

THE ARBOUR

Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Beet salad, wild arugula, endive, candied walnuts, blue cheese, lemon vinaigrette 17
Shaved brussel sprout salad, toasted pinenuts, goat cheese, white wine vinaigrette 17
Coppa salami, puffed bread, pickled radish, wild arugula 19
Cauliflower carbonara, egg yolk, cream, aged parmesan cheese, crispy shallots 16
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 16
Spicy beef chili toast, warm brioche, beef fat candle, love 17
Butternut squash agnolotti, ricotta cheese, aged parmesan cheese, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
Roasted chestnut and onion soup, fresh nutmeg 13

Entrees

Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41
Roasted salmon, root vegetable medley, saffron beurre blanc, chili oil 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
Lobster risotto, one pound of Maine lobster, tomatoes, beans, shallots, aged parmesan cheese 49
Rigatoni pasta, piquillo pepper sauce, bread crumbs, pecorino cheese 29
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 29
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45
New York Steak, 12oz grass-fed steak, french fries, confit shallots, cognac sauce, ketchup 49
Filet mignon, wild mushroom ragout, classic pomme anna potato, truffle butter 57

Dessert

Milk chocolate mousse, peanut butter crunch, oat granola, chocolate sauce 15
Vanilla mousse, tropical fruit jam, brown sugar cake crumbs, almond macaron 15
Pumpkin pie, cinnamon dust, toasted meringue, red currant puree 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Coconut sorbet, lemon meringue kiss 10

Kids

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

Weekly Bar Specials

Cocktails Specials

Spicy Mezcal Margarita ~ Se Busca mezcal, jalapeno syrup, lime juice 15
Raspberry Sour ~ St. George gin, raspberry liquor, lemon juice, raspberry gummy 15
Grapefruit Old Fashioned ~ Four Roses bourbon, brown sugar, grapefruit bitters 15
Tito's Spritz ~ Tito's vodka, St. Germain, Alberto Nani prosecco, jasmine tea 15
Dark & Stormy ~ Flur De Cana 12-year rum, ginger beer, star anise, lime 15

FULL BAR AND EXTENSIVE WINE LIST AVAILABLE

The Arbour strives to use only organic, local, and fresh ingredients.

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