

## In House Breads

### Emmental Popover

PUFFED CRISP WITH STRAWBERRY BUTTER FOR DIPPING. 6.

### Parker House Rolls

GOLDEN BUTTERY OUTSIDE, SOFT WARM INSIDE, SERVED WITH DEVILED HAM. 6.

## Appetizers

### Steak Tartare

HEAVILY SEASONED BEEF SIRLOIN, QUAIL EGG, GREEN PEPPERCORN, RYE TOAST. 17.

### Roasted Bone Marrow Toast

BONE MARROW SERVED WITH BLACK PEPPER BACON ONION JAM, PARSLEY SALAD AND RED RADISH, ON GRILLED FOCCACIA. 14.

### Foie Gras Torchon

GOLDEN RAISIN PUREE, MUSCAT GRAPES, CARDAMOM GRANOLA. 17.

### Swedish Meatballs

SERVED WITH POTATO PUREE, CRANBERRY-KUMQUAT PRESERVES. 15.

### Big Eye Tuna Tartare

CHARRED ONIONS, BONITO AIOLI, FRESNO CHILI, RICE CHIPS. 18.

### Chilled Jumbo Shrimp Cocktail

SPICY COCKTAIL SAUCE WITH FRESH HORSERADISH, DILL, CUCUMBER. 22.

### Chilled Oysters Served on the Half Shell

SELECTED BY FISHING WITH DYNAMITE OVER CRACKED ICE WITH PEAR MIGNONETTE AND COCKTAIL SAUCE. 3.50 EACH

### Sweet Alaskan King Crab Legs

SERVED CHILLED OR STEAMED.  
HALF POUND 28. FULL POUND 48.

## Salads

### Classic Caesar Salad

WHITE ANCHOVY, PARMIGIANO REGGIANO, GARLIC CROUTONS. 14.

### Tomato Burrata Salad

HEIRLOOM TOMATOES, BURRATA, PEACHES, GARLIC CROUTONS, GARDEN HERB VINAIGRETTE. 11.

### Blue Cheese Wedge

MYCELLA BLUE CHEESE, NUESKE'S DOUBLE SMOKED BACON, CRUMBLLED ORGANIC EGG, TINY TOMATO. 13.

## Soups

### Bison & Pork Chili

JALAPENO HUSH PUPPIES, SOUR CREAM, CHEDDAR CHEESE AND RED ONION. 7.

### Mushroom Soup

CRISPY POTATO CURLS, ASPARAGUS. 9.

## Nightly Specials

### SUNDAY

#### Prime Rib French Dip

Au Jus, In-house Chips. 18.

### MONDAY

#### Fried Chicken

Smashed Potatoes, Sausage & Black Pepper Gravy. 22.

### TUESDAY

#### Pork 'Baby Back' Ribs

Arthur J BBQ Sauce, Brussels Sprouts Slaw. 28.

### WEDNESDAY

#### Veal Parmesan

Bone-In Breaded Veal Chop, Homemade Tomato Sauce, Mozzarella Cheese 28.

### THURSDAY

#### Beef Tenderloin Stroganoff

Egg Pasta, Sautéed Mushrooms, Sour Cream. 21.

### FRIDAY

#### Grilled Swordfish

Creamy Polenta, Sauce Piperade. 28.

### SATURDAY

#### Classic Prime Rib

Slow Roasted Prime Rib  
14 oz. served with Au Jus. 36.

## Angus Beef

**Rib Eye Steak** 16 oz.  
INCREDIBLE MARBLING  
AND RICH FLAVOR. 48.

**NY Strip Steak** 14 oz.  
FIRM TEXTURED AND  
FULL FLAVORED. 48.

**Filet Mignon** 12oz.  
THE MOST TENDER  
CUT OF BEEF. 49.

**Petite Filet Mignon** 8 oz.  
A LEAN, SUCCULENT STEAK  
WITH BUTTERY TEXTURE AND  
SUBTLE FLAVOR. 44.

**Flat Iron Steak** 10 oz.  
FLAVORFUL, JUICY, MODERATE  
MARBLING. 32.

**Skirt Steak** 10 oz.  
RICH FLAVOR AND FIRM  
TEXTURE TO THE BITE. 34.

### True Japanese Wagyu Beef

GRADE A5 STRIP LOIN  
FROM KAGOSHIMA  
PREFECTURE  
KYUSHU, JAPAN

和牛

INTENSE MARBLING  
AND A MELT-IN-YOUR-  
MOUTH TEXTURE.

