

## STARTERS

TUNA TARTARE 22.95

*sauce ravigote*

MUSHROOM PÂTÉ  15.95

*port wine gelée*

SHRIMP & AVOCADO 16.95

*marie rose dressing*

ENDIVE & GRAPEFRUIT  15.05

*pistachios & avocado*

STEAK TARTARE 18.05

*classic garnishes*

MATZO BALL SOUP 12.05

*fine herbs*

## SALADS

CAESAR SALAD 16.95

*with chicken 8.00*

*with salmon 12.00*

*with seared tuna 12.00*

DUNGENESS CRAB LOUIE 27.95

*thousand island dressing*

ARTHUR AVENUE SALAD 17.05

*italian salumi & antipasto*

BETTY'S SALAD  16.95

*chopped vegetables & creamy herb vinaigrette*

CLUB SALAD 22.95

*arthur's cobb with sweet mustard*


 = plant-based

## SANDWICHES

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

CHEESEBURGER 20.95

*served all-american*

VEGETARIAN BURGER  20.95

*avocado & russian dressing*

PRIME RIB DIP 21.95

*au jus & horseradish cream*

TRIPLE DECKER 19.05

*crispy chicken & BLT*

TUNA & CHOPPED EGG 17.15

*on milk bread with house pickles*

## ARTHUR'S CLASSICS

CREOLE SALMON 31.05

*tomato beurre blanc*

VEAL CHOP 30.95

*milanese*

CHICKEN SCARPARELLO 25.05

*fennel sausage & white wine*

PASTRAMI ON RYE 22.05

*house condiments*

DUNGENESS CRAB CAKE 38.95

*sauce gribiche*

RED & WHITE LASAGNE  23.95

*almond béchamel*

## ENTRÉES

OMELETTE 18.95

*muenster & caramelized onions*

STEAMED SABLEFISH 36.05

*fennel sauce vierge*

CHICKEN PAILLARD 24.95

*white wine & dijon*

BRAISED BEEF FETTUCCINE 26.05

*stroganoff*

PASTA ALLA VODKA  22.95

*almond parmesan*

## SIDES 9.95

FRENCH FRIES 

BUTTON MUSHROOMS

GREEN BEANS AMANDINE 

BROCCOLI CROWN

CARROTS WITH DILL