

THE ARBOUR

Appetizers

- California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Beet salad, wild arugula, endive, candied walnuts, blue cheese, white wine vinaigrette 17
Endive salad, arugula, fresh citrus, pumpkin seeds, lemon vinaigrette 18
Oysters, ½ dozen pacific raw oysters, red wine mignonette, lemon wedge 22
Cauliflower carbonara, egg yolk, cream, aged parmesan cheese, crispy shallots 16
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 16
Spicy beef chili toast, warm brioche, beef fat candle, love 17
Butternut squash agnolotti, ricotta cheese, aged parmesan cheese, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
Clam chowder, mixed vegetables, potatoes, cream, manilla clams 14

Entrees

- Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41
Roasted salmon, english peas, salsify, baby radish, dijon mustard 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
Wild mushroom risotto, aged parmesan cheese, fine herbs 29
Potato gnocchi, genovese basil pesto, pinenuts, pickled fresno chilis, ricotta salata cheese 30
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 31
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45
New york steak, 12oz grass-fed steak, french fries, confit shallots, cognac sauce, ketchup 49
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
Matcha mousse, strawberry jam, rice crispy, poached pear 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Pineapple sorbet, lemon meringue kiss 10

Kids

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

Weekly Bar Specials

Cocktails Specials

- Spicy Mezcal Margarita ~ Se Busca mezcal, jalapeno syrup, lime juice 15
Classic Negroni ~ St. George gin, Campari, Carpano sweet vermouth 15
Blood Orange Old Fashioned ~ Four Roses bourbon, brown sugar, bitters, juice 15
Tito's Spritz ~ Tito's vodka, St. Germain, Alberto Nani prosecco, jasmine tea 15
Pomegranate Mojito ~ Flor De Cana 12-year rum, pomegranate juice, lime, mint syrup 15

FULL BAR AND EXTENSIVE WINE LIST AVAILABLE

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