ARGUABLY ONE OF THE  
WORLD'S BEST MEATS.

\$72 FOR 2 oz.  
\$144 FOR 4 oz.

## USDA Prime Beef

**Prime Rib Eye Steak** 16 oz.  
WITH ITS PRIME INSPECTION, THIS IS ONE OF OUR MOST FLAVORFUL AND RICH CUTS  
OF MEAT. EXTREMELY TENDER. 58.

**Dry Aged Prime Kansas City Strip Steak** 22 oz.  
A THICKER BONE-IN CUT OF OUR NY STRIP STEAK, WITH A CONCENTRATED,  
NUTTY MEAT. DRY-AGED FOR 28 DAYS. 85.

**Slow Cooked Arthur J Prime Pot Roast**  
SLOWLY BRAISED SHORT RIB WITH POTATO PUREE AND RUTABAGA. 34.

### FOR TWO

**Dry Aged Bone-In Prime Tomahawk Steak** 34 oz.  
IN OUR HUMBLE OPINION, THE MOST IMPRESSIVE CUT OF MEAT. IT HAS A NUTTY,  
SWEET FLAVOR. AN EYECATCHER, THIS IS THE RIB EYE CUT AT ITS BEST. 148.

**Dry Aged Prime T-Bone Steak** 36 oz.  
COMBINES THE BEST OF THE NEW YORK STRIP STEAK AND THE FILET MIGNON, SEPARATED  
BY THE T-SHAPED BONE. DRY-AGED FOR 28 DAYS FOR A NUTTY, SWEET FLAVOR. 125.

### MEAT TEMPERATURES

**Black and Blue**  
SEARED RAW

**Rare**  
COLD, PURPLE CENTER

**Medium Rare**  
WARM, RED CENTER

**Medium**  
WARM, PINK CENTER

**Medium Well**  
HOT, SLIGHTLY PINK

**Well Done**  
HOT, GRAY CENTER

### Sauces & Butters

Choice of one with your steak

**Arthur J Steak Sauce**  
**House BBQ Sauce**  
**Salsa Verde**  
**Chimichurri**  
**Vietnamese Caramel**

**Creamy Horseradish**  
**Sauce Bearnaise**  
**Black Truffle Butter**  
**Green Peppercorn**

### Toppings

**Searéd Rougié Foie Gras** 22.  
**Caramelized Onions** 4.  
**Sunny Side Up Organic Egg** 4.  
**Mycella Danish Blue Cheese** 4.  
**Oscar Style** 10.  
**Buttered Lump Blue Crab** 8.  
**Grilled Shrimp** 18.  
**Lobster 'Surf' Tail** 40.

## A Beef With Beef

**Mountain Meadows Colorado Lamb Rack**  
CLASSIC RACK OF LAMB GRILLED OVER WHITE OAK. 46.

**Whole Roasted Cauliflower**  
BELUGA LENTILS, PINENUTS AND PRESERVED LEMON CHIMICHURRI. 22.

**Whole Roasted Sea Bream**  
STUFFED WITH MARKET CITRUS AND CAGE GRILLED, TOPPED WITH  
FENNEL POLLEN AND SALSA VERDE. 48.

