

Arthur's

• APPETIZERS •

DIRTY MARTINI SHRIMP COCKTAIL

Jumbo Shrimp, lemon, olive tapenade,
key lime cocktail.

9

JUMBO SCALLOPS

Panco crusted, prosciutto bacon BBQ.

9

FRIED GREEN TOMATOES

Fresh mozzarella, balsamic.

7.50

SESAME SEARED TUNA

Wakame, General Tao's.

9

JUMBO LUMP CRAB CAKES

Wonton, cucumber, garlic chili sauce.

9

FRIED MOZZARELLA

Buffalo mozzarella, garlic, tomato basil ragoût.

7.5

• SOUP AND SALAD •

FRENCH ONION SOUP GRATINÉE

Caramelized onions, sherry, Holland Rusk, Gruyere cheese.

6

FRIED CHICKEN SALAD

Mixed greens, Dijon potato salad, tomato, cucumber, peppercinis, cheddar, olive.

7.5

OUR SIGNATURE SALAD

Young greens, ripe tomato, cucumber, artichokes, olives, feta, jalapeno, lemon vinaigrette.

7.5

REGGIANO ROMAINE SALAD

Romaine hearts, anchovy dressing, croutons, Reggiano parmigiano.

7.5

• SANDWICHES •

served with fresh chips

BUDDY BURGER

Angus burger, Wisconsin cheddar, pickle.

7.5

GRILLED CHICKEN

Grilled chicken, smoked Gouda, olive,
mayonnaise, onion, Kaiser.

7.5

GREEN EGGS & HAM CROISSANT

Black Forest ham, cheddar, sunnyside egg,
spinach, croissant.

7.5

FILLY STEAK SANDWICH

Sirloin, peppers, onions, Swiss, hoagie.

7.5

**Now Pouring a Special Collection of
Woodbridge Wines by Robert Mondavi**

Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

6 per Glass or by the bottle 26

Arthur's

• A LA CARTE •

Includes house signature salad, chef's appropriate condiment, bread & butter

GRILLED FILET MIGNON

Creamy garlic mash, demi glaze, Béarnaise.
8 oz. 27 ~ Half 19

BRAISED BEEF SHORT RIBS

Boneless veal, demi glaze, creamy garlic mash.
21

SEARED LAMB LOIN

Argentina chimichurri, Rosemary potatoes.
26

GRILLED CHICKEN PAILLARD

Grape tomatoes, cucumber, lemon, Feta, linguini.
17

MARION SHRIMP AND CRAB

Shrimp, lump crab, garlic-tomato linguini, parmigiano.
22

COUNTRY FRIED STEAK

Tenderloin medallion, bacon-cheddar mash,
Creamy pan-gravy.
16

ROASTED BEEF TENDERLOIN

Garlic peppercorn rub, iceberg wedge, tomato,
bacon, blue cheese.
14

GRILLED NEW YORK STEAK

Shiraz demi, rosemary potatoes.
24

ST LOUIS RIBS

Slow smoked, Chef's famous BBQ sauce.
Full 21 ~ Half 15

CHICKEN MONTEREY

Mushrooms, demi, tomato, Monterey cheese, risoto.
17

OCALA DERBY

Petite filet, crispy shrimp, rosemary potatoes.
26

Ask about our daily
**CHEF'S CREATION OR
FRESH CATCH OF THE DAY**

• SIDES •

Asparagus ~ 4
Broccoli ~ 3
Mushrooms ~ 3
Spinach ~ 4
Linguini aglio e olio ~ 4

Baked potato ~ 4
Rosemary potatoes ~ 4
Mashed potatoes ~ 3
Bacon cheddar mashed potatoes ~ 5
House risotto ~ 4

• WEEKEND FEATURES •

FRIDAY NIGHT

STUFFED SALMON

With crabmeat on house risotto
17

SATURDAY NIGHT

PRIME RIB

Served with Au Jus and Baked Potato
17

SUNDAY BRUNCH

PRIME RIB BRUNCH

Carved Prime Rib, Peel and Eat shrimp, Smoked Salmon, Omelet Station and so on.
20