



Restaurant Week Menu

\$49

First Course

Watermelon Salad

Persian cucumber/red onion/cherry tomatoes/arugula/feta cheese/citrus vinaigrette

Hearts of Lettuce Salad

Iceberg Lettuce with Applewood Smoked Bacon/Pecans & Roquefort Dressing

Champagne Brie Soup

Arthur's Signature of the House

Lobster & Lump Crab Cake

Southern slaw/chardonnay sauce

Entrée Selections:

Shrimp Avocado Fresh Gulf Red Snapper

Avocado/ shrimp & mushroom relish/cilantro lime sauce/saffron rice/mixed veggies

Jumbo Lump Crab Meat Stuffed Grilled Norwegian Salmon with Champagne Caper Sauce

Roasted garlic mashed potatoes/French green beans almandine

Lamb Shank Osso Bucco Style

Slow Braised, Demi Glaze, Vegetable Risotto

Center Cut Prime Tenderloin of Beef Chateaubriand Bordelaise and Béarnaise Sauce Duet

Potatoes Dauphinoise and Sautéed Asparagus

Dessert Selections:

Strawberry shortcake

Tiramisu

Chocolate mouse

Please ask server for additional wine pairing options