

THE ARBOUR

Appetizers

- California caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
- Mixed green salad, shaved baby vegetables, mild jalapeno vinaigrette, sunflower seeds 17
- Beet salad, blue cheese, endive, wild arugula, champagne vinaigrette, candied walnuts 19
- California roll salad, jumbo lump crab, cucumbers, rice cracker, avocado vinaigrette 23
- Fried dates, prosciutto wrapped and stuffed with goat cheese, walnut pesto 17
- Edamame hummus, shaved radish, pea shoots, toasted ciabatta 17
- Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 17
- Roasted corn agnolotti, ricotta cheese, crispy shallots, brown butter foam 19
- Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
- Wild mushroom soup, pedro ximenez reduction 14

Entrees

- Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 42
- Roasted salmon, english peas, salsify, baby radish, dijon mustard foam 36
- Searred raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 44
- Lobster risotto, one pound of maine lobster, cherry tomatoes, soy beans, fine herbs 52
- Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 30
- Rigatoni pasta, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 30
- Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 30
- Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 32
- Boneless pork chop, au gratin potato, brussel sprouts charred cabbage puree, herbal oil 36
- Braised beef short rib, artichoke heart filled with potato puree, rapini, cognac sauce 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
- Vanilla panna cotta, passion fruit jelly, vanilla macaron 15
- Warm apple strudel, vanilla ice cream, salted caramel sauce, prickly pear 15
- Fresh peach 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**

- Basil Mojito ~ Bacardi white rum, basil syrup, lime juice 15
- Aperol Spritz ~ Aperol, Alberto Nani Prosecco, orange zest 15
- BP Tonic ~Hanger 1 Vodka, black pepper and peach flavored tonic 15
- Gold Rush~ Penelope Bourbon whiskey, lemon juice, honey syrup 15
- Hibiscus Margarita~ Real Del Valle blanco tequila, lime juice, hibiscus syrup, 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