

THE ARBOUR

Menu

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
Roasted salmon, english peas, salsify, farro, radish sprouts, wasabi foam 34
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 baby sweet potatoes, rapini, horseradish cream 49

Dessert

- Dark chocolate mousse, raspberries, soft double cream sauce 15
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15
Candied almond semifreddo, pink guava puree, white chocolate 15
Warm apple strudel, vanilla ice cream, salted caramel sauce, graham cracker crumbs 15
Pear sorbet, lemon meringue kiss 8

Kids

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

Weekly Specials

Cocktails

- The Impressionist ~ The Botanist gin, chamomile tea, lavender, lemon twist 15
Rum Fashion ~ Sailor Jerry rum, maple syrup, black walnut bitters, orange 15
Blonde Spagliatto ~ Campari, blonde vermouth, Valdo prosecco 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