

# THE ARBOUR

## *Appetizers*

- California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17  
Wedge salad, applewood bacon, crumbled blue cheese, radish, buttermilk dressing 19  
Mixed greens salad, shaved vegetables, goat cheese, sunflower seeds, lemon vinaigrette 17  
Oysters, ½ dozen pacific raw oysters, red wine mignonette, lemon wedge 22  
Cauliflower carbonara, egg yolk, cream, aged parmesan cheese, crispy shallots 16  
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 16  
Spicy beef chili toast, warm brioche, beef fat candle, love 17  
Butternut squash agnolotti, ricotta cheese, aged parmesan cheese, brown butter foam 19  
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18  
Clam chowder, mixed vegetables, potatoes, cream, manilla clams 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 fraiche, capers 29  
Wild mushroom risotto, aged parmesan cheese, fine herbs 29  
Potato gnocchi, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 30  
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  
Matcha mousse, strawberry jam, rice crispy, poached pear 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*

- Paloma ~ Blanco tequila, grapefruit juice, ginger syrup, lime wedge 15  
Classic Negroni ~ Wild Roots Gin, Campari, Carpano sweet vermouth 15  
Campfire Old Fashioned ~ Crown Royal Whisky, smoked brown sugar syrup, bitters 15  
Tito's Spritz ~ Tito's vodka, St. Germain, Alberto Nani prosecco, jasmine tea 15  
Basil Mojito ~ Flor De Cana 12-year rum, lime juice, basil -mint syrup 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