



Arthur's
Restaurant Week Menu

Optional Fourth Course (Add \$10)

Two U 6-8 Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce & Citrus Aioli

First Course

Farmer's Market Salad

Mixed Baby Field Greens, Granny Smith Apples, Toasted Pecans, Applewood Smoked Bacon, Goat Cheese Crumbles, Cherry Tomatoes & Champagne Vinaigrette

Hearts of Lettuce Salad

Iceberg Lettuce with Applewood Smoked Bacon, Pecans & Roquefort Dressing

Champagne Brie Soup

Arthur's Signature of the House

Lobster & Lump Crab Cake

Served with Cream Corn

Entrée Selections:

Shrimp Avocado Fresh Gulf Red Snapper

Avocado, Shrimp & Mushroom Relish, Cilantro Lime Sauce, Rice Pilaf, Sautéed Asparagus

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

Roasted Garlic Mashed Potatoes, French Green Beans Almandine

Lamb Shank Osso Bucco Style

Slow Braised, Demi Glaze, Vegetable Risotto

Chicken Breast Piccata

Lemon Butter, Capers, Angel Hair Pasta, Creamed Spinach

16 oz. Prime Tuscan Short Ribs

Slow Braised/Swiss Chard and creamy jalapeno & cheddar grits

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

Potatoes Dauphinoise and Sautéed Asparagus

Dessert Selections:

Black & White Cheesecake

Grand Marnier Crème Brûlée

Key Lime Pie

Please ask server for additional wine pairing options