

THE ARBOUR

Appetizers

California Caesar salad, rosemary croutons, toasted shaved almonds, San Joaquin cheese 16
Asian calamari salad, cabbage, carrots, daikon radish, sesame dressing, crispy won tons 17
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
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15
Pacific oysters, (6) oyster served on the half shell with grapefruit mignonette 20
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, San Joaquin gold cheese 17
Spicy beef meatball, marinara sauce, ricotta salata, toasted ciabatta 16
Roasted wild mushroom soup, white truffle 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 34
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, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 28
Pappardelle pasta, garden basil pesto, burrata cheese, Fresno chili powder 28
Wild mushroom risotto, fava beans, chives, aged parmesan cheese 28
Cheeseburger, lettuce, onion, tomato, garlic aioli, brioche bun, garlic fries 22
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 43
Filet Mignon, pomme anna, romaine gratin with blue cheese, green peppercorn, garden chive butter 56

Dessert

Dark chocolate mousse, raspberries, soft double cream sauce 15
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15
Cherry blossom crème brulee, pistachio and orange biscotti, bing cherry 15
Warm apple strudel, vanilla ice cream, salted caramel sauce, graham cracker crumbs 15
Strawberry and rhubarb sorbet, lemon meringue kiss 8

Kids

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

Weekly Specials

Cocktails

The Honeymoon ~ Old Forester bourbon, Cointreau, honey syrup, lemon zest 15
Hibiscus Margarita ~ Casa Del Sol Blanco tequila, hibiscus juice, lime 15
Arbour Sangria ~ Red wine sangria, fresh fruit juice, Puerto Rican rum, orange slice 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