The Arbour

Appetizers

Sourdough bread and cultured butter with fresh thyme 6
California caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Shaved brussel sprout salad, lemon vinaigrette, goat cheese, pumpkin seeds 19
Beet salad, blue cheese, candied walnuts, endive, wild arugula 19
Pacific oysters, half dozen raw oysters, with tabasco mignonette, lemon wedge 23
Burrata cheese, baby tomatoes, crispy quinoa chips, arugula pesto 18
Edamame hummus, shaved radish, pea shoots, toasted ciabatta 17
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 17
Wild mushroom agnolotti, ricotta cheese, crispy shallots, truffle foam 21
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 43
Roasted salmon, english peas, salsify, baby radish, dijon mustard foam 38
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 45
Lobster risotto, one pound of maine lobster, cherry tomatoes, soybeans, fine herbs 55
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 32
Rigatoni pasta, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 31
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 32
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 34
Boneless pork chop, broccoli and cheddar covered potato gnocchi 38
Duo of duck, confit leg, seared breast, baby turnips, sauteed spinach, peppercorn sauce 49
Filet mignon, pomme anna potato, gai lan broccoli, bordelaise sauce, herb butter 64

Dessert

Dark chocolate mousse, candied peanuts, crispy chocolate pearls, peanut butter creme 15
Vanilla panna cotta, mango compote, shaved coconut 15
Pumpkin pie, graham cracker crust, toasted meringue, maple syrup anglaise 15
Warm apple strudel, vanilla ice cream, salted caramel sauce, prickly pear 15
Fresh strawberry sorbet, meringue shards 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*

Blood orange negroni~ Campari, gin, sweet vermouth, blood orange juice 15
Mojito Spritz ~ Bacardi white rum, mint syrup, prosecco, club soda, lime 15
Pomegranate Mule ~Hanger 1 vodka, fresh ginger juice, pomegranate, lime 15
Gold Rush~ Penelope Bourbon whiskey, lemon juice, honey syrup 15
Pineapple Margarita~ Real Del Valle blanco tequila, lime juice, pineapple juice, salted rim 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