



## APPETIZERS

**Flemish Onion Soup**  
with Homemade Crouton and Brie 7

**Chicken Noodle Soup** 7

**Beer Battered Onion Rings With Garlic Caper Aioli** 6

**Rye Bread Stick with Garlic Caper Aioli** 6.50

**Fresh Baked Crostini Choice of:**

Wild Mushrooms, Goat Cheese and Sundried Tomatoes, Olive Tapenade or Blue Cheese, Pear and Prosciutto 8

**Poached Pear Salad with Walnuts and Blue Cheese on Arugula** 8.50

**Goat Cheese and Spinach Salad with Wild Mushroom Fricassee** 8.50

**Roasted Beets, Orange, Marinated Red Onions and Goat Cheese on Arugula and Fennel** 8.50

**St Arnold's Chopped Salad with choice of dressing**

Blue Cheese, Ranch, Shallot Vinaigrette, Balsamic Vinaigrette or Citrus Vinaigrette 8.50

**Oven Roasted Chicken Wings tossed in our Buffalo, BBQ or Habanero Sauce** 10

**Cheese and Cured Meat Plate** 11

## SANDWICHES

*Served with Frites and Garlic Caper Aioli or side salad*

**Peter and Paul, Ham, Sweet Butter and Cornichons on Baguette** 12

**St Arnold's Over stuffed Burger**

Choice of Cheese, Bacon, Mushrooms, Peppers and Onions 13

**Chicken Sandwich**

with Caramelized Shallots, Garlic and Thyme in Duck Fat Rosemary Mayo 12

**Grilled Portobello Mushroom Sandwich**

With Olive Tapenade, Goat Cheese, Arugula and Peppers 11.50

**House Made Meatloaf Sandwich**

On Ciabatta bread with Mushroom Gravy 12

**Spicy Italian Sausage Sandwich with Peppers and Onions on Baguette** 12

## ENTREES

**Belgian Ghentse Waterzooi**

Creamy Stew of Chicken, Red Bliss Potatoes, Leeks, Carrots and Celery 14

**Steak Frites**

8oz Strip Steak, cooked Bistro Style served with Frites and Side Salad 21.50

**Herb Roasted Chicken with Mashed Potatoes and Roasted Brussel Sprouts** 14.50

**Herb Roasted Salmon with Braised Leeks and Red Bliss Potatoes** 19

**St Arnold's Entrée Salad, choice of Chicken, Steak or Salmon** 15/19

**Flemish Beef Carbonade**

Beef, Onions and Herbs Slow cooked in Flemish Sour Beer served over Frites 14

**Sausage Platter**

Homemade Bratwurst and Bauernwurst, served with Frites, Sauerkraut and spicy mustard. 13

**House made Meatloaf, with Mashed Potatoes and Brussel Spouts** 15

**Beef Burgundy**

Slow Cooked in Red Wine and Beer with Bacon, Pearled Onions, Mushrooms and Carrots served over Frites 14

**Penne Pasta topped with Fennel, Arugula and Parmesan** 12

## MUSSELS AND FRITES

*Add Chicken...3 Add Shrimp...5 Add Lobster Tail...10*

**Mussels St Arnolds**

The Original House Specialty! Creamy Sauce with Caramelized Shallots, Garlic Thyme, Ommegang Abbey Dubbel Beer and Duck Fat 20

**Classic Mussels**

White Wine Sauce and Cilantro 20

**L'Alsacienne Mussels**

White Wine, Potatoes, Bacon and Leeks in a Caper Cream Sauce 20

**Spicy Italian Style Mussels**

Spicy Italian Sausage, Peppers, Onions and Tomato Sauce 20

**Blue Cheese and Bacon Mussels**

Creamy Sauce with Bacon and Blue Cheese 20

**Mexican Mussels**

Light Wine Sauce with Onions, Jalapeno Peppers and Cilantro 20

**Thai Curry Mussels**

Fresh Basil in a Thai Curry Sauce 20

**Pesto Mussels**

Mussels With a House Made Pesto Cream Sauce 20

**Chipotle Mussels**

Mussels In a Chipotle Cream Sauce 20

**Steamed Mussels**

Mussels Steamed and Spiced in a Lite Wine Sauce 20

**Spicy White Wine Mussels**

Mussels In White Wine, Crushed Red Chili and Habanero Peppers 20

**Mussels and Linguini**

Mussels with Sauteed Spinach, White Wine and Lime Sauce 20

**Mussels Scampi**

Mussels in a Rich Garlic and Butter Sauce 20

**Mussels and Shrimp**

Mussels and Shrimp in our house Caper Cream Sauce 20

**Curry and Cream**

Mussels in a Rich Curry Cream Sauce 20

**Eastern Shore Mussels**

Lite Lager Beer, Old Bay, Sausage, Corn and Potatoes 20

**Mussels in Vodka Cream Sauce**

Vodka Cream Sauce, Garlic, Peppers, and Tarragon 20

**Mussels Paella**

Medley of Seafood, Sausage, Chicken and Rice with a lite Tomato sauce 22

**Mussels Primavera**

Mussels Steamed with Corn, Peas, Spinach and Wild Mushrooms 20

**Mussels Carbonara**

Creamy Sauce of Bacon, Peas, Eggs, Garlic and Shallots 20

## WAFFLES AND DESSERTS

**Belgian Liege Waffles**

With Powdered Sugar and Whipped Cream...7

With Fruit and Whipped Cream.....9

With Your Choice of Nutella, Chocolate Sauce or Honey... 9

**House Made Bread Pudding** 7

**Waffle Ice Cream Sandwich**

Rich Vanilla Ice Cream Wedged Between Waffles 8

**Rich Chocolate Mousse**

Decadently Rich Creamy Chocolate Mousse 8

Ask your server or bartender about our Cashback Rewards program. It's super easy to sign up and you get \$5 back today.  
18% Gratuity added to Parties of 5 or more. Please Use Caution When Handling Hot Mussel Pots.