

## STARTERS

**SMOKED SALMON** 18.95

*crème fraîche, mujjol caviar, crudité,  
pickled onions & lemon*

**MUSHROOM PÂTÉ**  14.95

*spiced hazelnut crumble, cassis & olive oil focaccia*

**SHRIMP & AVOCADO** 15.95

*cucumber, celery & marie rose dressing*

**MATZO BALL SOUP** 12.95

*double stock, confit chicken, fines herbs & schmaltz*

**TUNA CRUDO** 20.95

*kumquat, castelvetro olives, espelette aioli,  
piquillo & blood orange*

**BEEF CARPACCIO** 16.95

*tonnato, sweet garlic, capers & mustard, toscano cheese*

**OYSTERS ON THE HALF SHELL** *MP*

*half dozen or dozen*

**ENDIVE & GRAPEFRUIT**  15.95

*toasted pistachios with grapefruit & thousand island dressing*

## SALADS

*add chicken 7.95, salmon 12.65 or tuna 12.65*

**ICEBERG WEDGE** 15.95

*pistachios, double smoked bacon,  
blue cheese dressing & forelle pear*

**CAESAR SALAD** 15.95

*ciabatta croutons & aged parmesan*

**BETTY'S SALAD**  16.05

*torn kale & creamy herb vinaigrette*

**CLUB SALAD** 20.95

*arthur's cobb with crispy chicken  
& sweet mustard dressing*

**CHOPPED SALAD**  16.05

*hearts of palm & oregano vinaigrette*

## SANDWICHES

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

**LOBSTER ROLL** 28.95

*new england style on a buttered potato roll*

**CHEESEBURGER** 19.95

*grass-fed beef on a housemade milk bun served all-american*

**ANTIPASTI SANDWICH**  18.15

*on focaccia with walnut pesto*

**PRIME RIB DIP** 21.95

*au jus & horseradish cream*

**TRIPLE DECKER** 16.95

*smoked turkey BLT on griddled bread*

**ARTHUR'S DELI SPECIAL** 16.95

*nosh on a half sandwich with a small soup & salad*

## ARTHUR'S CLASSICS

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### NEWFOUNDLAND HALIBUT 32.95

*pepperoncini, spinach, cherry tomatoes  
& saffron potatoes, citrus vinaigrette*

### VEAL CHOP MILANESE 29.95

*tomato & onion salad, radicchio & parmesan*

### PB EGGPLANT PARM 21.95

*tomato ragout, cashew mozzarella  
& aged balsamic*

### PASTRAMI ON RYE 19.95

*arthur's legendary recipe on marble rye  
with house pickles, mustard & sauerkraut,  
choice of arthur's cut or lean*

### DUNGENESS CRAB CAKE 38.95

*crispy kataifi with sauce gribiche,  
herb salad & fries*

 = plant-based

## ENTRÉES

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### SEARED SCALLOPS 31.95

*coco beans, savoy cabbage, 'nduja & romanesco*

### PAN-ROASTED CHICKEN 26.95

*salsa verde, grilled escarole & ciabatta croutons*

### OMELETTE 15.95

*whole egg or egg white  
caramelized onion & muenster cheese*

### BEEF SHORT RIB 38.95

*whipped potatoes, braising greens  
& vidalia onion ring*

### RIGATONI ALLA VODKA 22.95

*spicy tomato sauce, fresh basil & almond parmesan*

### LINGUINE CIOPPINO 34.95

*mussels, clams, sea bass, white wine,  
pepperoncini & parsley*

### GRILLED BRANZINO 34.95

*eggplant caponata & caper relish with arugula salad*

## S I D E S


DILL CARROTS 9.95

BUTTON MUSHROOMS 12.95

WHIPPED BUTTERED  
POTATOES 9.95

SUPER GREEN SPINACH 10.95

FRENCH FRIES  9.95

BRUSSELS SPROUTS  10.95  
*rainy mustard*