**Jidori Half Chicken**  
WOOD ROASTED, GLAZED VEGETABLES. 32.

**Grilled Shetland Islands Salmon**  
GRILLED OVER OAK EMBERS AND FINISHED WITH SHALLOT BUTTER. 36.

**Colossal Atlantic Lobster Tail**  
SERVED W/ LOBSTER DUMPLING PIE & HERB DRAWN BUTTER. 70.

### Sides

**Ember Roasted Carrots**  
SUMAC YOGURT, SEASAME SEED, DILL 9.

**Fresh Asparagus**  
POACHED ORGANIC EGG, MUSTARD SAUCE. 13.

**Creamed Spinach**  
CRISPY TOBACCO ONIONS. 12.

**Tamai Farms Sweet Creamed Corn**  
ALEPPO PEPPER, SCALLIONS 11.

**Broccolini**  
PINE NUTS, CURRANTS, GARLIC, CHILI FLAKE. 9.

**Sauteéd Mushrooms**  
FALL MUSHROOMS, BACON FAT,  
ROSEMARY. 12.

**Mac & Cheese**  
VERMONT SHARP CHEDDAR. 9.

**Brussels Sprouts**  
DATES, RED ONION, BIANCO SARDO. 9.

**Butter Laden Mash Potato**  
YES, YOU SHOULD. 12.

**Beef Fat Fries**  
Malt Vinegar, Whole Grain Mustard Aioli. 9.

**Baked Potato**  
SOUR CREAM, CHEDDAR, BUTTER, BACON &  
CHIVES. 10.

## Lounge Menu

### **THE ARTHUR J BURGER**

CHARRED HALF POUND BEEF, NUESKE'S BACON,  
CARMELIZED ONION, EMMENTAL CHEESE,  
IN-HOUSE MADE PARKERHOUSE BUN 14.

### **CHICKEN FRIED FISH**

TRUE COD, TARRAGON REMOULADE 7.

### **SIX EMBER ROASTED YAKITORI SKEWERS**

2 SALMON, 2 PORK BELLY, 2 BEEF FILET  
WITH SOY CARMEL GLAZE 12.



### **CHILLED OYSTERS SELECTED BY FISHING WITH DYNAMITE**

SERVED ON THE HALF SHELL OVER CRACKED ICE  
WITH PEAR MIGNONETTE AND COCKTAIL SAUCE  
3.50/ EACH

### **GRILLED RARE HAWAIIAN ALBACORE TATAKI**

ASAIN PEAR, AVOCADO, PONZU SAUCE 10.

### **BAKED SPINACH & BLUE CRAB DIP**

TOASTED BAGUETTE 12.

### **CHILLED JUMBO SHRIMP COCKTAIL**

COCKTAIL SAUCE, FRESH HORSERADISH,  
DILL AND CUCUMBER 22.



### **ARTHUR J's DEVILED EGGS**

HOUSE PICKLED VEGETABLES 6.

### **BISON & PORK CHILI**

JALAPENO HUSH PUPPIES, SOUR CREAM,  
CHEDDAR CHEESE & RED ONION 7.

### **BEEF FAT STEAK FRIES**

MALT VINEGAR, MUSTARD AIOLI,  
ROSEMARY SALT 9.

### **WOOD-GRILLED SHISHITO PEPPERS**

VIETNAMESE CARMEL SAUCE, THAI BASIL,  
CRISPY SHALLOTS 8.

## Desserts

### **THE ARTHUR J SUNDAE**

CARAMELIZED BANANA, SALTED PEANUTS,  
FUDGE & CARAMEL SAUCES, WHIPPED CREAM,  
LUXARDO CHERRIES 12

### **CHOCOLATE TURTLE CAKE**

CHOCOLATE CAKE, CHOCOLATE FROSTING,  
GOOEY CARAMEL, CANDIED WALNUTS 10

### **CHERRIES JUBILEE**

WARM CREPE, SMOKED VANILLA  
ICE CREAM 10

### **STRAWBERRY RHUBARB TART**

FLAKEY DOUGH,  
CHAMOMILE TEA ICE CREAM 10

### **CAKE OF THE MONTH**

CARROT CAKE, PINEAPPLE, WALNUTS,  
GOLDEN RAISINS, CREAM CHEESE FROSTING 9

## Ice Cream & Sorbet

**SALTED CARAMEL ICE CREAM 4**

**VANILLA BEAN ICE CREAM 4**

**MALTED MILK CHOCOLATE  
ICE CREAM 4**

**LIME MINT SORBET 4**

**MANGO SORBET 4**

## Coffee & Espresso

### **COFFEE**

INTELLIGENTSIA, KARYENDA,  
BURUNDI, SINGLE ORIGIN 5

### **ESPRESSO**

INTELLIGENTSIA, BLACK CAT PROJECT,  
SOUTH AMERICA 5.5/6.5

### **SELECTION OF ORGANIC TEAS**

JASMINE GREEN, ENGLISH BREAKFAST,  
CHAMOMILE, EARL GREY 4

