

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.

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.

Summer Heirloom Tomato and Local Peach Salad

KALAMATA OLIVES, FENNEL, CROUTONS, AND FETA. 12.

Blue Cheese Wedge

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

Soups

Summer Corn Soup

BACON CREME FRAICHE, CHICHARRONES, AND CHILI OIL. 9.

Tomato Gazpacho

WATERMELON, CUCUMBER, CROUTON, CREME FRAICHE AND BASIL 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

Whole Grilled Branzino

Peppadew Pepper Relish, Fresh Dill. 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
Chimichurri
Vietnamese Caramel

Creamy Horseradish
Sauce Bernaise
Black Truffle Butter
Green Peppercorn

Toppings

Searred 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

Grilled Bone-In Pork Chop

PEACH CHUTNEY AND BBQ GLAZE WITH HERBED POTATO SALAD. 34.

Whole Roasted Cauliflower

BELUGA LENTILS, PINENUTS AND PRESERVED LEMON CHIMICHURRI. 22.

Roasted Jidori Chicken

WARMED SUMMER BEANS, PEPPADEW PEPPERS, LEMON CHICKEN JUS OREGANO. 29.

Housemade Seafood Pasta

SHRIMP, CLAMS, BLUE CRAB, WITH GUANCIALLE AND WHITE WINE 28.

Wild Alaskan Halibut

OREGANO SALSA VERDE, ROASTED RED PEPPER, PATTY PAN SQUASH, KALAMATA OLIVE AND EGGPLANT PUREE. 32.

Grilled Shetland Islands Salmon

GRILLED OVER OAK EMBERS AND FINISHED WITH SHALLOT BUTTER. 36.

Sides

Sweet Summer Creamed Corn

MONTEREY JACK CHEESE, ROASTED CHILIES, CILANTRO. 9.

Creamed Spinach

CRISPY TOBACCO ONIONS. 12.

Broccolini

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

Ricotta Gnocchi

RED PEPPER MARINARA, PECORINO ROMANO 11.

Summer Squash and Roasted Tomato

BASIL PESTO AND PINE NUTS. 11.

Sauteéd Mushrooms

LOCAL MUSHROOMS, OLIVE OIL, ROSEMARY. 12.

Baby Bok Choy

HONEY MUSTARD, BUTTERED BREADCRUMBS, CRISPY PORK. 11.

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.

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.

Desserts

THE ARTHUR J SUNDAE

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

CHOCOLATE CHERRY TRIFLE

CHOCOLATE CAKE,
DARK CHOCOLATE CREMEAUX,
BING CHERRIES, PISTACHIOS 10

STRAWBERRY SHORTCAKE

FARMER'S MARKET STRAWBERRIES,
WHITE CHOCOLATE WHIP, BASIL SORBET 10

WARM LEMON PUDDING CAKE

MARKET SUMMER BERRIES, PINE NUT CRUMBLE,
WHIPPED CREAM 10

PEACHES AND CREAM

SANTA ROSA PEACHES WITH BROWN BUTTER,
VANILLA RICE PUDDING, CARAMEL POPCORN 9

CAKE OF THE MONTH

BANANA BUCKWEAT AND CHOCOLATE CAKES,
LAYERED WITH SALTY PEANUT BUTTER CREAM,
CHOCOLATE GLAZE 9

Ice Cream & Sorbet

VANILLA BEAN ICE CREAM 4

MINT CHOCOLATE CHIP ICE CREAM 4

STRAWBERRY SORBET 4

COCONUT SORBET 4

WHITE PEACH 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

