



Serving Fresh Certified Angus Beef
and Prime Rib daily

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

APPETIZERS

Fried Pickles \$8
Fried Cheese Curds \$9
Onion Rings \$8
Crab Cakes (2) \$12

Shrimp Cocktail \$11
*Chicken Tenders \$12
Walleye Strips \$13
Oysters on the Half Shell (5) \$13

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 add \$1*)

SOUP & SALAD

Side Salad \$3
Caesar Salad \$11 / Half Caesar \$5.50
*Chicken Caesar Salad \$14

Soup of the day \$4
Soup & Salad Bar \$7—add on to meal
Soup & Salad Bar \$12—all you can eat
to go soup/salad \$12

STEAK *(Rare, Medium Rare, Medium, Medium Well, Well Done, End Cut)*

*New York Strip (12 oz) - \$28
*Filet Mignon (8 oz) - \$40

*Ribeye (14 oz) - \$36
*Top Sirloin (10 oz) - \$24

***Prime Rib ~ Petite (10 oz) \$27, Queen (12 oz) \$30, King (14 oz) \$33**

STEAK ADDITIONS—ONLY

Lobster Tail \$35^{.00} Jumbo Shrimp \$4.00/piece 3 Fresh Scallops \$21
Onions \$2 Mushrooms \$3 Mushrooms & Onions \$3.²⁵
Parmesan or Blue Cheese Crust \$3 Merlot Mushroom Sauce \$3

SEAFOOD *available baked or fried*

*Shrimp & Scallops 3-pc of each \$31
*Fresh Salmon with Dill Yogurt Sauce \$24
*Lobster Tail \$44

*Walleye \$22
*Shrimp 3-pc \$18, 5-pc \$25
*Scallops \$35 (baked only)

*FRIDAY Cod Fish Fry (fried or baked) 2-pc \$15, 3-pc \$17—add 1 piece \$5.00... includes coleslaw
***NEW—Bluegill - 5 deep fried filets - \$17 - served Friday's only

SURF & TURF

add an 9+oz *Prime Rib to any seafood choice \$18

PORK & POULTRY

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

*Broasted Chicken 2-pc \$14, 4-pc \$16
- add bone-in chicken breast \$4.00

PASTA *served with garlic toast - does not include side choice*

*Fettuccine Alfredo \$16
*4 - Cheese Baked Pasta \$18
- add grilled chicken breast \$4.00

*Chicken Fettuccine Alfredo \$22
*Shrimp Fettuccine Alfredo \$24
* Snow Crab Fettuccine Alfredo \$29

SANDWICHES *All sandwiches are topped with lettuce, tomato, onions, & pickle—excluding Prime Rib Sandwich. Add mushrooms or sautéed onions \$1, add bacon or cheese \$1 each*

*Prime Rib Sandwich \$18 (no toppings)
*Arthur's Burger \$11

*Chicken Sandwich Grilled or Crispy \$14
*Deep Fried Cod Fish Sandwich \$14

DESSERT

Sinful 7 \$7
The BIG Cookie \$10 The Big Brownie \$10 Cheesecake plain \$7 **add fruit topping \$.50
Turtle Cheesecake \$7 Brown Cow Cheesecake \$8 Make your own S'mores \$10
**A la mode vanilla ice cream - +\$1.00

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.

Parties of 8 or more will be charged an automatic 20% gratuity

Drink Menu

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 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)

Seltzers

- White Claw—Mango & Peach
- Carbliss-Lemon, Black Raspberry, & Black Cherry
- Twisted Tea—Lemon

Cider

- Redd’s Hard Cider

Wisconsin Beers

- **Leinenkugel’s** - Original
- **New Glarus,** Spotted Cow

Lake Louie

- Kiss The Lips IPA
- Warped Speed Scotch Ale

Ale Asylum

Hopalicious

Non-Alcoholic

- Coors Edge N/A
- O’Doul’s N/A
- Heiniken 0

OLD Classics:

Pabst Blue Ribbon

Schlitz

Old Milwaukee

Red Stripe

Old Style

Hamms

- | | |
|--|---|
| <ul style="list-style-type: none">• All You Can Eat Prime Rib• Lobster Lover’s Feast• Event Space with Private Bar | <ul style="list-style-type: none">1st Sat. each monthEvery Wednesday Specialbook with us today! |
|--|---|

White Wine

Listed from Sweeter to Dry

EOS Moscato aromatic of candied orange peel and refreshing peach sorbet. Bright citrus and oral notes. Glass 6/Bottle 23

Sweet flavors of stone fruit, honeydew melon, apple and pear

Chateau Ste. Michelle Riesling 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 Glass 7/Bottle 27
Full of core fruit flavors, very nicely textured on the palate

EOS Sauvignon Blanc Glass 6/Bottle 23
Bright refreshing flavors of citrus & lemongrass & a crisp finish

The Crossing Sauvignon Blanc Glass 8/Bottle 35
Intense triopical fruit & hints of citrus—crisp final finish

Kim Crawford Sauvignon Blanc Glass/8/Bottle 35
Burst of passionfruit, citrus, & ripe tone fruit flavors

Kendall Jackson Chardonnay Glass 8/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 Only 26
A sparkle of white fruit with hints of wood

Verdi Spumanti (California) Split Glass 6/Bottle 20
Nice bubbles and sweetness, with ripe pear and honey flavors

Red Wine

Listed from Lighter to Fuller-Bodied

Pina, Cabernet Sauvignon (Napa Valley) Bottle 170
Sweet ripe berries with elegant balanced finish

Stags Leap, Cabernet Sauvignon (Napa Valley) Bottle 105
Plush & inviting with dark berry fruits & savory herbal notes

Shiraz, \19 Crimes (Australia) Glass 7/Bottle 27
Aromas of vanilla balanced with ripe raspberry and plum fruit

Josh, Pinot Noir Glass 9/Bottle 45
Bright & refreshing, flavors of strawberry & red fruits, hints of spice

Erath, Pinot Noir (Oregon) Glass 7/Bottle 25
Dry, served lightly chilled with hints of vanilla & delicate fruits

The Prisoner/Red Blend (California) Glass 9/Bottle 50
Lush flavors of raspberry with a touch of spice

Josh Legacy/Red Blend Glass 9/Bottle 45
Blueberry/Plum backed by pepper & vanilla

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 45
Cassis & dark fruit flavors with a lone, smooth finish

Josh, Merlot Glass 9/Bottle 45
Scents of violets, sweet plums, & vanilla bean

Kendal Jackson, Merlot Glass 8/Bottle 35
Aromas of black cherry & plum, currant, wild berries

NEW!! EOS California Vineyards

Arthur’s House Pours

Chardonnay, Merlot, Cabernet Sauvignon
Pinot Noir, Pinot Grigio Glass 6/Bottle 23

Arthur’s World Whiskeys

Canadian Whiskey

- Canadian Club
- Windsor
- Seagram’s VO
- Crown Royal
- Crown Royal Apple
- Crown Royal Peach
- Crown Royal Vanilla

Blended Scotch Whiskey

- Dewar’s White Label
- Johnnie Walker Red
- Johnnie Walker Black
- J & B

Single Malt Scotch Whiskey

- Glenlivet 12 yr. Speyside
- Glenmorangie 10 yr. Highland
- Jameson
- Jameson Reserve Black Barrel
- Laphroaig 10 year, Islay
- Jameson Orange

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