

# THE ARBOUR

## *Appetizers*

- California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 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  
Cheese toast, Saint-Andre triple cream, toasted brioche, tart cherry, wild arugula 17  
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15  
Lobster salad, half pound of Maine lobster, mediterranean couscous, chili oil 25  
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  
Spicy beef chili, beef fat candle, love, toasted ciabatta 16  
Creamy clam chowder, little neck clams, mixed root vegetables, yukon gold potatoes 15

## *Entrees*

- Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 39  
Roasted salmon, english peas, salsify, farro, radish sprouts, wasabi foam 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  
Black pepper crusted chicken breast, fingerling potatoes, green beans, onion cream 29  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29  
Fusilli pasta, wild mushroom carbonara, spinach, aged parmesan cheese 28  
Spring risotto, asparagus, cherry tomato, green onion, blue cheese crumble 28  
Heritage pork chop, wild mushroom cassoulet, piquillo pepper sauce, shaved apple slaw 37  
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45  
Filet mignon, tarragon potato gnocchi, market carrots, herb butter, beef jus 56

## *Dessert*

- Flourless chocolate cake, espresso crumble, candied hazelnuts, gold leaf 15  
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15  
Mascarpone cheesecake, red currant jam, coconut macaroon, meringue 15  
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15  
Cinnamon panna cotta, carrot cake crumble, fresh carrot sorbet 15  
Strawberry sorbet, lemon meringue kiss 10

## *Kids*

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

## *Weekly Specials*

## *Cocktails*

- Aperol Spritz~ Alberto Nani prosecco, aperol, club soda 15  
The Honeymoon ~ Old Forester bourbon, Cointreau, honey syrup, lemon zest 15  
Hibiscus Margarita ~ El Jimador blanco tequila, hibiscus juice, lime 15  
Butterfly Collins ~ Tito's vodka, St. Germain, butterfly tea, lemon aid 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