

☆ **A P P E T I Z E R S** ☆

BUFFALO CHICKEN WINGS 8.95
Bleu cheese dressing and celery sticks

CHICKEN TENDERS 9.50
Hand breaded chicken tenders with Buffalo sauce and ranch dressing

SOUTHWEST SPRING ROLLS 8.95
Fire roasted chile lime chicken, black beans & corn rolled in delicate, paper thin wrappers, with tomatillo salsa

EDAMAME 4.95
Fresh soybeans steamed and sprinkled with sea salt

FIVE SPICE CALAMARI 9.75
Mango Thai chile sauce

POTATO SKINS 8.50
Roasted potato skins topped with beef chili, sour cream, jalapeños & cheddar cheese

MOZZARELLA TRIANGLES 7.95
Spicy marinara sauce

SHRIMP COCKTAIL 12.50
Horseradish cocktail sauce and fresh lemon

QUESADILLA 8.95
Three cheeses, green peppers, tomato salsa, sour cream and guacamole
Add Grilled Chicken 2.50
Add Skirt Steak 2.75

TRI COLOR NACHOS 8.95
A platter of our patriotic chips topped with jack & cheddar cheeses, jalapeño peppers, black olives, diced tomato, ranch beans, sour cream and tomato salsa

Add Guacamole 2.50
Add Grilled Chicken 2.50
Add Skirt Steak 2.75

MARYLAND CRAB CAKES 11.95
Tomato & avocado hash with lemon crème fraîche

BANG BANG SHRIMP 11.95
Lemon grass marinated tiger shrimp, wasabi tempura green beans with sweet-hot chile sauce

AMERICAN SAMPLER 19.95
Our most popular appetizers including: Buffalo chicken wings, cheese quesadilla, fried mozzarella and potato skins

☆ **S O U P S & S M A L L S A L A D S** ☆

SOUP OF THE DAY 5.50
Chef's daily creation

CLASSIC CHICKEN NOODLE SOUP 4.95
House-made soup with chicken, egg noodles and vegetables

HOUSE GREEN SALAD 5.95
Mesclun greens, tomatoes, cucumber and Italian vinaigrette

CAESAR SALAD 6.95
Tossed romaine in classic dressing with garlic croutons and Parmesan cheese

THE WEDGE 7.95
Iceberg lettuce, sweet onions, red and yellow roasted peppers, toasted croutons, grape tomatoes and double-bleu cheese dressing

HEARTS OF PALM 7.95
Hearts of palm, Boston bibb lettuce, tomatoes, kalamata olives, crumbled goat cheese and aged sherry vinaigrette

TOMATO AND MOZZARELLA 7.95
Vine ripened tomatoes, fresh mozzarella cheese and micro-arugula with aged balsamic vinaigrette

☆ **S A N D W I C H E S** ☆

ANGUS ROAST BEEF SANDWICH 10.95
Thinly sliced beef on garlic tomato focaccia with horseradish dijonaise, lettuce and tomato

PHILLY CHEESE STEAK 10.75
Shaved beef, peppers, onions and mozzarella cheese

SHRIMP TERIYAKI WRAP 12.50
Charbroiled shrimp, grilled pineapple, cucumber, romaine lettuce and rice wrapped in a spinach tortilla

VEGETARIAN CLUB 9.95
Hass avocado, lettuce, tomato, sprouts, cheddar cheese, cucumber and dijonaise

ALBACORE TUNA SALAD SANDWICH 9.50
Sprouts, tomato, dill pickle and onions served on whole wheat

TUSCAN CHICKEN SANDWICH 10.50
Grilled chicken breast with sweet peppers and mozzarella cheese on toasted ciabatta bread

MISSISSIPPI B.B.Q. CHICKEN SANDWICH 10.75
Grilled chicken breast with whiskey B.B.Q. sauce on pretzel bread with melted cheddar cheese

BLT 9.50
Apple wood smoked bacon, tomato and lettuce

CLUB SANDWICH 10.50
Roasted turkey, apple wood bacon, lettuce and tomato

SPICY BUFFALO CHICKEN SANDWICH 10.95
Mild or wild Buffalo chicken tenders, bleu cheese dressing, lettuce and tomatoes on a French roll

