



◇ Appetizers ◇

Steak Tartare

Heavily Seasoned Beef Sirloin, Quail Egg,
Green Peppercorn, Rye Toast. 18.

Roasted Bone Marrow Toast

Bone Marrow served with Black Pepper Bacon Onion Jam,
Parsley Salad and Red Radish, on Grilled Focaccia. 15.

Seared Diver Scallops

Golden Corn, White Miso Polenta, Pickled Sweet Peppers,
Tomato Fondue. 19.

Swedish Meatballs

Served with Potato Puree, Cranberry-Kumquat Preserves. 15.

Hand Cut Ahi Tuna Tartare

Pomegranate Ponzu, Coconut, Avocado,
Cucumber, Wasabi. 19.

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.

◇ In House Breads ◇

Emmental Popover

Puffed Crisp with Strawberry Butter for Dipping. 7.

Parker House Rolls

Golden Buttery Outside, Soft Warm Inside,
Served with Deviled Ham. 7.

◇ Salads ◇

Classic Caesar Salad

White Anchovy, Parmigiano-Reggiano,
Garlic Croutons. 14.

Blue Cheese Wedge

Mycella Blue Cheese, Nueske's Double Smoked Bacon,
Crumbled Organic Egg, Cherry Tomato. 13.

Heirloom Tomato & Burrata Salad

Summer Melon, Pickled Red Onion,
Candied Pecans, Focaccia. 12.

◇ Soups ◇

Minestrone Soup

Basil Pesto, Bianco Sardo Cheese,
Fall Squash. 9.

Corn Chowder

Sweet Yellow Corn, Yukon Gold Potatoes,
Neuske's Bacon, Espelette. 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 Osso Buco

Slow-Braised with Creamy Polenta
and Gremolata. 28.

WEDNESDAY

Veal Parmesan

Bone-In Breaded Veal Chop,
Homemade Tomato Sauce,
Mozzarella Cheese. 30.

THURSDAY

Steak Frites

10 oz 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.

Cuts of Beef

Filet Mignon, R&R Ranch 12 oz.

This heralded tender cut of Beef is extremely lean, succulent with a buttery texture. 49.

Petite Filet Mignon, R&R Ranch 8 oz.

A more modest cut of our Filet Mignon. 45.

STEAKS FOR TWO

Tomahawk Steak, Dry Aged Bone In Prime 40 oz

In our humble opinion, the most impressive cut of beef. An eye catcher with a nutty, umami flavor to match. This is the Rib Eye cut at its Best. 148.

Double Cut T-Bone Steak, Dry Aged Bone In Prime 36 oz

A 2 pound steak that combines the best of the New York Strip and the Filet Mignon. The "T" shaped bone provides moisture and flavor to an already nutty and sweet 28 day aged steak. 130.

True Japanese Wagyu Beef 4oz.

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. 95.

Rib Eye Steak, Prime 16 oz

With its Prime inspection, this extremely rich tender cut is one of our most flavorful and rich meats. 58.

New York Strip Steak, Prime 16 oz.

Named for its start in the second greatest Manhattan, this short-loin steak is firm textured and full of flavor. 56.

Petite New York Strip Steak, Flannery Beef, Prime 10 oz

Hand selected by Bryan Flannery's Holstein Beef. A reserved cut of this shortloin steak. Firm Textured, great marbling and full flavored. 45.

Kansas City Strip Steak, R&R Ranch,

Dry Aged Bone In Prime 22 oz

With a thicker bone in cut of our NY Strip Steak, leaving the bone in adds moisture and flavor. From Prime beef Dry Aged for 28 days for tenderness, this has a concentrated, nutty flavor. 88.

The Arthur J Steak Sampler

Three 4 oz portions of Beef, including Black Angus Tenderloin, Prime Strip Loin, American Snake River Wagyu Flat Iron. Designed to show the best example of how unique and wonderful the different cuts of Beef are. Our Beef Sampler is the best way to compare different cuts, flavors and texture of Beef. 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 Bearnaise

Black Truffle Butter

Green Peppercorn

Toppings

Sauteéd Mushrooms 6.

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

Date Mustard, Swiss Chard and Spring Peas. 36.

Whole Roasted Cauliflower

Beluga Lentils, Pine Nuts and Preserved Lemon Chimichurri. 22.

Roasted Jidori Chicken

Warmed Summer Beans, Peppadew Peppers and Lemon-Chicken Jus. 32.

Housemade Seafood Pasta

Shrimp, Clams & Blue Crab with Guanciale and White Wine. 28.

Wild Chilean Seabass

Leak Fondue, Cauliflower, Sultanas and Capers. 40.

Grilled Shetland Islands Salmon

Grilled over Oak Embers and finished with Shallot Butter. 38.

Sides

Glazed Spring Peas

Bacon Lardons, Crème Fraiche, Lemon. 12.

Creamed Spinach

Crispy Tobacco Onions. 12.

Broccolini

Pine Nuts, Currants, Garlic, Chili Flake. 9.

Ricotta Gnocchi

Red Pepper Marinara, Pecorino Romano. 11.

Charred Asparagus

Bearnaise and Grilled Lemon. 11.

Sauteéd Mushrooms

Local Mushrooms, Olive Oil,
Rosemary. 12.

Sweet Summer Corn

Jack Cheese, Roasted Peppers,
Sherry Vinegar & Chives. 9.

Butter Laden Mash Potato

Yes, you should. 12.

Beef Fat Fries

Malt Vinegar, Whole Grain Mustard Aioli. 10.

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,
CARMELIZED ONION, EMMENTAL CHEESE,
IN-HOUSE MADE PARKERHOUSE BUN 14.

SIX EMBER ROASTED YAKITORI SKEWERS

2 SALMON, 2 PORK BELLY, 2 BEEF FILET
WITH SOY CARMEL 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 CARMEL SAUCE, THAI BASIL,
CRISPY SHALLOTS 8.

Desserts

THE ARTHUR J SUNDAE

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

TOFFEE WALNUT PUDDING

MEDJOL DATES, PINK PEPPERCORN ICE CREAM,
TOFFEE SAUCE 10

RHUBARB AND BLUEBERRY TART

FLAKEY BUTTER CRUST, GINGER CARAMEL ICE
CREAM, GRANOLA CRUMBLE 10

YOUR CHOCOLATE FIX

DARK CHOCOLATE CHEESECAKE,
FUDGE SWIRLED MALTED MILK, CHOCOLATE
ICE CREAM, AMARENA CHERRIES 10

CAKE OF THE MONTH

CHERRY BUTTER CAKE, CHOCOLATE DEVIL'S
FOOD CAKE, CHOCOLATE FROSTING 9

Ice Cream & Sorbet

VANILLA BEAN ICE CREAM 4

RED VELVET ICE CREAM 4

MALTED MILK CHOCOLATE 4

BANANA SORBET 4

COCONUT 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

