

THE ARBOUR

Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, San Joaquin cheese 16
Shaved brussel sprout salad, toasted pine nuts, goat cheese, white wine vinaigrette 16
Red beet salad, gorgonzola cheese, walnuts, endive, wild arugula, herb vinaigrette 16
Seafood salad, jumbo lump crab, mussels, clams, shrimp, soy beans, lemon vinaigrette 28
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15
Oysters, (6) oyster served on the half shell with horseradish mignonette, tobasco granita 20
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 17
Wild mushroom and ricotta agnolotti, mushrooms, aged parmesan cheese, truffle foam 19
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 39
Roasted salmon, english peas, salsify, farro, radish sprouts, wasabi foam 35
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 43
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 carbonara, poached egg, applewood smoked bacon, aged parmesan cheese 29
Pappardelle pasta, garden basil pesto, burrata cheese, fresno chili powder 28
Butternut squash risotto, roasted butternut squash, pumpkin seeds, aged parmesan cheese 28
Cheeseburger, lettuce, onion, tomato, roasted garlic aioli, brioche bun, garlic fries 23
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 44
Filet Mignon, pomme anna, romaine gratin with blue cheese, green peppercorn, garden chive butter 56

Dessert

Whipped chocolate mousse, espresso crumble, crispy chocolate 15
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15
Cinnamon and vanilla panna cotta, banana brulee, coconut macaroon 15
Warm apple strudel, vanilla ice cream, salted caramel sauce, graham cracker crumbs 15
Concord Grape sorbet, lemon meringue kiss 10

Kids

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

Weekly Specials

Cocktails

Tea & Tonic ~ Tanqueray Gin, butterfly tea tonic water, lime 15
Citrus Spritz ~ Limoncello, St Germain, soda water, lime juice, lemon wedge 15
Pineapple Margarita ~ Mezcal and tequila, fresh spicy vanilla pineapple puree, lime juice 15
Watermelon Drop ~ Ketel One vodka, fresh watermelon juice, lemon juice, mint 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