



◇ 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 Butter Nut Squash Puree, Brown Butter Sauce,  
Currants, and Capers. 19.

**Swedish Meatballs**

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

**Hand Cut Ahi Tuna Tartare**

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.

◇ In House Breads ◇

**Emmental Popover**

Puffed Crisp with Orange Marmalade Butter for Dipping. 6.

**Parker House Rolls**

Golden Buttery Outside, Soft Warm Inside,  
Served with Deviled Ham. 6.

◇ 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, Tiny Tomato. 13.

**Kale Salad**

Honeycrisp Apples, Cranberries, Candied Walnuts,  
Goat Feta. 12.

◇ Soups ◇

**Minestrone Soup**

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

**French Onion Soup**

Emmental Cheese, Crouton, Thyme 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

**Santa Maria Tri-Tip**

German Potato Salad,  
Creamy Cole Slaw. 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. 44.

### STEAKS FOR TWO

**Tomahawk Steak, Dry Aged Bone In Prime** 40 oz

In our humble opinion, the most impressive cut of beef. An eyecatcher 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. 125.

### 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. 55.

**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. 44.

**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

**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

**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 Guanciale And White Wine. 28.

**Wild Alaskan Halibut**

Leak Fondue, Cauliflower, Sultanas and Capers 32.

**Grilled Shetland Islands Salmon**

Grilled over Oak Embers and finished with Shallot Butter. 36.

## Sides

**Baby Yams**

Brown Butter, Garlic - Ginger Aioli, Fried Rosemary and Hazlenuts. 11.

**Creamed Spinach**

Crispy Tobacco Onions. 12.

**Broccolini**

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

**Ricotta Gnocchi**

Red Pepper Marinara, Pecorino Romano. 11.

**Roasted Carrots and Parsnip**

Caramelized Onions and Sour Cream. 11.

**Sauteéd Mushrooms**

Local Mushrooms, Olive Oil, Rosemary. 12.

**Sauteed Kale**

Crisp Bacon, Golden Raisins and Sesame Butter. 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

### **SWEET POTATO POT PIE**

BUTTERSCOTCH SAUCE,  
WITH VANILLA ICE CREAM, CANDIED PECANS 10

### **WARM LEMON PUDDING CAKE**

MARKET SUMMER BERRIES, PINE NUT CRUMBLE,  
WHIPPED CREAM 10

### **YOUR CHOCOLATE FIX**

DARK CHOCOLATE MOUSSE,  
THE ARTHUR J COOKIE ASSORTMENT 9

### **CAKE OF THE MONTH**

PUMPKIN CAKE, BROWN BUTTER FROSTING, CANDIED  
PECANS & PEPITAS 9

## Ice Cream & Sorbet

**VANILLA BEAN ICE CREAM 4**

**CHAI ICE CREAM 4**

**ORANGE ICE CREAM 4**

**CRANBERRY APPLE 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

