



**ARCADIA**  
MODERN AMERICAN  
STEAKHOUSE

**APPETIZERS**

|                   |   |
|-------------------|---|
| AHI TUNA TARTARE  | ASIAN PEAR, SESAME OIL, MINT, CHILIS 16                   |
| MUSHROOM BISQUE   | HON SHIMEJI MUSHROOMS, TRUFFLE MASCARPONE, CRISPY KALE 13 |
| HUMMUS PLATTER    | NAAN, MARINATED OLIVES, VEGETABLE CRUDITÉ 11              |
| LOBSTER CORN DOGS | WHOLE GRAIN MUSTARD CRÈME FRAÎCHE, FENNEL 12              |

**SALADS**

|                          |  |
|--------------------------|--|
| MARKET SALAD             | APPLES, GORGONZOLA, MARCONA ALMONDS, SHERRY VINAIGRETTE 12 |
| ICEBERG BLT "WEDGE"      | BACON, TOMATO, BIG ROCK BLUE CHEESE, HOUSE-MADE RANCH 12   |
| ROMAINE CAESAR           | COUNTRY CROUTONS, GRILLED ONIONS, WHITE ANCHOVIES 12       |
| <b>ADD TO ANY SALAD:</b> |  |
|                          | ROASTED ORGANIC CHICKEN BREAST 8                           |
|                          | GRILLED AHI TUNA OR TROUT 12                               |
|                          | BRICK OVEN-ROASTED PRAWNS 12                               |
|                          | GRILLED SKIRT STEAK 15                                     |

**BURGERS & SANDWICHES**

CHOICE OF DUCK FAT FRIES OR SIDE SALAD

|                                   |   |
|-----------------------------------|---|
| ANGUS BURGER                      | AGED WHITE CHEDDAR, MAPLE BACON, LETTUCE, GARLIC AIOLI 17 |
|                                   | ADD ON: AVOCADO 3, FRIED EGG 2                            |
| SOUTHERN FRIED CHICKEN SANDWICH   | FRANK'S HOT SAUCE, LETTUCE, TOMATO 16                     |
| CHESAPEAKE BAY CRAB CAKE SANDWICH | OLD BAY, CREOLE MUSTARD CRÈME FRAÎCHE 23                  |
| FALAFEL BURGER                    | FAVA BEANS, CHICK PEAS, TZATZIKI SAUCE, FENNEL SALAD 15   |
| CHICKEN CLUB SANDWICH             | AVOCADO, MAPLE BACON, WHEAT TOAST 16                      |

**STEAKS**

INCLUDES: DUCK FAT FRIES, SIDE SALAD, STEAK SAUCE

|                                |    |
|--------------------------------|----|
| 10 OZ. ANGUS PRIME SKIRT STEAK | 32 |
| 8 OZ. ANGUS PRIME FILET        | 44 |
| 12 OZ. ANGUS PRIME NY STRIP    | 46 |
| 18 OZ. BONE-IN RIB EYE         | 52 |

**SWEET BITES**

|                       |  |
|-----------------------|--|
| CHOCOLATE MOLTEN CAKE | SALTY CARAMEL ICE CREAM, HAZELNUT PRALINE 12 |
| TRIO OF SORBETS       | MANGO, LEMON, RASPBERRY 8                    |
| CARROT CAKE           | CANDIED WALNUTS, CRÈME FRAÎCHE SORBET 10     |

**WINE BY THE GLASS**

|  |    |
|--|----|
| CALIFORNIA SPARKLING <b>IRON HORSE</b> 'CUVÉE MICHAEL MINA'  | 18 |
| PROSECCO <b>BOCELLI</b> , ITALY                              | 15 |
| CHAMPAGNE <b>LANSON</b> 'BLACK LABEL' BRUT, FRANCE           | 24 |
| PINOT GRIGIO <b>JERMANN</b> , ITALY                          | 14 |
| PINOT BLANC <b>CHALONE</b> , MONTEREY COUNTY                 | 15 |
| ALBARIÑO <b>LA CAÑA</b> , SPAIN                              | 13 |
| SAUVIGNON BLANC <b>MATANZAS CREEK</b> , SONOMA COUNTY        | 14 |
| SAUVIGNON BLANC <b>BUNOCRISTIANI</b> , NAPA VALLEY           | 18 |
| CHARDONNAY <b>CARACCIOLI CELLARS</b> , SANTA LUCIA HIGHLANDS | 15 |
| CHARDONNAY <b>BARGETTO</b> , SANTA CRUZ MOUNTAINS            | 16 |
| RIESLING <b>WEINGUT ROBERT WEIL</b> , GERMANY                | 15 |
| ROSÉ <b>LE GRAND CROS</b> , FRANCE                           | 11 |
| PINOT NOIR <b>CHAMP DE RÊVES</b> , ANDERSON VALLEY           | 18 |
| PINOT NOIR <b>CALERA</b> , CENTRAL COAST                     | 21 |
| MERLOT <b>GUNDLACH BUNDSCHU</b> , SONOMA COUNTY              | 15 |
| MALBEC <b>KAIKEN</b> 'ULTRA', ARGENTINA                      | 12 |
| RED BLEND <b>FLORA SPRINGS</b> , NAPA VALLEY                 | 18 |
| CABERNET SAUVIGNON <b>LIBERATED</b> , SONOMA COUNTY          | 15 |
| CABERNET SAUVIGNON <b>PRIEST RANCH</b> , NAPA VALLEY         | 24 |
| RHÔNE BLEND <b>CLOS PISSARA</b> 'ARISTAN', SPAIN             | 13 |
| AMARONE DELLA VALPOLICELLA <b>GIUSEPPE LONARDI</b> , ITALY   | 26 |
| ZINFANDEL <b>RIDGE THREE VALLEYS</b> , SONOMA COUNTY         | 17 |

**BEVERAGES**

|                                 |            |
|---------------------------------|------------|
| COFFEE & HOT TEA                | 4.5        |
| MILK (WHOLE, 2%, FAT-FREE, SOY) | 4          |
| ESPRESSO                        | 5.5        |
| CAPPUCCINO                      | 5.5        |
| LATTÉ                           | 5.5        |
| AMERICANO                       | 5.5        |
| JUICE                           | 5          |
| VOSS (SPARKLING OR STILL)       | SML 5 LG 8 |
| SOFT DRINK                      | 4          |
| LEMONADE                        | 4          |
| ICED TEA                        | 4          |

**DRAUGHT BEER**

|   |    |
|---|----|
| CHIMAY TRIPLE WHITE, BIÈRES DE CHIMAY S.A.      | 14 |
| "PUNK'N" PUMPKIN ALE, UINTA BREWING COMPANY     | 10 |
| DENOGGINIZER DOUBLE IPA, DRAKES BREWING COMPANY | 8  |
| SCRIMSHAW PILS, NORTH COAST BREWING COMPANY     | 8  |

AN 18% SERVICE CHARGE IS ADDED TO PARTIES OF 6 OR MORE

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
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