



Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Baby kale salad, buttermilk dressing, fried goat cheese, sunflower seeds 17
Melon salad, San Daniele prosciutto, wild arugula, olive oil powder, crispy quinoa 19
Crab pita, jumbo lump crab salad on a crispy pita bread, herb oil, chili threads 23
Double flat bread, garlic cream cheese, swiss chard, side of pickled carrots 18
Potato croquettes, smoked bacon, cheddar cheese, crème fraîche, chives 16
Prosciutto toast, warm brioche, peach compote, mascarpone cheese, wild arugula 18
Spinach and artichoke agnolotti, ricotta cheese, rosemary breadcrumbs, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
Brentwood yellow corn soup, chili dust 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
New York Steak, 12oz grass-fed steak, french fries, confit shallots, cognac sauce, ketchup 49
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
Vanilla panna cotta, poached rhubarb, strawberry, madeleine cookie 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Pineapple sorbet, lemon meringue kiss 10

Kids

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

Weekly Bar Specials

Cocktails Specials

Ginger Paloma ~ Blanco tequila, grapefruit juice, ginger syrup, lime wedge 15
Watermelon Drop ~ Concieri Vodka, watermelon juice, lemon, watermelon cube 15
Honey Old Fashioned ~ Four Roses bourbon, raw honey syrup, angostura bitters 15
Cherry Sour ~ Wild Roots gin, cherry syrup, lemon juice, egg white 15
Peach Rum Punch ~ Flor De Cana 12-year rum, peach, pineapple, lime juice 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