



Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Mixed green salad, shaved vegetables, goat cheese, sunflower seeds, lemon vinaigrette 17
Artichoke salad, red endive, wild arugula, candied almonds, brown butter vinaigrette 22
Smoked yellowtail crudo, shaved radish salad, coconut cream, crispy shallots 22
Double flat bread, garlic cream cheese, swiss chard, side of pickled carrots 18
Potato croquettes, smoked bacon, cheddar cheese, crème fraîche, chives 16
Prosciutto toast, warm brioche, peach compote, mascarpone cheese, wild arugula 18
Spinach and artichoke agnolotti, ricotta cheese, rosemary breadcrumbs, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
Roasted brentwood yellow corn soup, chili dust 14

Entrees

Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41
Roasted salmon, english peas, salsify, baby radish, dijon mustard 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 fraîche, capers 29
Wild mushroom risotto, aged parmesan cheese, fine herbs 29
Linguine pasta, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 29
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 31
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45
New York Steak, 12oz grass-fed steak, french fries, confit shallots, cognac sauce, ketchup 49
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, poached rhubarb, strawberry, madeleine cookie 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Pineapple sorbet, lemon meringue kiss 10

Kids

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

Weekly Bar Specials

Cocktails Specials

Ginger Paloma ~ Blanco tequila, grapefruit juice, ginger syrup, lime wedge 15
Classic Negroni ~ Wild Roots Gin, Campari, Carpano sweet vermouth 15
Honey Old Fashioned ~ Four Roses bourbon, raw honey syrup, angostura bitters 15
Cherry Sour ~ Conciere vodka, luxardo cherry syrup, lemon, egg white 15
Peach Rum Punch ~ Flor De Cana 12-year rum, peach, pineapple, lime juice 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