

THE ARBOUR

Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, San Joaquin cheese 15
Apple salad, wild arugula, frisee, bacon, pecans, pink lady apples, champagne vinaigrette 15
Shaved brussel sprout salad, toasted pine nuts, goat cheese, white wine vinaigrette 15
Melon salad, sliced prosciutto, puffed bread, wild arugula, herb vinaigrette 15
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 14
Pacific oysters, (6) oyster served on the half shell with grapefruit mignonette 19
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 heirloom tomato soup, basil oil 13

Entrees

Mediterranean sea bass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 37
Salmon salad, romaine and arugula, tomatoes, olives, cucumbers, feta cheese, oregano vinaigrette 28
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
Cavatelli pasta, garden basil pesto, burrata cheese, fresno chili powder 28
Cheeseburger, lettuce, onion, tomato, garlic aioli, brioche bun, garlic fries 21
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 42
New York striploin, roasted garlic potato puree, sautéed rapini, confit garlic, herb hollandaise 49

Dessert

Dark chocolate mousse, raspberries, soft double cream sauce 15
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15
Warm gala apple strudel, salted caramel sauce, vanilla bean ice cream 15
Vanilla panna cotta, strawberry ice cream, lemon granita 15
Peach sorbet, lemon meringue kiss 8

Kids

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

Weekly Specials

Cocktails

Oaxaca Martini ~ Casa del Sol tequila, Se Busca mezcal, Cointreau 16
Watermelon Drop ~Ketel One vodka, watermelon juice, lemon, watermelon cube 15
Elderflower 75 ~Valdo brut prosecco, St. Germain, lemon syrup 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