



## Restaurant Week Menu 2017

### First Course

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#### **Watermelon Salad**

*Baby Field Greens/Toasted Walnuts/Citrus Vinaigrette/Feta Crumbles*

#### **Hearts of Lettuce Salad**

*Iceberg Lettuce Wedge/Applewood Smoked Bacon/Pecans/Roquefort Dressing*

#### **Arthur's Signature Champagne Brie Soup**

*Arthur's Signature Soup*

#### **Jumbo Lump Crab Cake**

*Spicy Remoulade*

### Entrée Selections

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#### **Shrimp Avocado Fresh Gulf Red Snapper**

*Avocado/Shrimp & Mushroom Relish/Cilantro Lime Sauce,  
Garlic Mashed Potatoes and Sautéed Asparagus*

#### **Grilled Norwegian Salmon Stuffed with Jumbo Lump Crab Meat/Champagne Caper Sauce**

*Roasted Garlic Mashed Potatoes and French Green Beans Almandine*

#### **Lamb Shank Osso Bucco Style**

*Slow Braised, Demi Glaze, Vegetable Risotto*

#### **Chicken Breast Piccata**

*Topped with Lemon Butter/Capers/Angel Hair Pasta/Creamed Spinach*

#### **Center Cut Prime Tenderloin of Beef Chateaubriand/Bordelaise and Béarnaise Sauce Duet**

*Arthur's Signature Potatoes Dauphinoise and Sautéed Asparagus*

### Dessert Selections

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**Black & White Cheesecake**

**Grand Marnier Crème Brulee**

**Homemade Key Lime Pie**

Please ask your server for additional wine pairing options