

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.

Foie Gras Torchon

GOLDEN RAISIN PUREE, MUSCAT GRAPES, CARDAMOM GRANOLA. 17.

Swedish Meatballs

SERVED WITH POTATO PUREE, CRANBERRY-KUMQUAT PRESERVES. 15.

Big Eye Tuna Tartare

CHARRED ONIONS, BONITO AIOLI, FRESNO CHILI, RICE 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 Salad

BULLS BLOOD BEETS, BURRATA, ORANGE, BALSAMIC, WALNUTS, GINGERBREAD 13.

Blue Cheese Wedge

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

Soups

Bison & Pork Chili

JALAPENO HUSH PUPPIES, SOUR CREAM, CHEDDAR CHEESE AND RED ONION. 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

Classic Granny Style Meatloaf

Mash Potatoes, Glazed Carrots, Tangy Tomato Sauce 18.

THURSDAY

Beef Tenderloin Stroganoff

Egg Pasta, Sautéed Mushrooms, Sour Cream. 21.

FRIDAY

Grilled Swordfish

Creamy Polenta, Sauce Piperade. 28.

SATURDAY

Classic Prime Rib

Slow Roasted Prime Rib
14 oz. served with Au Jus. 36.

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. 43.

Flat Iron Steak 10 oz.

FLAVORFUL, JUICY, MODERATE MARBLING. 32.

Skirt Steak 10 oz.

RICH FLAVOR AND FIRM TEXTURE TO THE BITE. 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.

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. 85.

Slow Cooked Arthur J Prime Pot Roast

SLOWLY BRAISED SHORT RIB WITH POTATO PUREE AND RUTABAGA. 34.

FOR TWO

Dry Aged Bone-In Prime Tomahawk Steak 34 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.

MEAT TEMPERATURES

Black and Blue
SEARED RAW

Rare
COLD, PURPLE CENTER

Medium Rare
WARM, RED CENTER

Medium
HOT, PINK CENTER

Medium Well
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.
Steamed Half Lobster 30.

A Beef With Beef

Mountain Meadows Colorado Lamb Rack

CLASSIC RACK OF LAMB GRILLED OVER WHITE OAK. 46.

Whole Roasted Cauliflower

BELUGA LENTILS, PINENUTS AND PRESERVED LEMON CHIMICHURRI. 22.

Whole Roasted Sea Bream

STUFFED WITH MARKET CITRUS AND CAGE GRILLED, TOPPED WITH FENNEL POLLEN AND SALSA VERDE. 48.

Jidori Half Chicken

WOOD ROASTED, GLAZED VEGETABLES. 32.

2lb. Whole Lobster

POACHED IN COURT BOUILLION SERVED WITH HERB INFUSED DRAWN BUTTER. 70.

Grilled Shetland Islands Salmon

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

Sides

Ember Roasted Carrots

SUMAC YOGURT, SEASAME SEED, DILL 9.

Fresh Asparagus

POACHED ORGANIC EGG, MUSTARD SAUCE. 13.

Creamed Spinach

CRISPY TOBACCO ONIONS. 12.

Butternut & Acorn Squash

MAPLE BUTTER, CANDIED PECANS 10.

Broccolini

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

Sauteéd Mushrooms

FALL MUSHROOMS, BACON FAT, ROSEMARY. 12.

Mac & Cheese

VERMONT SHARP CHEDDAR. 9.

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. 10.

Lounge Menu

THE ARTHUR J BURGER

CHARRED HALF POUND BEEF, NUESKE'S BACON,
CARAMELIZED ONION, EMMENTAL CHEESE,
IN-HOUSE MADE PARKERHOUSE BUN 14.

CHICKEN FRIED FISH

TRUE COD, TARRAGON REMOULADE 7.

SIX EMBER ROASTED YAKITORI SKEWERS

2 SALMON, 2 PORK BELLY, 2 BEEF FILET
WITH SOY CARAMEL GLAZE 12.



CHILLED OYSTERS SELECTED BY FISHING WITH DYNAMITE

SERVED ON THE HALF SHELL OVER CRACKED ICE
WITH PEAR MIGNONETTE AND COCKTAIL SAUCE
3.50/ EACH

GRILLED RARE HAWAIIAN ALBACORE TATAKI

ASAIN PEAR, AVOCADO, PONZU SAUCE 10.

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.

BISON & PORK CHILI

JALAPENO HUSH PUPPIES, SOUR CREAM,
CHEDDAR CHEESE & RED ONION 7.

BEEF FAT STEAK FRIES

MALT VINEGAR, MUSTARD AIOLI,
ROSEMARY SALT 9.

WOOD-GRILLED SHISHITO PEPPERS

VIETNAMESE CARAMEL SAUCE, THAI BASIL,
CRISPY SHALLOTS 8.

Desserts

CREAMSICLE BAKED ALASKA FOR TWO

ORANGE SORBET, VANILLA ICE CREAM,
ITALIAN MERINGUE 16

CHOCOLATE TURTLE CAKE

CHOCOLATE CAKE, CHOCOLATE FROSTING,
GOOEY CARAMEL, CANDIED WALNUTS 10

CHERRIES JUBILEE

WARM CREPE, SMOKED VANILLA
ICE CREAM 10

STRAWBERRY RHUBARB TART

FLAKEY DOUGH,
CHAMOMILE TEA ICE CREAM 10

CAKE OF THE MONTH

PEACH CAKE, PEACH MARMALADE,
CREAM CHEESE FROSTING 9

Ice Cream & Sorbet

SALTED CARAMEL ICE CREAM 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

