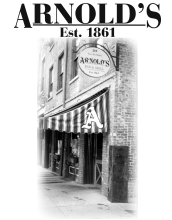


Downtown Cincinnati Restaurant Week
Arnold's Bar and Grill
210 E. 8th Street 513.421.6234

**Create Your Three Course Meal by Choosing One Entrée and Two Other Items,
From the Soup, Salad, Appetizer or Dessert Selections**



Soups

Chilled Watermelon, Thai Pumpkin, Moroccan Clam Chowder

Appetizers

EGGPLANT BRUSCHETTA... Thick chunks of eggplant grilled and diced, fresh diced Roma tomatoes, fresh basil, garlic, balsamic and olive oil. Laid over grilled Shadeau Bread. Dusted with Romano

FRIED GREEN TOMATOES... Green tomatoes hand breaded and deep-fried. Served with Cajun dipping sauce

ARNOLD'S CRAB CAKES... Bold flavored crab cakes served with tomato basil dipping sauce

Salads

WILD WILD WILD... Wild field greens, crispy fried Durkee onions, craisins, fresh strawberries, bleu cheese crumbles, red onion rings, sprouts and crunchies with sweet and spicy dressing.

CAESAR... Romaine lettuce, home-made croutons, fresh grated Romano cheese and Caesar dressing

ITALIAN SLAW... Cabbage, radishes, and a red wine vinaigrette give this slaw a bit of a kick

Entrees

PASTA ANDROSKI... This dish's name was started as a joke many years ago. Of course it has become a very popular dish and now everyone knows our name! Roasted red peppers, wild mushrooms, artichokes, red onion, sun dried tomatoes and fresh spinach sautéed in pesto sauce. Served over angel hair pasta and dusted with fresh grated Romano cheese.

GUINNESS SWISS STEAK... Lean sirloin steak coated in flour and pan seared until tender. Served with garlic mashed potatoes and country green beans. Topped with a rich sauce of tomatoes, stock, Guinness beer, peppers, cracked pepper, onions, garlic and fresh rosemary.

BLUEBERRY CHICKEN... Boneless breast of chicken coated with seasoned breadcrumbs and pan seared. Finished in a sauce of blueberries, brie, garlic, walnuts, fresh basil and cream. Served with garlic mashed potatoes and sautéed fresh vegetable

DRUNKEN SALMON... Salmon fillet marinated with a margarita and grilled to perfection. Topped with pepper pineapple chutney. Served with rice and sautéed fresh vegetables

Desserts

SUPER BROWNIE ... peanut butter, butterscotch, white chocolate, dark chocolate, caramel, and pecans baked together. Served warm with vanilla ice cream on top

CRÈME BRULE ... topped with whipped cream, served in an old fashioned coffee cup.

MIXED BERRY COBLER... mixed berries slow simmered in a rich simple syrup. Served on homemade sweet biscuits, warm, a la mode