

THE ARBOUR

Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 16
Baby kale salad, green goddess dressing, warm goat cheese, sunflower seeds 16
Red beet salad, gorgonzola cheese, walnuts, endive, wild arugula, herb vinaigrette 16
Corn salad, cherry tomatoes, chick peas, soy beans, farro, white balsamic vinaigrette 16
Roasted asparagus, farm cheese, poached egg, crispy quinoa, crispy shallots 15
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15
Spicy beef chili toast, warm brioche, beef fat candle, love 16
Corn agnolotti, ricotta cheese, roasted corn, aged parmesan cheese, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 17
Roasted broccoli and cheddar cheese soup, black pepper 13

Entrees

Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41
Roasted salmon, english peas, pearl onions, pickled fresno chili, pea tendrils 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
Chicken piccata, lemon caper beurre blanc, sautéed green beans, roasted lemon, parsley 29
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29
Fusilli pasta, genovese basil pesto, roasted pinenuts, aged pecorino cheese 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, truffle aioli, ketchup 49
Filet mignon, potato gnocchi, baby market carrots, herb butter, beef jus 57

Dessert

Dark chocolate mousse, espresso crumble, crispy chocolate pearls, coffee cream 15
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15
Blue cheese cheesecake, strawberry puree, coconut macaroon, meringue 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Peach sorbet, lemon meringue kiss 10

Kids

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

Weekly Bar Specials

Cocktails Specials

Pineapple Mezcal Margarita ~ El Silenco mezcal, Blanco tequila, pineapple juice, lime
Spicy Negroni ~ Campari, The Botanist gin, Antica vermouth, fresno chili 15
Coffee Cake ~ Old Forester bourbon, Mr. Black coffee liquor, orange bitters 15
Cucumber twist ~ Tito's vodka, limoncello, cucumber juice, soda water 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