



Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Mixed green salad, shaved baby vegetables, mild jalapeno vinaigrette, sunflower seeds 17
Cherry salad, shaved fennel, mizuna greens, white wine vinaigrette, black sesame seeds 19
Pacific oysters, half dozen raw oysters, with tabasco mignonette, lemon wedge 23
Burrata cheese, baby tomatoes, crispy quinoa chips, arugula pesto 18
Edamame hummus, shaved radish, pea shoots, toasted ciabatta 17
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, white truffle oil 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
Lobster risotto, one pound of Maine lobster, cherry tomatoes, soy beans, fine herbs 52
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
Cheesecake, graham cracker crust, sour cream topping, shortbread cookie, plum puree 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

Basil Mojito ~ Bacardi white rum, basil syrup, lime juice 15
Aperol Spritz ~ Aperol, Alberto Nani Prosecco, orange zest 15
BP Tonic ~ Hanger 1 Vodka, black pepper and peach flavored tonic 15
Gold Rush ~ Penelope Bourbon whiskey, lemon juice, honey syrup 15
Hibiscus Margarita ~ Real Del Valle blanco tequila, lime juice, hibiscus syrup, salted rim 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