

## The finest in casual dining since 1966 All dinners are served with choice of side

### **APPETIZERS**

Fried Pickles \$7 Fried Cheese Curds \$9 Onion Rings \$8 Crab Cakes (2) \$11

Shrimp Cocktail \$10 \*Chicken Tenders \$9 Walleye Strips \$11

## ${f SIDES}$ All dinners are served with choice of one side

Baked Potato, Veggies, Garlic Mashed, Mashed Potatoes & Gravy, French Fries, Hashbrowns. Loaded Baked Potato or Hashbrowns- (topped with cheese & onions αdd \$1)

## SOUP & SALAD

Side Salad \$3 Caesar Salad \$10 \*Chicken Caesar Salad \$14

Soup of the day \$3 Soup & Salad Bar \$5—one trip Soup & Salad Bar \$9—all you can eat

 ${
m STEAK}$  (Rare, Medium Rare, Medium, Medium Well, Well Done, End Cut)

\*New York Strip \$27 \*Filet Mignon \$38

\*Ribeye \$32 \*Top Sirloin \$23

\*Prime Rib ~ Petite \$26.50, Queen \$29.50, King \$32.50

## STEAK ADDITIONS—ONLY

Lobster Tail \$30.00 Onions \$2 Mushrooms \$3 Mushrooms & Onions \$3.25 Parmesan or Bleu Cheese Crust \$3 Merlot Mushroom Sauce \$3

## SEAFOOD available baked or fried

\*Shrimp & Scallops 3-pc of each \$29

\*Walleye \$21 \*Shrimp 3-pc \$16, 5-pc \$23

\*Fresh Salmon with Dill Yogurt Sauce \$23 \*Lobster Tail \$43

\*Scallops \$35

\*Fish Fry 2-pc \$14, 3-pc \$16, 4-pc \$18 ... includes coleslaw (Fri. only)

# SURF & TURF

add an 8oz \*Prime Rib to any seafood choice \$15

## PORK & POULTRY

\*Grilled Chicken 1-pc \$14, 2-pc \$17 \*Pork Chop 1- \$15, 2- \$18

\*Broasted Chicken 2-pc \$12, 4-pc \$14

PASTA served with garlic toast

\*Fettuccine Alfredo \$14 \*4 - Cheese Baked Pasta \$16 \*Chicken Fettuccini \$18 \*Shrimp Fettuccine \$22

SANDWICHES All sandwiches are topped with lettuce, tomato, onions, & pickle. Add mushrooms or sautéed onions \$.50, add bacon or cheese \$1

\*Prime Rib Sandwich \$15 \*Arthur's Burger \$11

\*Chicken Sandwich Grilled or Crispy \$11

\*Deep Fried Cod Fish Sandwich \$12

# DESSERT

Sinful 7 \$7 The BIG Cookie \$8

Key Lime Cake/Mousse \$8 Homemade Cheese Cake plain \$7 \*\* add fruit topping +\$0.50 Make your own S'mores \$10

Triple Layer Chocolate Mousse \$8

Hwy. 14 & 23 | Spring Green, WI | 608-588-2521

Menu prices and menu items are subject to change without prior notice

Food is prepared in a kitchen where nuts, gluten and other allergens are present, menu descriptions do not include all ingredients. \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All weights are approximate. Customers assume all COVID-19 risks for themselves and family members, agree not to sue or indemnify Arthur's against any COVID-19 claims.

# White Wine

Listed from Sweeter to Dry

Cupcake Moscato (New Zealand) Glass 7/Bottle 27 Sweet flavors of stone fruit, honeydew melon, apple and pear

Chateau Ste. Michelle Riesling (Washington) Glass 6/Bottle 23 Delicately sweet with fresh, ripe pear and juicy apple flavors

Wollersheim Prairie Fume (Wisconsin) Glass 7/Bottle 27 Crisp and fruity with fresh peach and melon flavors

Erath Pinot Gris (Oregon) Glass 9 / Bottle 34 Aromatic, crisp, key lime flavor

Benvolio Pinot Grigio (Italy) Glass 6.5/Bottle 25 Full of core fruit flavors, very nicely textured on the palate

Cupcake Sauvignon Blanc (New ZealandGlass 7/Bottle 27 Complex flavors with the zing of Meyer lemons and key limes

Kendall Jackson Chardonnay (California) Glass 7.5/Bottle 32 Beautifully integrated tropical flavors with citrus notes

# Sparkling and Sweet

Lo Duca Lambrusco (Italy) Glass 6/Bottle 23 Sweet flavor of cherry, berries & a touch of effervescence

Gran Campo Viejo Brut Reserva (Spain) Bottle 26 A sparkle of white fruit with hints of wood

