



## *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 43  
Roasted salmon, english peas, salsify, baby radish, dijon mustard foam 38  
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 45  
Lobster risotto, one pound of maine lobster, cherry tomatoes, soybeans, fine herbs 55  
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 32  
Rigatoni pasta, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 32  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 32  
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 34  
Boneless pork chop, broccoli and cheddar covered potato gnocchi 38  
Duo of duck, confit leg, seared breast, baby turnips, sauteed spinach, peppercorn sauce 49  
Filet mignon, pomme anna potato, gai lan broccoli, bordelaise sauce, herb butter 64

## *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  
Hugo Spritz ~ St Germaine, Alberto Nani prosecco, lemon zest 15  
Watermelon Drop ~ Hanger 1 vodka, watermelon juice, lime 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