

Arthur's Steakhouse

Served from 3 pm. Before 3 pm please ask your server.

CERTIFIED ANGUS BEEF STRIPLOIN
10OZ. 43/ 14OZ. 47.25/ 18OZ. 56.75/ 20OZ. 60

16OZ. CERTIFIED ANGUS BEEF RIB STEAK
served with sautéed mushrooms and veal jus
45

ALBERTA BEEF TENDERLOIN
with Roquefort blue cheese sauce, roasted pearl onions
and mushroom medley
44

“AAA” AGED 21 DAYS STRIPLOIN STEAK
10OZ. 48.75/ 14OZ. 53.50

STUFFED CHICKEN SUPREME
stuffed with sun-dried tomatoes and goat cheese
34

HAWAIIAN KONA KAMPACHI
with wilted spinach and parsley potatoes in jasmine and saffron tea broth
45

BLACK COD
with miso sauce and Enoki mushrooms, accompanied by baby
bok choy and wilted spinach
42

7OZ. GRILLED JAIL ISLAND ATLANTIC SALMON
served with Pernod cream sauce
38

RACK OF LAMB
served with mint jus
45

SIDE DISHES

GARLIC MASHED POTATOES
BAKED YUKON GOLD POTATO
TURNED ROASTED POTATOES
SCALLOPED POTATOES
ASIAN STIR-FRY
WILTED GARLIC SPINACH
GRILLED ASPARAGUS
BROCCOLI & CAULIFLOWER AU GRATIN
RIBBON ROOT VEGETABLES
MINI ROASTED RED POTATOES
STEAMED BOK CHOY
6.50

All steaks are cooked to your specifications:
“Pittsburgh Rare”, Blue, Very Rare, Rare, Medium Rare,
Medium, Medium Well or Well Done.