

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 FOCACCIA. 14.

Pan Seared Scallops

WITH CITRUS BEURRE BLANC, SMOKED SALMON ROE AND SHAVED FENNEL. 19

Swedish Meatballs

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

Hand Cut Ahi Tuna Tartar

AVOCADO, BANANA, SCOTCH BONNET PUREE, SPICED PEANUTS WITH SHRIMP 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.

Beet & Goat Cheese Salad

ROASTED BEETS, GOAT CHEESE, PERSIMMONS, VALENCIA ORANGES, HONEY VINAIGRETTE. 12.

Blue Cheese Wedge

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

Soups

Roasted Kabocha Pumpkin Soup

MAPLE GLAZED SWEET POTATOES, CANDIED WALNUTS, BROWN BUTTER, CREME FRAICHE 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 30.

THURSDAY

Beef Tenderloin Stroganoff

Egg Pasta, Sautéed Mushrooms, Sour Cream. 22.

FRIDAY

Grilled Swordfish

Creamy Polenta, Sauce Piperade. 28.

SATURDAY

Classic Prime Rib

Slow Roasted Prime Rib
14 oz. served with Au Jus. 38.

— 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. 34.
- Skirt Steak** 10 oz.
RICH FLAVOR AND FIRM TEXTURE TO THE BITE. 36.

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. 88.
 - 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** 40 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 —

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| 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 |
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◇ **Sauces & Butters** ◇
Choice of one with your steak

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| <ul style="list-style-type: none"> Arthur J Steak Sauce House BBQ Sauce Salsa Verde Chimichurri Vietnamese Caramel | <ul style="list-style-type: none"> Creamy Horseradish Sauce Bearnaise Black Truffle Butter Green Peppercorn |
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◇ **Toppings** ◇

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| <ul style="list-style-type: none"> Seared Rougié Foie Gras 22. Caramelized Onions 4. Sunny Side Up Organic Egg 4. Mycella Danish Blue Cheese 4. | <ul style="list-style-type: none"> Oscar Style 10. Buttered Lump Blue Crab 8. Grilled Shrimp 18. Lobster 'Surf' Tail 40. |
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◇ **A Beef With Beef** ◇

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| <ul style="list-style-type: none"> Brown Sugar Brined Bone-In Pork Chop
MARINATED W/ SAGE, GARLIC & FENNEL & GRILLED OVER LIVE OAK FIRE. 34. Whole Roasted Cauliflower
BELUGA LENTILS, PINENUTS AND PRESERVED LEMON CHIMICHURRI. 22. Jidori Half Chicken
WOOD ROASTED, GLAZED VEGETABLES. 32. Grilled Shetland Islands Salmon
GRILLED OVER OAK EMBERS AND FINISHED WITH SHALLOT BUTTER. 36. | <ul style="list-style-type: none"> Pan Roasted Local Rock Cod
SERVED W/ SAUTEED SWISS CHARD, BABY TURNIP, NUESKES BACON, AND SAUCE BEARNAISE 32. Whole Roasted Sea Bream
STUFFED WITH MARKET CITRUS AND CAGE GRILLED, TOPPED WITH FENNEL POLLEN AND SALSA VERDE. 48. |
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◇ **Sides** ◇

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| <ul style="list-style-type: none"> Roasted Parsnips and Yams
PECANS, CRANBERRIES, PICKLED MUSTARD SEED 9. Fresh Asparagus
GRILLED LEMON AND SAUCE BEARNAISE. 11. Creamed Spinach
CRISPY TOBACCO ONIONS. 12 Broccolini
PINE NUTS, CURRANTS, GARLIC, CHILI FLAKE. 9. | <ul style="list-style-type: none"> Butter Beans & Swiss Chard
BRAISED WITH PORK, GARLIC & ROSEMARY 10. Sauteéd Mushrooms
FALL MUSHROOMS, OLIVE OIL, ROSEMARY. 12. Brussels Sprouts
DATES, RED ONION, BIANCO SARDO. 9 | <ul style="list-style-type: none"> 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. 11. Mac & Cheese
VERMONT SHARP CHEDDAR. 10. |
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Desserts

THE ARTHUR J SUNDAE

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

YOUR CHOCOLATE FIX

CHOCOLATE BROWNIE, CHOCOLATE GANACHE,
CHOCOLATE ORANGE ICE CREAM
CRISP COCOA NIBS 10

APPLE & PEAR CRISP

GINGER & ALMOND STREUSEL
VANILLA BEAN ICE CREAM 10

WINTER SPICE CRÉME BRULÉE

CUSTARD WITH EGGNOG, RUM, SPICES
& SPECULOOS COOKIE 10

CAKE OF THE MONTH

GERMAN CHOCOLATE CAKE
CHOCOLATE FROSTING,
COCONUT AND PECAN FILLING 9

Ice Cream & Sorbet

ORANGE FUDGE SWIRL 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.

SIX EMBER ROASTED YAKITORI SKEWERS

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

HOUSE MADE CHEESE & SAUSAGE PLATE

COUNTRY STYLE TOULOUSE SAUSAGE, PIMENTO
CHEESE, HORSERADISH MUSTARD 13.



CHILLED OYSTERS SELECTED BY FISHING WITH DYNAMITE

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

CRISPY FRIED COD

ATLANTIC COD, TARRAGON REMOULADE 7.

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.

BEEF FAT STEAK FRIES

MALT VINEGAR, MUSTARD AIOLI,
ROSEMARY SALT 9.

WOOD-GRILLED SHISHITO PEPPERS

VIETNAMESE CARAMEL SAUCE, THAI BASIL,
CRISPY SHALLOTS 8.