CHICKEN CAESAR WRAP 10.50
Grilled chile-lime chicken, crisp romaine lettuce, red onion and tomato on a herb flat bread

PASTRAMI ON RYE 11.50
Thin slices of pastrami on rye bread with spicy-brown mustard

REUBEN 10.50
Corned beef or turkey, thousand island, Swiss cheese and sauerkraut on grilled rye bread

JODY MARONI'S BEER BRAT 8.95
Pork sausage steamed in beer, charred-broiled and served on an onion roll with green bell peppers and onions

NEW YORK STREET CORNER DOG
Sabrett foot-long hot dog 7.95
Coney Island Style 8.95

CRAB CAKE 11.75
Lemon scented greens and roasted pepper aioli on a cracked wheat hoagie

☆ **E N T R E E S A L A D S** ☆

CAESAR SALAD 10.50
Classic recipe with garlic croutons, Parmesan cheese and traditional Caesar dressing
Add Grilled Chicken 3.00
Add Grilled Shrimp 4.00

ALBACORE TUNA SALAD 12.95
Romaine lettuce, American cheese, red onion, bell peppers, cucumber, tomato, boiled egg and garlic croutons

ALASKAN SALMON SALAD 13.95
Grilled coriander crusted salmon, endive and watercress with dijon-chive vinaigrette

CHINESE CHICKEN SALAD 12.95
Strips of chicken breast, crispy rice noodles, lettuce, almonds, sesame seeds and cilantro tossed in sesame ginger vinaigrette

ASTORIA GRECIAN SALAD 12.95
Grilled marinated chicken breast, tomato, cucumber, red onions, kalamata olives and green bell peppers tossed in a lemon-oregano vinaigrette and sprinkled with feta cheese

COBB SALAD 12.50
The Brown Derby classic with diced chicken, bacon, hard-boiled egg, avocado, bleu cheese and fresh seasonal greens

CABO WABO CHICKEN SALAD 13.95
Fire-roasted chile-lime chicken, crisp romaine, cherry tomatoes, red onion, jicama, jalapeño jack cheese, fresh cilantro and Cabo Wabo tequila-laced Caesar dressing

SEASONAL FRESH FRUIT PLATE 11.50
An array of tropical and seasonal fruits with berries and choice of chicken salad or cottage cheese

☆ **E N T R E E S** ☆

JAMBALAYA 16.95
Mexican gulf shrimp, chicken breast, garlic, onions, bell peppers and rice in a spicy Cajun sauce

B.B.Q.PLATTER 19.95
Tender smoked baby back pork ribs & half chicken, served with fries or baked potato

BABY BACK RIBS
Tender pork ribs, honey-orange barbecue sauce, campfire potatoes, ranch beans and corn on the cob
Half 16.95
Full 23.95

PAN ROASTED FREE RANGE CHICKEN BREAST 16.95
Fresh herbs, seasonal vegetables, extra virgin olive oil and garlic whipped potatoes

CHICKEN PARMESAN 14.95
Breaded chicken breast baked with tomato sauce, Parmesan and mozzarella cheeses over fettuccini pasta

TODAY'S FRESH CATCH 18.95
Served with market vegetables and blended wild rice

FISH & CHIPS 13.50
Beer battered cod waterfront-style with fresh lemon, tartar sauce and malt vinegar

CEDAR PLANK SALMON 17.95
Oven roasted on a cedar plank and glazed with a spicy barbecue sauce.
Served with Yukon mashed potatoes and sautéed spinach

AMERICAN KOBE FLAT IRON STEAK 21.95
Wagyu Kobe beef grilled and served with sautéed mushrooms, onions and a baked potato

GRILLED NEW YORK STEAK 26.95
Spice rubbed 16oz bone in dry aged New York sirloin served with garlic mashed potatoes and green beans

SOUTHERN FRIED CHICKEN 13.95
Golden fried chicken breast, garlic-mashed potatoes, cole slaw and a house-made biscuit

MAC & CHEDDAR CHEESE 9.95
Macaroni pasta in a blend of white aged Wisconsin cheddar cheese sauce

