

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

Steak Frites
10oz Grilled Skirt Steak, Herb
Fries, Bearnaise Sauce. 26.

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.

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.

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

THE ARTHUR J STEAK SAMPLER

12OZ COMBINED OF FILET MIGNON, THE MOST TENDER CUT OF BEEF,
PRIME NY STEAK, FIRM TEXTURED AND FULL FLAVOURED AMERICAN WAGYU,
FLAT IRON, FLAVORFUL, JUICY, HIGH MARBLING. 70

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

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.
Lobster 'Surf' Tail 40.

A Beef With Beef

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.

Wood Roasted Chicken
GLAZED VEGETABLES, CHICKEN JUS. 32.

Pan Roasted Thai Snapper
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.

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

Sides

Fresh Asparagus
GRILLED LEMON AND SAUCE BEARNAISE. 11.

Creamed Spinach
CRISPY TOBACCO ONIONS. 12.

Broccoli
PINE NUTS, CURRANTS, GARLIC, CHILI FLAKE. 9.

Ricotta Gnocchi
RED PEPPER MARINARA, PECORINO ROMANO 11.

Butter Beans & Swiss Chard
BRAISED WITH PORK, GARLIC & ROSEMARY 10.

Sauteéd Mushrooms
LOCAL MUSHROOMS, OLIVE OIL,
ROSEMARY. 12.

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. 11.

Mac & Cheese
VERMONT SHARP CHEDDAR. 10.

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 CLOVE ICE CREAM
CRISP COCOA NIBS 10

APPLE & PEAR CRISP

GINGER & ALMOND STREUSEL
VANILLA BEAN ICE CREAM 10

WARM LEMON PUDDING CAKE

MARKET CITRUS SALAD, PINE NUT CRUMBLE,
WHIPPED CREAM 10

CAKE OF THE MONTH

SPRING LAVENDER CAKE,
HONEY BUTTERCREAM FROSTING,
APRICOT COMPOTE 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,
CAMELIZED 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.