

# THE ARBOUR

## *Appetizers*

California Caesar salad, rosemary croutons, toasted shaved almonds, San Joaquin cheese 16  
Apple salad, wild arugula, frisee, bacon, pecans, pink lady apples, champagne vinaigrette 16  
Shaved brussel sprout salad, toasted pine nuts, goat cheese, white wine vinaigrette 16  
Red beet salad, gorgonzola cheese, walnuts, endive, wild arugula, herb vinaigrette 16  
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15  
Pacific oysters, (6) oyster served on the half shell with grapefruit mignonette 20  
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, San Joaquin gold cheese 17  
Spicy beef chili, beef fat candle, love, toasted ciabatta 16  
Roasted Butternut squash soup, toasted sage 13

## *Entrees*

Mediterranean sea bass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 37  
Salmon salad, romaine and arugula, tomatoes, olives, cucumbers, feta cheese, oregano vinaigrette 32  
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 42  
Lobster risotto, one pound of maine lobster, tomatoes, soy beans, garden herbs 52  
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 29  
Black pepper crusted chicken breast, fingerling potatoes, green beans, onion cream 29  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 27  
Pappardelle pasta, garden basil pesto, burrata cheese, fresno chili powder 28  
Cheeseburger, lettuce, onion, tomato, garlic aioli, brioche bun, garlic fries 22  
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 42  
New York striploin, roasted garlic potato puree, sautéed rapini, confit garlic, herb hollandaise 49

## *Dessert*

Dark chocolate mousse, raspberries, soft double cream sauce 15  
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15  
Warm gala apple strudel, salted caramel sauce, vanilla bean ice cream 15  
Pumpkin pie, toasted meringue, cinnamon dust, maple syrup anglaise 15  
Pear sorbet, lemon meringue kiss 8

## *Kids*

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

## *Weekly Specials*

## *Cocktails*

Oaxaca Martini ~ Casa del Sol tequila, el silencio mezcal, Cointreau 16  
Rum Fashion ~ Sailor Jerry rum, maple syrup, black walnut bitters, orange 15  
Gin Mule ~The Botanist gin, ginger juice, lime syrup 15

**PLEASE CALL TO INQUIRE ABOUT OUR WINE LIST AND FULL BAR.**

*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