25

FRESH CATCH OF THE DAY

— Ask Your Server —
\$ Market Price

• SIDES •

Kosher Salt Crusted Baked Potato - 4

Fresh Skin-On Mashed Potatoes - 4

House Risotto - 5

Haricot Verts - 5

Steamed Broccoli - 4

Asparagus Tempura - 5