

## 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, VALENCIA ORANGES, HONEY VINAIGRETTE. 12.

### Blue Cheese Wedge

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

## Soups

### Roasted Kabocha Pumpkin Soup

MAPLE GLAZED SWEET POTATOES, CANDIED WALNUTS, BROWN BUTTER, CREME FRAICHE 9.

### 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

#### 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 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.

**Housemade Seafood Pasta**  
SHRIMP, CLAMS, BLUE CRAB, WITH GUANCIALLE AND WHITE WINE 28.

**Pan Roasted Halibut**  
SERVED W/ SAUTEED SWISS CHARD, BABY TURNIP, NUESKES BACON,  
AND SAUCE BEARNAISE 32.

**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.

**Broccolini**  
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.

## 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 DEVEILED 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

### **YOUR CHOCOLATE FIX**

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

### **CAKE OF THE MONTH**

LEMON POPPY SEED CAKE,  
LEMON CURD, FRESH RASPBERRIES,  
HIBISCUS MERINGUE FROSTING 9

## Ice Cream & Sorbet

**VANILLA BEAN ICE CREAM 4**

**MINT CHOCOLATE CHIP  
ICE CREAM 4**

**STRAWBERRY SORBET 4**

**BLUEBERRY GREEK YOGURT  
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

