



# Arthur's SUPPER CLUB



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

## APPETIZERS

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

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

## SIDES *All dinners are served with choice of side*

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

## SOUP & SALAD

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

Soup of the day \$3  
All you can eat Soup & Salad Bar \$9

## STEAK

\*New York Strip \$25  
\*Filet Mignon \$32

\*Ribeye \$25  
\*Top Sirloin \$19

**\*Prime Rib ~ Petite \$21, Queen \$23, King \$26**

### STEAK ADDITIONS

Lobster Tail \$19.<sup>99</sup> Onions \$2 Mushrooms \$3 Mushrooms & Onions \$3.<sup>25</sup>  
Parmesan or Bleu Cheese Crust \$3 Merlot Mushroom Sauce \$3

## SEAFOOD *available baked or fried*

\*Shrimp & Scallops 3-pc of each \$29  
\*Grilled Salmon with Dill Yogurt Sauce \$20  
\*Lobster Tail \$37, 2 tails \$44  
\*Scallops \$35  
\*All you can eat Fish \$17, includes coleslaw - (*Fri. only*)

\*Walleye \$21  
\*Shrimp 3-pc \$16, 5-pc \$23  
\*Fish Fry 2-pc \$14, 3-pc \$16 (*Fri. only*)

### SURF & TURF

add an 8oz \*Prime Rib to any seafood choice \$11

## PORK & POULTRY

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

\*Broasted Chicken 2-pc \$12, 4-pc \$14  
\*All you can eat Broasted Chicken \$17

## PASTA *served with garlic toast*

Fettuccine Alfredo \$14  
4 - Cheese Baked Pasta \$14

\*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 \$11  
\*Arthur's Burger \$11

\*Chicken Sandwich Grilled or Crispy \$11  
\*King Burger (1 full pound) \$20

## DESSERT

Sinful 7 Chocolate Cake \$7  
Seasonal Desserts \$7

Cheese Cake plain or with fruit topping \$7  
Make your own S'mores \$10

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.  
Customer assume all COVID-19 risks for themselves and family members, agree to not to sue or indemnify Arthur's against any COVID-19 claims.

# Drink Menu

## White Wine

*Listed from Sweeter to Dry*

- Jacob's Creek Moscato (Australia)** Glass 6/Bottle 20.75  
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
- Benvolio Pinot Grigio (Italy)** Glass 6.5/Bottle 25  
Full of core fruit flavors, very nicely textured on the palate
- Cupcake Sauvignon Blanc (New Zealand)** Glass 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
- Segura Viudas Brut (Spain)** Split 6  
A dry sparkler
- 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*

- Chianti, Straccali (Italy)** Glass 7/Bottle 27  
Aromas of violets & cherries with a smooth finish
- 10 Span Pinot Noir (California)** Glass 8/Bottle 29  
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

Signature Arthur's House Pours

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon  
Glass 5/Bottle 20

## Bottle Selections

- Pinot Noir, Erath, Oregon** Bottle 40
- Cabernet Sauvignon "Artemis"**
- Cinq Cepages, Chateau St Jean, Sonoma, CA** Bottle 125

## Arthur's World Whiskeys

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| <p><b>Canadian Whiskey</b></p> <ul style="list-style-type: none"> <li>• Black Velvet</li> <li>• Canadian Mist</li> <li>• Canadian Club</li> <li>• Windsor</li> <li>• Seagram's VO</li> <li>• Crown Royal</li> <li>• Crown Royal Regal Apple</li> </ul> <p><b>Irish Whiskey</b></p> <ul style="list-style-type: none"> <li>• Jameson</li> <li>• Jameson Reserve Black Barrel</li> </ul> | <p><b>Blended Scotch Whiskey</b></p> <ul style="list-style-type: none"> <li>• Dewar's White Label</li> <li>• Johnnie Walker Red</li> <li>• Johnnie Walker Black</li> <li>• J &amp; B</li> </ul> <p><b>Single Malt Scotch Whiskey</b></p> <ul style="list-style-type: none"> <li>• Glenlivet 12 yr Speyside</li> <li>• Glenmorangie 10 yr Highland</li> <li>• Laphroaig 10 year, Islay</li> </ul> |
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## 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

Ciroc 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 Noyaux, white Crème de Cacao for almond flavor

**Golden Cadillac** Made with Galliano an Italian Lacquer

**Nutty Arthur** Made with Frangelico with a hazelnut flavor

**Brandy Alexander** Brandy & ice cream

## Beers

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| <p><b>On Draught</b> Seasonal</p> <p><b>Bottled Beer Domestic</b></p> <ul style="list-style-type: none"> <li>• Blue Moon</li> <li>• Budweiser, Bud Light</li> <li>• Busch Light</li> <li>• Miller Genuine Draft, 64,</li> <li>• High Life, &amp; Miller Lite</li> <li>• Michelob Ultra</li> <li>• Coors Light</li> <li>• Twisted Tea</li> <li>• Pabst Blue Ribbon, can</li> <li>• Samuel Adams</li> </ul> <p><b>Imports</b></p> <ul style="list-style-type: none"> <li>• Corona &amp; Corona Light</li> <li>• Guinness (can)</li> <li>• Newcastle Brown Ale</li> <li>• Hacker Pschorr Weiss</li> <li>• Heineken</li> <li>• Stella Artois</li> </ul> <p><b>Malt Beverages</b></p> <ul style="list-style-type: none"> <li>• Angry Orchard</li> <li>• Mike's Hard Lemonade, &amp; Black Cherry</li> <li>• Seagram's Wild Berry</li> </ul> <p><b>Non-Alcoholic</b></p> <ul style="list-style-type: none"> <li>• Kaliber N/A</li> <li>• O'Doul's N/A</li> </ul> | <p><b>Seltzers</b></p> <ul style="list-style-type: none"> <li>• White Claw</li> <li>• Truly</li> <li>• Bud Light Mango, Strawberry</li> </ul> <p><b>Wisconsin Beers</b></p> <ul style="list-style-type: none"> <li>• Leinenkugel's , Original, Summer Shandy</li> <li>• New Glarus, Spotted Cow</li> <li>• Ale Asylum Strawberry Rhubarb FVck CoVid Hazy Pale Ale Hopalicious</li> <li>• Potosi Snake Hollow IPA</li> <li>• Point Brewery Milkshake Malt Porter</li> <li>• Lake Front Brewery Wisconsinite Summer Weiss Lakefront Lager Hazy Rabbit- Hazy IPA Eastside German Style Dark Lager</li> <li>• Lake Louie Kiss The Lips IPA Warped Speed Scotch Ale</li> <li>• Wisconsin Dells Brewing Co. Relaxing Raspberry</li> <li>• Vintage Woodshed IPA</li> </ul> |
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- 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!