

STARTERS

SMOKED SALMON 18.95

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

TUNA CRUDO 20.95

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

MUSHROOM PÂTÉ  14.95

*spiced hazelnut crumble, cassis
& olive oil focaccia*

OYSTERS ROCKEFELLER 16.25

*spinach & bacon florentine gratinée
with parmesan bread crumbs*

BEEF CARPACCIO 16.95

tonnato, sweet garlic, capers & mustard, toscano cheese

SHRIMP & AVOCADO 15.95

cucumber, celery & marie rose dressing

OYSTERS ON THE HALF SHELL MP

half dozen or dozen

ENDIVE & GRAPEFRUIT  15.95

*toasted pistachios with grapefruit
& thousand island dressing*

MATZO BALL SOUP 12.95

double stock, confit chicken, fines herbs & schmaltz

ICEBERG WEDGE 15.95

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

SALADS

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

 = plant-based

ARTHUR'S CLASSICS

NEWFOUNDLAND HALIBUT 32.95

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

VEAL CHOP MILANESE 29.95

tomato & onion salad, radicchio & parmesan

DUNGENESS CRAB CAKE 38.95

crispy kataifi with sauce gribiche, herb salad & fries

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*



*This menu is a tribute to our restaurant's namesake, Arthur Salm.
All the house-made dishes presented are reminiscent of our favourite meals
and memories shared with family and friends from the past.*

ENTRÉES

SEARED SCALLOPS 31.95

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

CHEESEBURGER 19.95

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

RIGATONI ALLA VODKA 22.95

*spicy tomato sauce, fresh basil
& almond parmesan*

BEEF SHORT RIB 38.95

*whipped potatoes, braising greens
& vidalia onion ring*

PAN-ROASTED CHICKEN 26.95

salsa verde, grilled escarole & ciabatta croutons

LINGUINE CIOPPINO 34.95

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

STEAK AU POIVRE

8oz filet mignon 56.95

8oz skirt steak 28.95

14oz ribeye 48.95

served with super green spinach & button mushrooms

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
grainy mustard