

THE ARBOUR

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 fraiche, 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 fraiche, 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