

THE ARBOUR

Appetizers

- California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Shaved brussel sprout salad, lemon vinaigrette, goat cheese, pumpkin seeds 17
Beet salad, blue cheese, endive, wild arugula, champagne vinaigrette, candied walnuts 19
Fried dates, prosciutto wrapped and stuffed with goat cheese, walnut pesto 17
Lobster salad, ½ pound maine lobster, crushed edamame, soy sauce puree, wasabi paste 25
Crab toast, warm brioche, garlic aioli, wild arugula, chili threads 22
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
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 44
Diver scallops, corn and soybean risotto, blood orange reduction, fine herbs 43
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

- Mezcal Poloma ~ Blanco tequila, Mezcal, grapefruit juice, soda water 15
Hugo Spritz ~ St Germaine, Alberto Nani Prosecco, mint, lime zest 15
Down The Rabbit Hole ~ Hangar One Vodka, Liquor 43, carrot juice 15
Whiskey Sour ~ Penelope Bourbon whiskey, lemon juice, simple syrup 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