

THE ARBOUR

Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Shaved brussel sprout salad, lemon vinaigrette, goat cheese, pumpkin seeds 17
Beet salad, blue cheese, endive, wild arugula, champagne vinaigrette, candied walnuts 19
Fried dates, prosciutto wrapped and stuffed with goat cheese, walnut pesto 17
Smoked Salmon dip, cauliflower panna cotta, shaved fennel, onion, everything bagel 23
Crab toast, warm brioche, garlic aioli, wild arugula, chili threads 22
Beef tartare, garlic, shallots, caperberries, puffed bread, chili oil, green onions 21
Roasted corn agnolotti, ricotta cheese, crispy shallots, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
Roasted butternut squash soup, herb oil 14

Entrees

Chilean seabass, cauliflower puree, over the top rutabaga, blistered kale, saffron oil 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
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 30
Diver scallops, corn and soybean risotto, blood orange reduction, fine herbs 43
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
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 46
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
Raspberry tiramisu, espresso-soaked lady fingers, mascarpone crème, coffee macaron 15
Pistachio and chocolate tart, valrhona chocolate sauce, cinnamon cream 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Mango sorbet with a hint of lime, coconut macaroon 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

Spicy Margarita ~ Blanco tequila, cointreau, lime, jalapeno syrup, tajin rim 15
Blackberry Mule ~ Hanger 1 vodka, ginger juice, lime juice, blackberry puree, mint 15
Blood Orange Old Fashioned ~ Penelope bourbon, brown sugar syrup, orange bitters 15
Pomegranate Collins ~ Conciere gin, pomegranate juice, lime, soda water 15
NA- East Side~ Fresh ginger non-alcohol spirit, lime juice, muddled cucumber 13

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