



## *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*

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  
Diver scallops, corn and soybean risotto, blood orange reduction, fine herbs 43  
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  
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