



In House Breads

PARKER HOUSE ROLLS DEVILED HAM

5

EMMENTAL POPOVER FRENCH ONION JUS

6

Soups & Salads

ROASTED TOMATO SOUP

LAURA CHENEL GOAT CHEESE, BASIL PESTO,
GRILLED SOURDOUGH SAMMIE

9

SPLIT PEA SOUP

VIRGINIA HAM, SMOKED CHICHARRONES,
RYE CROUTONS

10

BLUE CHEESE WEDGE

MYCELLA BLUE, NUESKE'S DOUBLE-SMOKED BACON,
CRUMBLED ORGANIC EGG, TINY TOMATO

13

CLASSIC CAESAR

WHITE ANCHOVY, PARMEGGIANO REGGIANNO,
GARLIC CROUTONS

14

GRILLED TREVISO

RICOTTA, EMPRESS DATES, PINE NUTS,
SHERRY VINAIGRETTE

15

Appetizers

ROASTED BONE MARROW TOAST

BACON-ONION JAM, PARSLEY SALAD, RED RADISH,
GRILLED FOCACCIA

14

SWEDISH MEATBALLS

POTATO PURÉE, CRANBERRY-KUMQUAT PRESERVES

14

FOIE GRAS AGNOLOTTI

HONEY CRISP APPLE, HAZELNUTS, BUTTERNUT SQUASH PURÉE,
SAGE, BROWN BUTTER

16

BEEF SIRLOIN STEAK TARTARE

QUAIL EGG, GREEN PEPPERCORN, RYE TOAST

16

HAMACHI TARTARE

AVOCADO, THAI CHILI, PERSIMMON, PUFFED RICE CHIP,
CUCUMBER, PEANUT

20

CHILLED JUMBO SHRIMP COCKTAIL

HORSERADISH COCKTAIL SAUCE, CUCUMBER, AVOCADO, DILL

22

ALASKAN KING CRAB LEGS

SERVED CHILLED OR STEAMED
HALF POUND PORTION/FULL POUND PORTION

28/48

Angus Beef

FLAT IRON 10 OZ.	30	NY STRIP - 'NEVER EVER' 14 OZ.	46
SKIRT 10 OZ.	32	RIBEYE 16 OZ.	48
PETITE FILET MIGNON 8 OZ.	44	FILET MIGNON 12 OZ.	49

USDA Prime Beef

NY STRIP - 'NEVER EVER' 16 OZ. 21 DAY WET-AGED	54	KANSAS CITY STRIP 22 OZ. BONE-IN 28 DAY DRY-AGED	80
RIBEYE 16 OZ. 28 DAY WET-AGED	58	ARTHUR J POT ROAST BRAISED PRIME SHORT RIB, POTATO PURÉE, RUTABAGA	32

