



## *Appetizers*

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17  
Shaved brussel sprout salad, lemon vinaigrette, goat cheese, pumpkin seeds 17  
Beet salad, blue cheese, endive, wild arugula, champagne vinaigrette, candied walnuts 19  
West coast oysters on the half shell, red wine mignonette, lemon wedge 23  
Crab toast, warm brioche, garlic aioli, wild arugula, chili threads 22  
Beef tartare, garlic, shallots, caperberries, puffed bread, chili oil, green onions 21  
Potato croquettes, smoked bacon, cheddar cheese, crème fraîche, chives 16  
Roasted chestnut agnolotti, ricotta cheese, green onion, brown butter foam 19  
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18  
Roasted butternut squash soup, herb oil 14

## *Entrees*

Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41  
Roasted salmon, english peas, salsify, baby radish, dijon mustard foam 35  
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 43  
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraîche, capers 29  
Wild mushroom risotto, aged parmesan cheese, fine herbs 29  
Rigatoni pasta, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 30  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29  
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 31  
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45  
Braised beef short rib, artichoke heart filled with potato puree, rapini, cognac sauce, horseradish cream 46  
Filet mignon, pomme anna potato gai lan broccoli, bordelaise sauce, herb butter 62

## *Dessert*

Milk chocolate mousse, peanut butter crunch, oat granola, chocolate sauce 15  
Raspberry tiramisu, espresso-soaked lady fingers, mascarpone crème, coffee macaron 15  
Pumpkin pie, graham cracker crust, toasted meringue, wild berry puree, cinnamon cream 15  
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15  
Fresh coconut milk sorbet with a hint of lime, coconut macaroon 10

## *Kids*

Butter spaghetti with cheese 7 / Chicken breast 7 / French fries with ketchup 6

## *Weekly Cocktails Specials - FULL BAR AND EXTENSIVE WINE LIST AVAILABLE*

Spicy Margarita ~ Blanco tequila, Cointreau, lime, jalapeno syrup, tajin rim 15  
Blackberry Mule ~ Ketel One vodka, ginger juice, lime juice, blackberry puree, mint 15  
Blood Orange Old Fashioned ~ Four Roses bourbon, brown sugar syrup, orange bitters 15  
Pomegranate Collins ~ Beefeater London dry gin, pom juice, lime, soda water 15  
Eggnog White Russian ~ Flur De Cana 12yr Rum, Kahlua, eggnog, nutmeg 15

*Thank you for choosing to dine at The Arbour. We strive to use only organic, local, and fresh ingredients.*

PLEASE NOTE: WE ONLY ACCEPT CREDIT CARDS AND CASH PAYMENTS. NINETEEN PERCENT GRATUITY IS ADDED TO PARTIES OF SEVEN OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS