



**ARTHUR'S
RESTAURANT**

Room Service Menu

BREAKFAST

Served 6:30 a.m. to 11:00 a.m. — Touch 2044 to order.

The Daily Double	8
Two Eggs (prepared any style) with choice of Bacon, Sausage, Home Fries or Grits. Served with your choice of Breakfast Bread and Coffee or Tea.	
Eggs Benedict	9
Two Eggs poached with Canadian Bacon on an English muffin. Topped with Hollandaise and Black Olives, served with Home Fries and Coffee or Tea.	
Ocala's Choice Omelette	10
Three Egg Omelette topped with your choice of fresh cut toppings. Choose from Ham, Bacon, Sausage, Cheese, Green Peppers, Onions, Mushrooms, or Salsa. Served with Home Fries or Grits and Coffee or Tea.	
Double Diamond Parfait	7
Glass of blended mix of European Grains and dried Fruits, sliced Georgia Peaches and Yogurt. Includes Coffee or Tea.	
Fresh Fruit Platter	8
Fresh seasonal dried Cantaloupe, Honeydew, Pineapple, Strawberries and Grapes with cottage cheese and breakfast muffin. Some items may be seasonal. Includes Coffee or Tea.	
Belmont Waffles	7
Thick and rich malted Belgian waffle with fresh butter and maple syrup. Includes Coffee or Tea.	
Kentucky Derby Flap Jacks	7
Three pancakes right off the griddle. Served with real butter and maple syrup. Includes Coffee or Tea.	
French Toast	7
Three slices of fresh French Bread dipped into special egg batter. Served lightly browned, dusted with Cinnamon Sugar, with hot maple syrup. Served with Coffee or Tea.	

LUNCH APPETIZERS

Served 11:00 a.m. to 11:00 p.m. — Touch 2044 to order.

Shrimp Cocktail	11
Six jumbo poached shrimp on Japanese seaweed salad with a key lime cocktail, lemon crown and sesame cracker.	
Jumbo Lump Crab Cakes	13
Jumbo lump crab meat, pan seared golden, garnished with polenta reggiano crisp and romesco sauce.	
Local Farm-Raised Fried Green Tomatoes	9
Corn crusted and fried crisp, served on our signature house salad with tangy horseradish cream sauce.	



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SOUP & SALAD

Served 11:00 a.m. to 11:00 p.m. — Touch 2044 to order.

- French Onion Soup Gratinée** 7
A classic brodo with caramelized onions, sherry, carefully seasoned and topped with a French crouton and gruyere cheese and baked golden.
- Caesar Salad** 9
Classic anchovy lemon and parmesan hearts of romaine and garlic croutons.
Add grilled chicken, 5 • Add grilled salmon, 9 • Add grilled filet, 11
- Our Signature Salad** 10
Mesclun greens tossed with tomato, cucumber, cilantro, artichokes, olives, and feta cheese with lemon vinaigrette.

SANDWICHES

Served 11:00 a.m. to 11:00 p.m. — Touch 2044 to order.

- Chateau Steak Sandwich** 10
Tender sirloin, sliced thin, seasoned and seared with peppers, onions and topped with domestic Swiss. Served on French bread.
- N.Y. Deli Reuben** 9
Stacked thin-sliced lean corned beef, Swiss, sauerkraut and Thousand Islands pressed on sour-dough rye.
- Our House Signature Burger** 9
Grilled Angus sirloin on a corn-dusted kaiser roll with aged Wisconsin cheddar, lettuce, tomato, onion straws.
- Italian 'Sangwich' Panini** 11
Imported capocola, salami, mozzarella, spinach, olive relish and tomato pesto on focaccia
All sandwiches served with chips or fries and a pickle
- Chicken Quesadilla** 9
Grilled chicken with peppers and onions, jack cheese and pico de gillo. Pressed and served with chipotle and avocado ranch.

There is a risk associated with consuming raw and undercooked animal products.

Additional 6.5% Sales Tax, 20% Gratuity and \$2.00 Delivery Charge

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SNACK MENU

1 lb. Mixed Nuts.....	13
1 lb. of Sizzle Snack Mix.....	13
1 lb. of Chips and Dip	13
1 lb. of Goldfish.....	13
1 lb. of Pretzels.....	13

PARTY MENU

Vegetable Tray.....	\$24.95
Serves up to four. Served with bleu cheese or ranch dressing.	
Cheese Tray	\$24.95
Serves up to four. Two pounds of assorted cheese, with crackers, dried fruit and grapes.	
Chicken Fingers (per 20).....	\$18.95
Served with honey mustard.	
Meatballs (per 30).....	\$17.95
Served with marinara sauce.	

16" Sicilian Pizza

Served with a choice of three toppings:
onions, peppers, mushrooms, pepperoni, bacon & cheese.

16



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ENTREES

Served 4:30 p.m. to 11:00 p.m. — Touch 2044 to order.
All Entrees served with house salad and fresh baked bread.

GRILLED FILET MIGNON

From the chopping block, our Columbian rubbed choice filet finished in a Shiraz wine sauce. Served with a side of béarnaise.
8 oz. 29 • Half 20

GRILLED NEW YORK STEAK

Center cut USDA choice from Iowa, dry rubbed with our chef's select seasoning. Served with a gorgonzola herb butter
27

DIJON ROSEMARY CRUSTED LAMB CHOPS

Dijon rosemary crusted roasted rack of lamb.
Full 30 • Half 20

PROSCIUTTO-WRAPPED CHICKEN

Pan-seared, boneless and skinless chicken breast wrapped in prosciutto balsamic reduction.
20

DELMAR'S DAILY DOUBLE

Grilled breast of chicken paired with Florida crab cake, crisp onion straws and romesco sauce.
29

FRESH CATCH OF THE DAY

\$ Market Price

ARLINGTON'S EXACTA

Pan-seared petite filet mignon paired with gulf shrimp in creamy artichoke, mushroom and asparagus duxelle.
34

MARION SHRIMP ROSETTE

Jumbo gulf shrimp with lump crab, apple smoked bacon, cranberries, French boursin, herb butter sauce.
26

SIDES

Kosher Salt-Crusted Baked Potato (4) • Fresh Skin On Mashed Potatoes (4) • House Risotto (5)
Haricot Verts (4) • Steamed Broccoli (4) • Asparagus (5)

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