

Lunch Menu

Appetizers

Soup of the Day

Cup 3.99 Bowl 5.99

New England Clam Chowder

Cup 3.99 Bowl 5.99

Lobster Bisque

Cup 5.99 Bowl 9.99

Marinated Olives

Assorted olives, garlic, olive oil
5.99

Truffled Frites

Matchstick fries, asiago cheese, fresh
herbs, white truffle oil
6.99

Olive Tapenade

Three olive tapenade, baked pita chips
6.99

Southwest Chicken Spring Rolls

Fried spring roll, chipotle ranch
8.99

Sautéed Crab Cake

Homemade crabcake, dijonaise sauce
9.99

Marinated Beef Satays*

Hoisin sauce, srirachi sauce, asian slaw
10.99

Steamed PEI Mussels

Fresh PEI mussels, diced linguica,
tomatoes, garlic, white wine, butter
10.99

Dry Rubbed BBQ Ribs

Half rack, chipotle bbq sauce,
napa cabbage slaw
10.99

Prosciutto Wrapped Scallops

Prosciutto wrapped sea scallops,
honey mustard sauce
11.99

Tuna Tartar*

Ahi tuna, peppers, cilantro, soy sauce,
srirachi sauce, micro greens, soy glaze,
pita chips
12.99

Lobster Wontons

Homemade fried wontons,
sweet chile sauce
12.99

Tunisian Spiced Lamb Chops

Spice rubbed grilled lamb chops,
lemongrass oil, napa cabbage slaw
12.99

Twin Tenderloin Sliders

Seared beef tenderloin medallions, goat
cheese, micro greens, red onion crisps,
41 steak sauce, cheese roll
13.99

Fruit and Cheese Boards

White wine-Brie cheese, Dill havarti
cheese, red grape salad, pecans, sliced
apples

Red wine-Great Hill blue cheese, N.Y
double cream cheddar cheese, fig jam,
candied walnuts, raisins
14.99

Salads

add chicken breast 4.00 ~ lobster salad, grilled shrimp 7.00 ~
fresh seared salmon filet, grilled beef tenderloin* 8.00

Main Street House Salad

8.99

Mixed greens, cherry tomatoes, sliced cucumbers, julienned carrots, red onions,
watermelon radish and choice of dressing

Balsamic vinaigrette~Champagne dijon vinaigrette~Raspberry and orange vinaigrette~
Ranch dressing~Great hill blue cheese dressing~Honey and three mustard dressing

Caesar Salad

10.99

Chopped romaine lettuce tossed with our homemade caesar dressing, shaved asiago
cheese and homemade garlic croutons

Cranberry, Walnut and Blue Cheese Salad

11.99

Mixed greens, crumbled Great Hill Farms blue cheese, dried cranberries, and candied
walnuts served with a drizzle of balsamic vinaigrette

Baby Arugula and Prosciutto Salad

12.99

Thin sliced prosciutto atop a bed of baby arugula with sliced vine ripened tomatoes,
shaved parmesan, roasted garlic drizzle and balsamic reduction

Main Street Harvest Salad

15.99

Mixed greens with Roasted butternut squash, sliced granny smith apples, dried mission
figs, pecans and Humboldt Fog goat cheese with a maple and apple cider vinaigrette

18 % gratuity added to parties of 6 or more

* Consuming raw or undercooked meat can increase your chances of getting food borne illness

Sandwiches

<u>Cheeseburger Platter*</u>	11.99
Grilled 8 oz. Angus burger with choice of American, Cheddar, Swiss, Pepper Jack, Dill Havarti, Great Hill Farms Blue Cheese, Asiago, Manchego, Goat or Boursin cheese served with steak fries and homemade pasta salad	
Add Applewood Smoked Bacon, Sauteed Onions, Sauteed Mushrooms 1.00 each	
<u>BBQ Pulled Pork Sandwich Platter</u>	11.99
House roasted chipotle bbq pulled pork served on a caramelized onion roll with napa cabbage slaw, steak fries and cole slaw	
<u>Turkey Club Sandwich Platter</u>	11.99
Thin sliced roasted turkey on toasted whole wheat bread with a cranberry mayonnaise, apple wood smoked bacon, lettuce sun dried tomato tapenade, organic potato chips and homemade pasta salad	
<u>Grilled Chicken Panini Platter</u>	11.99
Grilled chicken breast served on grilled ciabatta bread with basil pesto, red onion, sun dried tomato tapenade and provolone cheese served with homemade pasta salad and organic potato chips	
<u>Italian Meat Piadina</u>	11.99
Sliced prosciutto, capicola ham, soprasetta, and pepperoni with smoked provolone cheese, spicy pepper relish and baby arugula in a grilled Italian flatbread served with homemade pasta salad and truffled frites	
<u>Lobster Roll Platter</u>	Market price
Arno's own lobster salad served on a grilled hot dog roll with baby arugula, organic potato chips and cole slaw	

Entrées

<u>Artisanal Pizza of the Day</u>	12.99
Grilled flatbread pizza topped with fresh ingredients daily.	
<u>Beef and Sausage Bolognese</u>	15.99
Ground beef, linguica, italian sausage, onions and peppers in a rich and tangy tomato sauce over penne pasta with shaved parmesan and asiago cheese	
<u>Fried Fish and Chips</u>	15.99
Locally caught codfish, beer batter dipped and fried served with homemade tartar sauce, steak fries and cole slaw	
<u>Seasonal Vegetable and Pesto Risotto</u>	16.99
Sauteed seasonal vegetables with basil pesto, goat cheese and fresh herbs in a rich Arborio rice risotto	
<u>Sauteed Crabcakes Dijonnaise</u>	17.99
Two sauteed crabcakes served with a dijonnaise sauce, steak fries and cole slaw	
<u>Dry Rubbed BBQ Ribs</u>	18.99
Full rack of dry rubbed, slow roasted ribs served "Patrick Style" tossed in our chipotle bbq sauce with steak fries and cole slaw	
<u>Seared Fresh Atlantic Salmon</u>	19.99
Seared fresh Atlantic salmon filet served with roasted garlic quinoa, ginger stir fried julienned vegetables and scallion garnish	
<u>Lobster and Penne Gratin</u>	19.99
Sauteed lobster meat, asparagus spears, chopped sun dried tomatoes and onions in a rich cheese sauce over penne pasta with an herb panko crust	

\$5.00 plate charge will be added to split entrees

Lunch menu accompanied by daily seasonal specials

Entire menu available for take out

Arno's at 41 Main Street also features

the 41

nantucket's wine bar

*Chef Chris Brantley
Chef Jermaine Scarlett*

*Proprietor Chris Morris
General Manager Michelle St. Martin*