T-BONE STEAK FOR TWO

36 OZ. 28 DAY DRY-AGED PRIME

BEST OF BOTH WORLDS - FILET & NY STRIP

120

BONE-IN RIBEYE TOMAHAWK FOR TWO

34 OZ. 28 DAY DRY-AGED PRIME

IMPRESSIVELY PERFECT - ARTHUR J'S FAVORITE

148

2 OZ. JAPANESE WAGYU BEEF STRIP LOIN

GRADE A5 KAGOSHIMA PREFECTURE

RENOWNED FOR INTENSE MARBLING

36 PER OZ.

MEAT TEMPERATURES

BLACK AND BLUE
SEARED RAW

RARE
COLD, PURPLE CENTER

MEDIUM RARE
WARM, RED CENTER

MEDIUM
HOT, PINK CENTER

MEDIUM WELL
SLIGHTLY PINK

WELL DONE
HOT GRAY CENTER

Sauces & Butters

Choice of one with your steak

ARTHUR J STEAK
CREAMY HORSERADISH
HOUSE BBQ SAUCE
CHIMICHURRI
SALSA VERDE

SAUCE BEARNAISE
GREEN PEPPERCORN
VIETNAMESE CARMEL
BLACK TRUFFLE BUTTER
FOIE MAPLE BUTTER

Toppings

MYCELLA BLUE CHEESE - 4
SUNNY SIDE UP EGG - 4
CARAMELIZED ONIONS - 4
BUTTERED LUMP BLUE CRAB - 8

OSCAR STYLE - 10
GRILLED SHRIMP - 18
ROUGIE FOIE GRAS - 22
STEAMED HALF LOBSTER - 30

A Beef With Beef

ARTICHOKE BARIGOULE TUNISIAN PANISSE, FETA CHEESE, GARLIC AIOLI	22	MOUNTAIN MEADOWS COLORADO LAMB RACK WHITE OAK-GRILLED, ROASTED FALL VEGETABLES	38
ORGANIC JIDORI HALF CHICKEN BUTTER BASTED, LEMON & THYME BRINED	26	WHOLE ROASTED SEA BREAM CHARRED CITRUS, FENNEL POLLEN, SALSA VERDE	46
GRILLED FAROE ISLAND SALMON BRUSHED WITH SHALLOT BUTTER	32	TRADITIONAL STEAMED 2LB WHOLE LOBSTER HERB-INFUSED DRAWN BUTTER	MP

Sides

BEEF FAT FRIES
MALT VINEGAR, WHOLE GRAIN MUSTARD AIOLI - 9
VERMONT SHARP CHEDDAR MAC & CHEESE
CRISPY GARLIC BUTTER BREAD CRUMBS - 9
COLEMAN FARMS SWISS CHARD
LEMON, BREAD CRUMBS, GARLIC - 9
SPICED ACORN & BUTTERNUT SQUASH
MAPLE-BOURBON BUTTER, CANDIED PECANS - 10

BUTTER LADEN MASH POTATO
YES, YOU SHOULD - 11
KING TRUMPET FRICASSEE
BROWN BUTTER, VEAL DEMI - 11
ROASTED CARROTS
ORANGE, HARISSA YOGURT, MINT - 11

CREAMED SPINACH
TOBACCO ONIONS - 12
FARRO RISOTTO
BRAISED TUSCAN KALE, FETA - 12
GREAT LAKES WILD RICE
CRANBERRIES, PECANS, SAGE BUTTER - 12
ASPARAGUS
POACHED EGG & MUSTARD SAUCE - 13



A PRODUCT OF THE GREAT DEPRESSION AND A BOMBARDIER AND NAVIGATOR DURING WORLD WAR II, ARTHUR J HAD AN INSATIABLE APPETITE FOR LIVING EACH DAY WITH GUSTO. ARMED WITH A BIG PERSONALITY AND A PENCHANT FOR RISKY ENDEAVORS, ARTHUR J (AS *EVERYONE*, INCLUDING HIS CHILDREN AND GRANDCHILDREN CALLED HIM) WAS INTRODUCED TO THE RESTAURANT BUSINESS THROUGH HIS FATHER-IN-LAW'S COFFEE SHOPS IN CHICAGO UPON HIS RETURN FROM MILITARY SERVICE.

HE MOVED HIS FAMILY TO LOS ANGELES IN 1948 AND QUICKLY LANDED A POSITION RUNNING THE COMMISSARY AT MGM STUDIOS, WHERE HIS INFECTIOUS ZEAL WAS ENJOYED BY THE ELITE HOLLYWOOD CLIENTELE. HOOKED ON PROVIDING HOSPITALITY, ARTHUR J OPENED THE FIRST (OF WHAT WOULD BE MANY) BEN FRANK'S COFFEE SHOPS IN 1952, ON THE SUNSET STRIP.

IN 1974, NOW JOINED BY HIS SON TOM, THE FRENCH QUARTER IN WEST HOLLYWOOD AND THE KETTLE IN MANHATTAN BEACH WERE LAUNCHED, BEFORE FOUNDING THE FIRST MIMI'S CAFÉ IN ANAHEIM IN 1978. NOW THIRTY-SEVEN YEARS LATER, ARTHUR J'S TWO YOUNGER SONS, AND HIS GRANDCHILDREN CARRY ON THE FAMILY BUSINESS OF LEGENDARY HOSPITALITY, EXPRESSED MOST RECENTLY THROUGH THIS NAMESAKE DINING ROOM IN THE COMMUNITY WHERE HE PLANTED ROOTS.

ENJOY YOUR LIFE, AND RAISE A GLASS!