

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 HORSE RADISH, 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.

Beet Salad

BULLS BLOOD BEETS, BURRATA, ORANGE, BALSAMIC, WALNUTS, GINGERBREAD 13.

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

Classic Granny Style Meatloaf

Mash Potatoes, Glazed Carrots, Tangy Tomato Sauce 18.

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. 43.

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.

Prime New York Strip Steak "Never Ever" 16 oz.
HIGHER MARBLING THAN OUR ANGUS CUT YET FIRM TEXTURED, AND FULL FLAVORED. 55.

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
HOT, PINK CENTER

Medium Well
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

Seared 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.
Steamed Half Lobster 30.

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.

2lb. Whole Lobster
POACHED IN COURT BOUILLION SERVED WITH
HERB INFUSED DRAWN BUTTER. 70.

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

Sides

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

Fresh Asparagus
POACHED ORGANIC EGG, MUSTARD SAUCE. 13.

Creamed Spinach
CRISPY TOBACCO ONIONS. 12.

Butternut & Acorn Squash
MAPLE BUTTER, CANDIED PECANS. 10.

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.

Desserts

CREAMSICLE BAKED ALASKA FOR TWO

ORANGE SORBET, VANILLA ICE CREAM,
ITALIAN MERINGUE 16

CHOCOLATE TURTLE CAKE

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

WARM APPLE TART TATIN

BUTTERSCOTCH SAUCE,
VANILLA BEAN ICE CREAM 10

STRAWBERRY RHUBARB TART

FLAKEY DOUGH,
CHAMOMILE TEA ICE CREAM 10

CAKE OF THE MONTH

VANILLA & STRAWBERRY CAKE,
STRAWBERRY BUTTERCREAM, BERRIES 9

Ice Cream & Sorbet

PISTACHIO ICE CREAM 4

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



Lounge Menu

THE ARTHUR J BURGER

CHARRED HALF POUND BEEF, NUESKE'S BACON,
CARAMELIZED 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 CARAMEL 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 CARAMEL SAUCE, THAI BASIL,
CRISPY SHALLOTS 8.

Cocktails & Beer

SEXY THYME

BOYD & BLAIR VODKA, CUCUMBER, THYME, HONEY,
LEMON. 14.5

THE THREE AMIGOS

MARGARITA W/MOLE, CORRALEJO REPOSADO,
ORANGE, SERRANO, FRESNO CHILE. 14.5

CHURCHILL DOWNS

JULEP W/EAGLE RARE 10YR., PASSIONFRUIT TEA, CHOCOLATE MINT,
14.5

COMPANY RULE

NO. 3 LONDON DRY GIN, HOUSEMADE ORANGE SPICED TONIC,
CLOVE. 14.5

THE BOSS

DIRTY MARTINI W/DILL INFUSED NO.3 LONDON DRY GIN,
CHAMPAGNE BRINE, GRUYERE & MARSCARPONE
STUFFED OLIVES. 14.5

THE CONCH REPUBLIC

HEMINGWAY DAIQUIRI W/ STARR, GRAPEFRUIT, MINT,
WALNUT. 14.5

SLEEP NO MORE

CORPSE REVIVER #2 W/NO.3 LONDON DRY, ABSINTHE,
GREEN APPLE. 14.5

MIZUKANE

GOLD RUSH W/SUNTORY TOKI, ST. MARIA AMARO, SMOKED
HONEY, LEMON. 14.5

DRUNKIN' BOY SCOUTS

BOURBON SWIZZLE W/EAGLE RARE 10YR., LIME,
MINT, ROSEMARY. 14.5

BRANNIGAN'S BOOTS

OLD FASHIONED W/SAZERAC RYE, SARSAPARILLA,
BOURBON CHERRY. 14.5

ANCESTRAL RECALL

SAZERAC W/ TARIQUET VSOP, LEOPOLD'S APERITIVO,
PEYCHAUDS. 14.5

UNVEILING DAPHNE

TIKI W/ PLANTATION XO, AMARETTO, PINEAPPLE,
COCONUT, NUTMEG. 14.5

HITACHINO NEST WHITE ALE BY KIUCHI - WITBIER, JAPAN 13.5

HOPSANT 'PURE INTENTION' - PALE ALE, TORRANCE 8.5

STRAND BREWING 'ATTICUS' - I.P.A., TORRANCE 8.5

HOUBLON CHOUFFE 'DOBBELEN' - I.P.A. TRIPEL, BELGIUM 13.5

OSKAR BLUES 'G'KNIGHT' - IMPERIAL RED, COLORADO 9.5

LA TRAPPE - TRAPPIST QUADRUPEL, HOLLAND 16.5

DUCHESS DE BOURGOGNE BY VERHAEGHE - SOUR, BELGIUM 14.5

NORTH COAST 'OLD RASPUTIN' - IMPERIAL STOUT, FORT BRAGG 9.5

