



ARCADIA
MODERN AMERICAN
STEAKHOUSE

ICE COLD SHELLFISH & CRUDO

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| AHI TUNA TARTARE | ASIAN PEAR, PINE NUTS, CHILE, SESAME OIL..... | 21 |
| WEST COAST OYSTERS | SEASONAL MIGNONETTE..... | 18 |
| CHILLED TIGER SHRIMP | GIN "COCKTAIL" SAUCE..... | 16 |
| SHELLFISH PLATTER | TRADITIONAL GARNISHES..... | MKT |

APPETIZERS

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| ICEBERG BLT "WEDGE" | BACON, BLUE CHEESE, AVOCADO, HOUSE RANCH..... | 12 |
| CAESAR SALAD | PICKLED ONIONS, ANCHOVIES, FRISÉE..... | 12 |
| MARKET SALAD | STRAWBERRIES, POMEGRANATE SEEDS, RICOTTA SALATA..... | 12 |
| BEETROOT SALAD | WHIPPED BURRATA, RYE, ALMOND SABLÉ..... | 13 |
| MUSHROOM BISQUE | HON SHIMEJI MUSHROOMS, TRUFFLE MASCARPONE, CRISPY KALE.. | 14 |
| CHEESE AND CHARCUTERIE BOARD | SEASONAL MARMALADE, ARTISANAL MUSTARDS..... | 24 |
| HAND-CUT BEEF TARTARE | QUAIL EGG, LEMON | 17 |
| ROASTED BONE MARROW | GIARDINIERA, HERB SALAD..... | 14 |
| DUNGENESS CRAB CAKE | CREOLE CRÈME FRAÎCHE, FENNEL SALAD, ANCHO CHILI..... | 23 |

ENTRÉES

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| BRAISED SHORT RIBS | GLAZED CARROTS, HORSERADISH GREMOLATA..... | 35 |
| SEARED DIVER SCALLOPS | ROASTED CAULIFLOWER, GOLDEN RAISINS, BROWN BUTTER..... | 34 |
| BLACK COD | ROMESCO, SQUASH, SAFFRON EMULSION..... | 35 |
| WHOLE FREE-RANGE FRIED CHICKEN FOR TWO | TRUFFLED MAC & CHEESE (PAN-ROASTED FOR ONE 32)..... | 64 |
| MICHAEL'S CLASSIC LOBSTER POT PIE | BRANDIED LOBSTER CREAM, MARKET VEGETABLES..... | MKT |

FROM THE GRILL

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|--------------------------|-----------------------------------|----|
| U.S.D.A. PRIME | 8 oz FILET MIGNON | 44 |
| | 12 oz NEW YORK STRIP | 46 |
| BLACK ANGUS | 18 oz BONE-IN RIB EYE | 52 |
| | 10 oz SKIRT STEAK | 32 |
| SNAKE RIVER FARMS | 14 oz EYE OF RIB EYE..... | 54 |
| DRY-AGED | 18 oz BONE-IN NEW YORK STRIP..... | 59 |
| BERKSHIRE PORK | 14 oz KUROBUTA PORK CHOP..... | 36 |
| PAN-SEARED FISH | 6 oz MT. LASSEN RED TROUT | 30 |

ACCOMPANIMENTS

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| DUNGENESS CRAB OSCAR..... | 12 |
| BUTTER-POACHED LOBSTER TAIL..... | MKT |
| ROASTED PRAWNS | 14 |
| SEARED FOIE GRAS..... | 21 |

SAUCES

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| CLASSIC BÉARNAISE SAUCE | 4 |
| ARCADIA STEAK SAUCE | 4 |
| TRIO OF SAUCES BÉARNAISE, BORDELAISE, STEAK SAUCE.. | 7 |

SEASONAL SIDE DISHES 10

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| WHIPPED POTATO CRÈME FRAÎCHE |
| BABY YAMS PUMPKIN & SUNFLOWER SEEDS, SAGE |
| GRILLED ASPARAGUS LEMON ZEST, PARMESAN |
| MAC & CHEESE BLACK TRUFFLE, BROCCOLI |
| CREAMED SPINACH BACON |
| SALT-BAKED POTATO BACON, SCALLION, CRÈME FRAÎCHE |
| ROASTED MUSHROOMS SOY, MIRIN |