


## STARTERS

TUNA TARTARE 22.95

*sauce ravigote*

MUSHROOM PÂTÉ  16.95

*port wine gelée*

SHRIMP & AVOCADO 18.95

*marie rose dressing*

CRAB LOUIE 28.95

*thousand island dressing*

ENDIVE & GRAPEFRUIT  15.95

*pistachios & avocado*

STEAK TARTARE 18.95

*classic garnishes*

MATZO BALL SOUP 14.95

*fine herbs*

## SALADS

*add chicken 7.95*

*add salmon 12.65*

*add tuna 12.65*

CAESAR SALAD 17.95

BETTY'S SALAD  16.95

*torn kale & creamy herb vinaigrette*

CLUB SALAD 22.95

*arthur's cobb with crispy chicken*

*& sweet mustard dressing*

CHOPPED VEGETABLE SALAD  16.95

*oregano vinaigrette*

 = plant-based

## SANDWICHES

*served with choice of french fries or little gem salad*

CHEESEBURGER 20.95

*served all-american*

ANTIPASTI SANDWICH  18.15

*on focaccia with walnut pesto*

PRIME RIB DIP 21.95

*au jus & horseradish cream*

TRIPLE DECKER 19.05

*crispy chicken & BLT*

LOBSTER ROLL 28.95

*potato roll, old bay*

## ARTHUR'S CLASSICS

CREOLE SALMON 32.05

*tomato beurre blanc*

VEAL CHOP 32.95

*milanese*

CHICKEN SCARPARELLO 26.05

*fennel sausage & white wine*

PASTRAMI ON RYE 22.05

*house condiments*

DUNGENESS CRAB CAKE 38.95

*sauce gribiche*

PB EGGPLANT PARM  23.95

*cashew mozzarella, aged balsamic*

## ENTRÉES

OMELETTE 18.95

*muenster & caramelized onions*

GRILLED BRANZINO 34.05

*eggplant caponata*

CHICKEN PAILLARD 25.95

*white wine & dijon*

LINGUINE ALLE VONGOLE 34.95

*white wine, pepperoncini & parsley*

PASTA ALLA VODKA  23.95

*almond parmesan*

## SIDES 9.95

FRENCH FRIES 

BUTTON MUSHROOMS

GREEN BEANS AMANDINE 

BROCCOLI RABE

*bagna càuda*

CARROTS WITH DILL