Verdi Spumanti (California) Split Glass 6/Bottle 18 Nice bubbles and sweetness, with ripe pear and honey flavors

Moscato D'Asti, Bricco Riella (Italy) Bottle 27

## Red Wine

Listed from Lighter to Fuller-Bodied

Shiraz, \19 Crimes (Australia) Glass7/Bottle 27 Aromas of vanilla balanced with ripe raspberry and plum fruit

10 Span, Pinot Noir (California) Glass 7/Bottle 25 Complex flavors of currants and berries

Insurrection/Red Blend (Australia) Glass 7.5/Bottle 28 Lush flavors of raspberry with a touch of spice

Terrazas Altos del Plata Malbec (Argentina) Glass 7/Bottle 27 Flavors of black fruit jam and vanilla give the wine a long finish

14 Hands Cabernet Sauvignon (Washington) Glass 7/Bottle 27 Fresh flavors of cherries and currants with a touch of cocoa

Joel Gott Cabernet Sauvignon (California) Glass 9/Bottle 32 Cassis & dark fruit flavors with a lone, smooth finish

# Sycamore Lane Vineyards

Arthur's House Pours

Chardonnay, Merlot, Cabernet Sauvignon Glass 5/Bottle 20

## Arthur's World Whiskers

J&B

Blended Scotch Whiskey

Dewar's White Label

Johnnie Walker Red

Johnnie Walker Black

Single Malt Scotch Whiskey

Glenlivet 12 yr. Speyside

Laphroaig 10 year, Islay

Glenmorangie 10 yr. Highland

## Canadian Whiskey

- Black Velvet
- Canadian Club
- Windsor
- Seagram's VO
- Crown Royal
- Crown Royal Apple
- Crown Royal Peach
- Crown Royal Vanilla

## Irish Whiskey

- Jameson
- Jameson Reserve Black Barrel
- All You Can Eat Prime Rib 1st Sat. each month Lobster Lover's Feast 4th Wed. of each month
- Event Space with Private Bar book with us today!

## Classic Cocktails

### Arthur's House Old Fashioned

Start your night out with a Wisconsin Classic, hand muddled & mixed to your liking with Christian Brothers or Korbel

#### Wisconsin Old Fashioned

Drink local with J. Henry Bourbon from Dane, Wisconsin, combine it with Ginger Ale in a classic old fashioned for a new twist

### Apple Old Fashioned

Spice it up with Crown Apple and a splash of Fireball

### Jenny's Low Sugar Apple Old Fashioned

apple old fashioned made with diet soda & muddled without sugar

#### Manhattan

Straight up or on the rocks, with sweet vermouth, recommend it with Jameson, Maker's Mark or Bulleit Rye

#### Arthur's Dirty Secret

Cîroc Vodka or Beefeater Gin combined with olive brine and a splash of Dry Vermouth

#### Cosmopolitan

Absolut Vodka, Cointreau, lime juice and cranberry juice

### Lemon Drop

Absolut Citron muddled with lemon juice & sugar cubes, served in a sugar rimmed glass

#### Moscow Mule

Vodka, lime juice & ginger beer served in a copper mug

# After Dinner Drinks

White Russian Absolut, Kahlua & Cream, add Bailey's for a Blind Russian

Nutty Irishman Jameson, Frangelico, and Coffee

## Ice Cream Drinks

Grasshopper Crème de Menthe for a minty flavor Pink Squirrel Crème de Almond, white Crème de Cacao Golden Cadillac Made with Galliano an Italian Liqueur Nutty Arthur Made with Frangelico with a hazelnut flavor Brandy Alexander Brandy & ice cream

## Beers

### On Draught:

Seasonal on tap

(Please ask your Server)

## **Bottled Beer Domestic**

- Blue Moon
- Budweiser, Bud Light
- Busch Light
- Miller Genuine Draft, 64,• High Life, & Miller Lite •
- Michelob Ultra
- Coors, Coors Light
- Pabst Blue Ribbon, can
- Samuel Adams

#### **Imports**

- Corona & Corona Light
- Guinness (can)
- Newcastle Brown Ale
- Hacker Pschorr Weiss
- Heineken
- Stella Artois
- Modelo

#### Non-Alcoholic

- Kaliber N/A
- O'Doul's N/A
- O'Doul's Amber N/A

## Seltzers

- White Claw-Black Cherry, Raspberry, Mango
- Twisted Tea-Lemon

### Cider

Redd's Hard Cider

## Wisconsin Beers

- Leinenkugel's Original
- New Glarus, Spotted Cow
- Ale Asylum Hopalicious
- Lake Front Brewery

Lakefront Lager

Eastside German Style Dark Lager

## Lake Louie

Kiss The Lips IPA Tommy Porter Lager Warped Speed Scotch Ale 834 Pale Ale