OLD FASHIONED POT ROAST 13.50
Garlic-mashed potatoes, brown gravy and fresh seasonal vegetables

COUNTRY FRIED STEAK 13.95
Breaded New York sirloin steak served with whipped Yukon Gold potatoes, fresh vegetables and country gravy

☆ **O V E N B A K E D P I Z Z A** ☆

MARGHERITA 10.95
Roma tomato, fresh basil and mozzarella cheese

PEPPERONI 10.95
Light tomato sauce with pepperoni

ALL IN 12.95
Pepperoni, sausage, ham, meatballs and extra cheese

WHITE PIZZA 11.95
Alfredo sauce, mozzarella, Parmesan, garlic, basil and grilled chicken

CLASSIC CHEESE 9.95
New York style

☆ **P A S T A S** ☆

SHRIMP SCAMPI & ANGEL HAIR 15.95
Large gulf shrimp sautéed with shallots, garlic, herbs, white wine and lemon, tossed with angel hair pasta, roma tomatoes and fresh basil

SPAGHETTI & MEATBALLS 12.95
House-made meatballs topped with marinara sauce and garlic bread

STUFFED RIGATONI BOLOGNESE 13.95
Rigatoni tossed in tomato meat sauce with mushrooms and fresh herbs

ROCK LOBSTER FRA DIAVLO 18.50
Broiled rock lobster in spicy marinara sauce over al dente linguini pasta

FETTUCCINE ALFREDO 12.95
Cream, butter, fresh Parmesan cheese and black pepper tossed with al dente fettuccine noodles
Add Grilled Chicken 3.00

ORIENTAL STIR FRY 15.95
Japanese buckwheat flour noodles quickly stir fried with steak or chicken, onions, peppers, bok choy, Napa cabbage, assorted mushrooms, carrots, bean sprouts and Yakisoba sauce

☆ **B U R G E R S** ☆

all served with seasoned Idaho fries

AMERICA'S BURGER 9.95
Half pound sirloin patty (additional toppings .50 each): cheese, grilled onions, sautéed mushrooms, bacon, avocado

PASTRAMI BURGER 12.95
Shaved pastrami & half pound Angus beef burger with whole grain deli mustard on a rye bun

MUSHROOM CHEDDAR BURGER 10.95
Sautéed mushrooms, aged cheddar and chopped bacon

PATTY MELT 10.95
Sautéed onions and Swiss cheese on grilled rye

GARDEN BURGER 9.95
Grilled seasoned vegetable patty served with sprouts, tomato, onion, pickles and a red pepper relish

TURKEY BURGER 10.50
Half pound lean ground turkey, charbroiled with cheddar cheese, lettuce, tomato, onions & dill pickle on a whole-wheat bun

☆ **V E G E T A B L E S & S I D E S** ☆

French Fries	3.50	Broccoli	4.00
Chili Cheese Fries	4.00	Sautéed Spinach	4.00
Mashed Potatoes	3.50	Onion Rings	4.00
Green Beans	4.00	Baked Beans	3.50
Guacamole	3.50	Cole Slaw	3.50

18% gratuity will be added to parties of 6 or more. All major credit cards accepted.
Please let your server know if you have any food allergies, as not all ingredients are listed on the menu.
For all private party information call 740.6433 or www.arkvegas.com



☆ L A T E B R E A K F A S T ☆

Empire State Plate 8.95

Two eggs any style with bacon or sausage

Steak & Eggs 13.95

Grilled aged sirloin steak with fresh eggs any style

Buttermilk Pancakes 9.95

A stack of three buttermilk pancakes

Virginia Ham Steak & Eggs 11.95

Two large fresh eggs any style

Lox & Bagel 10.95

Smoked salmon, cream cheese, tomato and capers served open-faced on a toasted bagel

Country Fried Steak & Eggs 11.95

Eggs any style, hash browns and country gravy

Create Your Own Omelet 8.95

Plain fluffy omelet, simply light and delicious.

Each additional topping .50

Cheese, ham, bacon, sausage, mushrooms, peppers, onions, avocado, spinach or tomato

Biscuits & Gravy 4.95

A Southern favorite!



AMERICA