

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.

House Made Cheese & Sausage Plate

COUNTRY STYLE TOULOUSE SAUSAGE, PIMENTO CHEESE, HORSERADISH MUSTARD. 13.

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.

Tomato Burrata Salad

HEIRLOOM TOMATOES, BURRATA, PEACHES, GARLIC CROUTONS, GARDEN HERB VINAIGRETTE. 11.

Blue Cheese Wedge

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

Soups

Roasted Kabocha Pumpkin Soup

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

Veal Parmesan

Bone-In Breaded Veal Chop, Homemade Tomato Sauce, Mozzarella Cheese 28.

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. 44.

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
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
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.
Loyster 'Surf' Tail 40.

A Beef With Beef

Brown Sugar Brined Bone-In Pork Chop
MARINATED W/ SAGE, GARLIC & FENNEL & GRILLED OVER LIVE OAK FIRE. 32.

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.

Grilled Shetland Islands Salmon
GRILLED OVER OAK EMBERS AND FINISHED WITH SHALLOT BUTTER. 36.

Colossal Atlantic Lobster Tail
SERVED W/ LOBSTER DUMPLING PIE & HERB DRAWN BUTTER. 70.

Sides

Ember Roasted Carrots
SUMAC YOGURT, SEASAME SEED, DILL 9.

Fresh Asparagus
POACHED ORGANIC EGG, MUSTARD SAUCE. 13.

Creamed Spinach
CRISPY TOBACCO ONIONS. 12.

Tamai Farms Sweet Creamed Corn
ALEPPO PEPPER, SCALLIONS 11.

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.

Desserts

THE ARTHUR J SUNDAE

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

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

PUMPKIN BUTTERSCOTCH CAKE, CREAM
CHEESE BUTTERSCOTCH FROSTING, BRANDY
GLAZE, ROASTED PECANS 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

