


Spring 2019

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

CAESAR SALAD 17.95

with chicken 8.00

with salmon 12.00

with seared tuna 12.00

BETTY'S SALAD  16.95

chopped vegetables & creamy herb vinaigrette

CLUB SALAD 22.95

arthur's cobb with crispy chicken

& 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 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