

# Arthur's

## Cold Appetizers

<i>Arthur's Famous Lobster Cocktail</i> -Remoulade/cocktail sauce .....	Market Price
<i>Steak Tartare</i> -Cold Filet of beef prepared with onion/mustard/anchovies/cognac.....	\$12
<i>Fresh, Premium Oysters on Half Shell</i> .....	\$10
<i>Shrimp Cocktail</i> -Horseradish cocktail sauce and citrus aioli.....	\$12
<i>Pate Maison</i> -Dijon mustard/cornichons/Onions/Baguette.....	\$8
<i>Norwegian Smoked Salmon</i> -An old classic in a traditional manner.....	\$10

**Caviar Beluga**  
**Beluga Caviar (Price quoted)**

## Hot Appetizers

<i>Steam Prince Edward Island Mussels</i> -in champagne/roasted garlic/ basil/spicy tomato broth.....	\$10
<i>Arthur's Lump Crab Cake</i> -Caper lemon butter sauce,/Jicama salad.....	\$12
<i>Escargot</i> -Sizzling Garlic Butter.....	\$10
<i>Shrimp Arthur's</i> -Sautéed Gulf shrimp and mushrooms in olive oil Dijon mustard and white wine .....	\$10
<i>Oysters Rockefeller</i> -spinach/pernod/ hollandaise sauce.....	\$12
<i>Calamari Flash Fried</i> - warm marinara sauce & remoulade.....	\$10

## Soups

<i>Lobster Bisque</i> .....	\$8
<i>Five Onion Soup Gratinee</i> .....	\$6
<i>Champagne Brie</i> .....	\$7

## Salads

<i>Arthur's Salad</i> -Mixed green tossed with asparagus tips/hearts of palm/artichoke hearts/toasted pecans/dried cranberries in a balsamic vinaigrette with asiago cheese .....	\$9
<i>Heart of Romaine Caesar Salad</i> - Prepared in the classic manner with fresh herbs croutons .....	\$7
<i>Beet and Pear Salad</i> -Mixed greens/walnuts/bleu cheese vinaigrette.....	\$8
<i>Hearts Of lettuce Salad</i> -Iceberg lettuce with Applewood smoked bacon/pecans/blue cheese dressing.....	\$7
<i>Sliced Tomato &amp; Fresh Mozzarella Salad</i> -Red onion/basil/pesto/Balsamic Glaze.....	\$8
<i>Wilted Spinach Salad</i> -Baby spinach with chopped egg/dried cranberries/crisp bacon/sliced mushrooms/pecans in a warm bacon vinaigrette with gorgonzola crumbles.....	\$9

# Seafood Specialties

- Sautéed Fresh Gulf red snapper**- potato dauphinoise/fresh asparagus/Cilantro lime sauce ...\$25
- Pan-Seared Five Onion Crusted Chilean Sea Bass**- whipped potatoes/fresh asparagus/Beurre blanc sauce.....\$31
- Grilled Fresh Atlantic salmon Fillet**-Mushroom risotto/French green beans almandine/lemon butter caper sauce.....\$24
- Seared Maine Diver Scallops**-Citrus sweet chili glaze/rice pilaf/chef's selection of seasonal vegetables.....\$26
- Shrimp Pasta Primavera**-Sautéed Shrimp/Lemmon/Garlic/White Wine/Linguini pasta/Scampi Sauce.....\$22
- Cioppino**-Whole Canadian Lobster Tail/shrimps/scallops/mussels/fresh fish/calamari in spicy tomato broth/Garnish with Jasmine rice.....\$35

**Australian Cold -water Lobster Tail..... Market Price**  
**From Western Australia, Best Cold Water Tail in the World**

## Steaks & Chops

*All Steaks Served with potato and vegetable du jour*

- Filet Mignon 8oz**.....\$29    **Filet Mignon 12oz**.....\$35`
- Prime Rib Eye 16oz** .....\$30    **Prime New York Strip 16oz** .....\$32
- Prime Porter house 24oz**.....\$38    **Veal Chop 16oz**.....\$38
- Prime Bone in Rib Eye "Cowboy" 22oz**.....\$38    **Pork Chop 14oz**.....\$23

## Entrees

- Tournedos Rossini**-Seared foie gras/black truffles/cognac demi-glance/potato dauphinoise/sautéed asparagus.....\$34
- Australian Rack of Lamb**-Crusted with Dijon mustard/served with bordelaise sauce/potato dauphinoise/medley vegetable.....\$33
- Prime 16oz New York Strip "Au Poivre"**-Pomme fries/fresh asparagus/green peppercorn brandy sauce.....\$34
- Veal Oscar**-Tender slices of veal/pan-seared/jumbo lump crab meat/asparagus/hollandaise .....\$31
- Roast Duck Breast and Duck Confit**-Roast half duckling/Orange Gran Marnier sauce.....\$26
- Semi-Boneless Quail**-Sautéed stuffed with prosciutto & Sage/pomegranate glazed/whipped potatoes/chef's selection of seasonal vegetables.....\$25
- Chicken Breast Piccata**-Lemon Butter/capers/angel hair pasta/creamed spinach.....\$18

### "Surf & Turf"

**Filet Mignon and Australian Cold Water Lobster Tail .....Market Price**

*Sides \$5.00*

- \*Idaho Baked Potato      \* Creamed Spinach      \*Sautéed French Green Beans Almondine
- \*Asparagus Hollandaise      \*Steamed Broccoli Hollandaise      \*Sautéed Mushrooms