

COLD APPETIZERS

Arthur's Famous Lobster Cocktail

Remoulade/ Cocktail Sauce Market Price

Steak Tartare

Cold Filet of Beef/Onion/Mustard/Anchovies/Cognac \$12

Fresh Premium Oysters on Half Shell \$12

Shrimp Cocktail

Horseradish Cocktail Sauce & Citrus Aioli \$15

Jumbo Lump Crab Cocktail

Avocado/Remoulade/Cocktail Sauce \$15

Pate Maison

Dijon Mustard/Cornichons/Onions/Toast Points \$10

Smoked Norwegian Salmon

Capers/Red Onion/ Crème Fraiche /Toast Points \$11

HOT APPETIZERS

Steamed Prince Edward Island Mussels

White Wine/Roasted Garlic/Basil/Ginger/Fresh Mint/Spicy Tomato Broth \$12

Arthur's Lump Crab Cake

Over Sweet Cream Corn \$12

Escargot

An Arthur's Classic in Sizzling Garlic Butter \$10

Shrimp Arthur's

Sautéed Gulf Shrimp/Mushroom/Olive Oil/Dijon Mustard/White Wine \$12

Oysters Rockefeller

Spinach/Pernod/Hollandaise Sauce \$14

Seared George's Bank Sea Scallops Wrapped in Applewood Bacon

Soft Polenta/Mango Butter \$14

Salt & Pepper Calamari Flash Fried

Warm Marinara Sauce/Remoulade \$10

SOUPS

Lobster Bisque \$9

Arthurs Signature Champagne Brie \$8

Five Onion Soup Gratin \$7

SALADS

Arthurs

Mixed Greens/Asparagus Tips/Hearts of Palm/Artichoke Hearts/
Toasted Pecans/Dried Cranberries in Balsamic Vinaigrette with Asiago Cheese \$10

Hearts of Romaine Caesar

Prepared in the Classic Manner with Fresh Herb Croutons \$8

Beet and Pear

Mixed Greens/Walnuts/Bleu Cheese Vinaigrette \$9

Hearts of Lettuce

Iceberg Lettuce/Applewood Smoked Bacon/Toasted Pecans/Bleu Cheese Dressing \$10

Sliced Tomato and Fresh Mozzarella

Red Onion/Basil/Pesto/Balsamic Glaze \$10

Wilted Spinach

Baby Spinach with Chopped Egg/Dried Cranberries/Crisp Bacon/Sliced Mushrooms/
Toasted Pecans/Warm Bacon Vinaigrette/Gorgonzola Crumbles \$10

Greek

Mixed Greens/Tomatoes/Persian Cucumber/Kalamata Olives/Pepperoncini Peppers/
Feta Cheese/Extra Virgin Olive Oil/Fresh Lemon Juice/Oregano Dressing \$9

SEAFOOD SPECIALTIES

Arthur's Lump Crab Cakes

Sautéed Baby Kale/Brussel Sprout Leaves/Potato Dauphinoise and Sweet Cream Corn \$29

Shrimp/Avocado Fresh Red Snapper

Pan Seared/Avocado Shrimp Mushroom Relish/Sweet Corn & Pea Risotto/
Drizzled with Cilantro Lime Sauce \$30

Pan-Seared Five Onion Crusted Chilean Sea Bass

Whipped Potatoes/Fresh Asparagus/Lemon Beurre Blanc \$34

Norwegian Salmon stuffed with Lobster & Jumbo Lump Crab Meat

Parmesan Risotto/French Green Beans/Citrus Butter \$30

Seared George's Bank Jumbo Sea Scallops

Celery Root Puree/Wild Mushrooms/Hazelnuts/Brown Butter \$32

Shrimp Pasta Primavera

Sautéed Shrimp/Lemon/Garlic/White Wine/Scampi Sauce on Linguini Pasta \$25

Ahi Tuna "Au Poivre"

Seared Rare/Shrimp Ginger Fried Rice/Wasabi Brandy Cream \$30

Cioppino

Whole Canadian Lobster Tail/Shrimps/Scallops/Mussels/Fresh Fish/Calamari in
Spicy Tomato Broth/Garnished with Jasmine Rice \$39

STEAKS & CHOPS

All Steaks Served with Potato and Vegetable Du Jour

Filet Mignon 12 oz/8 oz	\$38/\$34
Prime Ribeye 16 oz	\$38
Prime Porter House 24 oz	\$42
Prime Bone in Ribeye "Cowboy" 22 oz	\$42
Prime New York Strip 16 oz	\$38
Veal Chop 16oz	\$44
Pork Chop 14oz	\$27

ENTREES

Tournedos Rossini

Seared Foie Gras/Black Truffles/Cognac Demi-Glace/Potato Dauphinoise and Sautéed Asparagus \$37

Filet "Oscar"

Jumbo Lump Crab Meat/ Potato Dauphinoise and Fresh Asparagus/Hollandaise Sauce \$38

Australian Rack of Lamb

Crusted Mustard/Celery Root Puree/Vegetable Medley/Portabella Mushroom Burgundy Sauce \$38

Prime 16oz New York Strip "Au Poivre"

Pomme Fries/Fresh Asparagus/Green Peppercorn Brandy Sauce \$38

Veal Osso Bucco

Slow Braised/Demi-Glace/Vegetable Risotto \$32

Roast Duck Breast and Duck Confit

Roast Half Duckling/Orange Grand Marnier Sauce \$30

Veal Milanese

Parmesan Crusted Veal Scaloppini/Sweet Corn and Pea Risotto/
Sautéed Baby Kale & Brussel Sprout Leaves \$30

Chicken Breast Piccata

Lemon Butter/Capers/Angel Hair Pasta/Creamed Spinach \$22

"SURF & TURF"

Filet Mignon and Australian Cold Water Lobster Tail

Market Price

SIDES

All Sides \$6

Idaho Baked Potato

Sautéed Button Mushrooms

Creamed Spinach

Steak Cut Onion Rings

Parmesan Herb French Fries