



ARCADIA
MODERN AMERICAN
STEAKHOUSE

FINGER FOOD

LOBSTER CORN DOGS \$12
WHOLE GRAIN MUSTARD, FENNEL

TRUFFLED POPCORN \$10
BLACK TRUFFLE BUTTER, CHIVES

SHRIMP COCKTAIL \$15
CITRUS POACHED, HORSERADISH COCKTAIL

WEST COAST OYSTERS \$2.50
SEASONAL SELECTION, JALAPEÑO MIGNONETTE

FOIE GRAS SLIDER \$12
PEAR CHUTNEY, CARAMELIZED ONION JUS

OYSTERS ROCKEFELLER \$12
PERNOD CREAMED SPINACH, PARMESAN

BRAISED BEEF POTATO SKINS \$11
GRILLED ONION, HORSERADISH CRÈME FRAÎCHE

STARTERS

MUSHROOM BISQUE
COGNAC CREAM, TRUFFLED CROUTONS \$10

ARCADIA SALAD
FUJI APPLES, WALNUTS, POINT REYES BLUE CHEESE \$9

BEEF TARTARE
TRADITIONAL ACCOMPANIMENT, RUSSET POTATO CHIPS \$16

BURRATA CHEESE
ORGANIC HEIRLOOM BEETS, BALSAMIC, MIZUNA \$11

BLACK OLIVE CAESAR
MARINATED OLIVES, WHITE ANCHOVY,
SOURDOUGH CROUTONS \$11

LOUISIANA ROCK SHRIMP LOUIE
BUTTERCUP LETTUCE, AVOCADO, EGG \$12

AHI TUNA TARTARE
SCOTCH BONNET PEPPERS, PEARS, SESAME OIL \$18

CHARCUTERIE

PROSCIUTTO AMERICANO \$11

BERKSHIRE LONZA \$10

SPICY COPPA \$9

TASTING OF ALL HAMS \$16
SERVED WITH APRICOT MUSTARD
PICKLED NAPA CABBAGE
TOASTED LEVAIN

ARTISAN CHEESES \$12

SELECT 3

BONNE BOUCHE <small>GOAT</small>	VERMONT CREAMERY, BROOKFIELD, VT
PLEASANT RIDGE RESERVE <small>COW</small>	UPLANDS CHEESE, DODGEVILLE, WI
SAN JOAQUIN GOLD <small>COW</small>	FISCALINI FARMSTEAD, MODESTO, CA
BASSERI TOMME <small>SHEEP</small>	BARINAGA RANCH, MARIN COUNTY, CA
ROGUE RIVER BLUE <small>COW</small>	ROGUE CREAMERY, CENTRAL POINT, OR

CLASSICS

MAINE LOBSTER POT PIE
BABY VEGETABLES, TRUFFLE CREAM
\$MARKET PRICE

MICHAEL MINA'S WHOLE FRIED CHICKEN FOR TWO
TRUFFLED MAC N' CHEESE, ROSEMARY ONION RINGS
\$26 PER PERSON (PAN ROASTED FOR ONE)

DAY BOAT SCALLOPS
SHALLOT CAKES, LEEKS, AMERICAN CAVIAR \$32

PHYLLO-DUSTED PETRALE SOLE
WHIPPED POTATOES, SAUCE DIJON \$27

STEAK ROSSINI
HUDSON VALLEY FOIE GRAS, PINOT NOIR \$44

WILD KING SALMON
CRANBERRY BEANS, SMOKED HAM
SWEET 100 TOMATO CONFIT \$29

SPECIALTY STEAKS

FILET MIGNON \$38

AMERICAN KOBE FLAT IRON \$36

"COWBOY" RIBEYE STEAK \$42

DRY AGED NEW YORK \$38

VEAL CHOP \$36

KUROBUTA PORK CHOPS \$32

SKIRT STEAK \$28

SAUCES

PINOT NOIR BORDELAISE

GREEN PEPPERCORN

CLASSIC BEARNAISE

WORCESTERSHIRE VINAIGRETTE

ACCOMPANIMENTS

HUDSON VALLEY FOIE GRAS \$19

MAINE LOBSTER TAIL \$22

BONE MARROW \$12

SIDES

TRUFFLED MAC & CHEESE \$9

CREAMED HEIRLOOM SPINACH \$8

CAULIFLOWER GRATINÉE \$8

DUCK FAT FRIES \$7

ROASTED WILD MUSHROOMS \$8

BROCCOLI AND TOYBOX CARROTS \$8

CLASSIC WHIPPED POTATOES \$7

SALT BAKED POTATO \$8