

Spring 2019

## APPETIZERS

SMOKED FISH SPREAD 16.95

*everything bagel chips*

MUSHROOM PÂTÉ  16.95

*port wine gelée*

OYSTERS ROCKEFELLER 25.05

*spinach & bacon florentine*

TUNA TARTARE 22.95

*sauce ravigote*

CRAB LOUIE 28.95

*thousand island dressing*

SHRIMP & AVOCADO 18.95

*marie rose dressing*

OYSTERS ON THE HALF SHELL *MP*

*half dozen or dozen*

ENDIVE & GRAPEFRUIT  15.95

*pistachios & avocado*

STEAK TARTARE 18.95

*classic garnishes*

## SOUP & SALADS

MATZO BALL SOUP 14.95

*fine herbs*

CAESAR SALAD 17.95

*dressed tableside*

BETTY'S SALAD  16.95

*chopped vegetables & creamy herb vinaigrette*

CLUB SALAD 22.95

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

 = plant-based

## ARTHUR'S CLASSICS

CHICKEN SCARPARELLO 26.05  
*fennel sausage & white wine*

CREOLE SALMON 32.05  
*tomato beurre blanc*

DOVER SOLE 68.05  
*meunière*

VEAL CHOP 32.95  
*milanese*

DUNGENESS CRAB CAKE 38.95  
*sauce gribiche*

PB EGGPLANT PARM  23.95  
*cashew mozzarella, aged balsamic*

PASTRAMI ON RYE 22.05  
*house condiments*

# ENTRÉES

CHEESEBURGER 20.95

*served all-american*

PASTA ALLA VODKA  23.95

*almond parmesan*

CALF'S LIVER DIABLE 29.95

*mushroom & onion sautéé, whipped potatoes*

PRIME RIB 45.95

*horseradish cream & au jus*

LINGUINE ALLE VONGOLE 34.95

*white wine, pepperoncini & parsley*

FILET MIGNON 56.95

*sauce au poivre*

GRILLED BRANZINO 34.05

*eggplant caponata*

CHICKEN PAILLARD 25.95

*white wine & dijon*

## S I D E S

9.95

FRENCH FRIES 

WHIPPED BUTTERED  
POTATOES

GREEN BEANS  
AMANDINE 

BUTTON MUSHROOMS

CARROTS WITH DILL

BROCCOLI RABE  
*bagna càuda*

SPINACH  
*creamed or steamed*

BAKED POTATO  
*traditional garnishes*

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