

FOR THE SAFETY OF ALL CUSTOMERS WE KINDLY ASK YOU TO WEAR YOUR MASK AS YOU MOVE ABOUT THE RESTAURANT. THANK YOU.

Arthur's PRIME STEAKHOUSE

APPETIZERS

- Ahi Tuna Tartare ~ *avocado ~ pico ~ soy-lime ginger* 18
Braised Petit Jean Fresh Bacon ~ *queso fresco ~ watermelon ~ apple butter* 16
Broiled Bedford Jumbo Sea Scallops ~ *watercress pesto ~ lemon butter* 24
Colossal Lump Crab Cake ~ *avocado aioli ~ remoulade sauce ~ corn salsa* 19
Jumbo Shrimp Cocktail ~ *salsa rosa* 19
Crisp Fried Calamari ~ *sweet chili sauce* 18
Lander's Alaskan King Crab Legs ~ *shelled ~ warm saffron broth ~ or chilled & split* 39
Colossal Lump Crab Cocktail ~ *remoulade sauce* 17
Oysters on the Half Shell ~ *mignonette sauce ~ cocktail sauce ~ horseradish* MP
Wagyu Beef Carpaccio ~ *mustard horseradish ~ parmesan shavings ~ fried capers* 18
Baked Brie ~ *Choice Of Topping ~ Warm ~ PB&J ~ Apricot Almond ~ Strawberry Pistachio* 16

SOUPS & SALADS

- Lobster & Shrimp Bisque ~ *Dry sherry* 12
French Onion Soup ~ *gruyere cheese crostini* 10
Baby Spinach ~ *red onion ~ walnuts ~ goat cheese drambuie vinaigrette* 10
Beefsteak Tomato & Onion ~ *crumbled bleu cheese ~ champagne vinaigrette* 10
Bleu Iceberg ~ *apple smoked bacon ~ maytag bleu cheese ~ tomatoes ~ pecans* 12
Caesar Salad ~ *hearts of romaine ~ parmesan shavings ~ anchovy garlic croutons* 10
Field Greens ~ *mustard vinaigrette* 9
Fresh Mozzarella ~ *vine ripe tomatoes ~ basil ~ balsamic vinaigrette* 12
Lobster Salad "Cobb" Style ~ *champagne vidalia onion vinaigrette* 20
Mansion Salad ~ *spring mix ~ goat cheese ~ pine nuts ~ figs ~ strawberries* 12
Arthur's Chopped Salad ~ *lettuce mix ~ onion ~ olives ~ mushrooms ~ apple smoked bacon ~ eggs ~ artichokes ~ crumbled bleu cheese ~ crisp onions ~ house vinaigrette* 14

*** USDA DRY AGED PRIME MEATS ***

- Alley's Bone-in Filet (*upon availability*) 68 T-bone 45
Arthur's Filet 49 Kansas City Bone-in Strip 45
Chicago Bone-in Ribeye 54 Ribeye 45
New York Strip 45 New York Strip Au Poivre ~ *Courvoisier green peppercorn sauce* 46
Beef Medallions ~ *shallots red wine reduction ~ blue cheese* 50
Prime Chateaubriand ~ FOR TWO ~ *served table side ~ choice of two sides* 68 P/Person
We recommend all medium-well & well-done steaks to be butterflied for presentation & integrity.

KOBE STYLE AUSTRALIAN WAGYU BEEF

- *Wagyu #7 Filet 125 *Wagyu #9 Filet 160
*Wagyu Ribeye # 7 120 *Wagyu #6 Tomahawk 140
PRIME ~ WAGYU #7 Sampler ~ *Petit Prime Filet ~ Petit Wagyu Filet* 95

CERTIFIED JAPANESE KOBE

The Ultimate Beef Experience (upon availability ~ by the ounce, market price)

- *Surf & Turf ~ add one Lobster tail to any steak or chop (market price)
*Oscar Style (Jumbo Lump Crab Meat~Asparagus~Bearnaise) 18
*Carmen Style (Colossal Shrimp~Onion Rings~Peppercorn) 18
There is a risk in consuming raw seafood and raw animal meats

Arthur's PRIME STEAKHOUSE

ENTREES

All Entrees Includes Chef Selection of Vegetables & Starch

- Bone-In Veal Chop ~ *port wine sundried tomato, demi-glace reduction* 52
 Lobster Tail ~ 16oz or 20oz ~ *drawn butter & lemon* MP
 Broiled Jumbo Fresh Water Prawns ~ *watercress citrus riesling glaze* 38
 Tropical Salmon ~ *mango ginger habanero glaze ~ mandarins* 29
 Seared Rare Ahi Tuna Mignon ~ *ginger vinaigrette ~ lump crabmeat* 31
 Alaskan Halibut ~ *béarnaise sauce ~ macadamia crust* 37
 Chilean Sea Bass ~ *lobster miso sauce ~ sweet potato* 39
 Bedford Jumbo Sea Scallops ~ *saffron green peppercorn sauce ~ fresh pesto* 42
 Lobster Mac-n-cheese ~ *truffle oil* 30
 Dijon Garlic Encrusted Spring Lamb Rack ~ *mint sauce* 46
 Broiled Pork Tenderloin Medallions ~ *raspberry chipotle reduction* 30
 Roasted Chicken Breast ~ *black truffle and mushroom sauce* 26
 Bone-In Berkshire Pork Chop ~ *apple cider reduction ~ sweet corn cakes* 39

SIDES

VEGETABLES & STARCH

(Hollandaise served upon request)

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|---------------------------------------|---|
| Sautéed Green Beans ~ prosciutto 10 | Three Cheese au Gratin 12 |
| Asparagus ~ steamed or grilled 10 | Truffle Fries 8 |
| Broccoli ~ steamed or sautéed 9 | Baked Potato 8 |
| Creamed Spinach 9 | Pecan Maple Sweet Potato Mash 10 |
| Sautéed Leaf Spinach 9 | Islands Onion Rings 11 |
| Sautéed Garlic Wild Mushrooms 9 | Arthur's Garlic Basil Mashed Potatoes 8 |
| Herb & Cheese Roasted Tomatoes 9 | Arthur's Mac-n-cheese 10 |
| Loaded Broccoli Casserole 12 | Creamed Corn 10 |
| S & S Brussels Sprouts, Prosciutto 12 | Sweet Potato Fries 9 |

SAUCES

\$2 each

- | | | | |
|-------------|-------------|----------------|----------|
| Béarnaise | Peppercorn | Three Mustards | Steak |
| Hollandaise | Maytag blue | Horseradish | Mushroom |

DESSERTS

- | | |
|--|---------------------------------|
| White Chocolate Crème Brulée 8 | Molten Dark Chocolate Cake 12 |
| Dark Belgian Chocolate Crème Brulée 8 | Key Lime Pie, Raspberry sauce 9 |
| Peanut Butter Chocolate Mousse with
Banana Ice Cream 10 | Strawberry Cake 10 |
| Cheesecake with Fresh Berries 9 | Banana Fosters 12 |
| Godiva Chocolate Cheesecake 10 | Brown Cow Cheesecake 10 |
| Five Layers Chocolate Cake ~ French Vanilla Ice Cream 16 | |
- * **Rod's Soufflé** ~ Grand Marnier ~ Dark Chocolate 18 (*please allow 25 minutes for preparation*)
 * **Prime Banana Foster** ~ for two ~ table side ~ 20
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