

Lounge Menu

THE ARTHUR J BURGER

CHARRED HALF POUND BEEF, NUESKE'S BACON,
CAMELIZED ONION, EMMENTAL CHEESE,
IN HOUSE MADE PARKERHOUSE BUN. 14.

GRILLED RARE HAWAIIAN ONO TATAKI

ASIAN PEAR, AVOCADO, PONZU SAUCE. 10.

BAKED SPINACH & BLUE CRAB DIP

WHITE OAK GRILLED BAGUETTE. 12.

WOOD-GRILLED SHISHITO PEPPERS

VIETNAMESE CAMEL SAUCE, THAI BASIL, CRISPY
SHALLOTS. 8.

CHILLED OYSTERS SELECTED BY FISHING WITH DYNAMITE

SERVED ON THE HALF SHELL OVER CRACKED ICE
WITH PEAR MIGNONETTE AND COCKTAIL
SAUCE. 3.50/EACH

NUESKE'S HAM & POTATO CROQUETTES

GOOEY FONTINA CHEESE, SMOKED HAM, SPICY
PIPERADE SAUCE. 8.

BEEF FAT STEAK FRIES

MALT VINEGAR, MUSTARD AIOLI, ROSEMARY SALT.
9.0

NEW ORLEANS STYLE 'BBQ' SHRIMP

THE ARTHUR J SAUCE, CREOLE SEASONING,
APPLE SLAW. 13.50

SIX EMBER ROASTED YAKITORI SKEWERS

2 SALMON, 2 PORK BELLY, 2 BEEF FILET WITH SOY
CAMEL GLAZE. 12.

CHILLED JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH HORSERADISH, DILL, AND
CUCUMBER. 22.

