

THE ARBOUR

Appetizers

- California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 16
Baby kale salad, green goddess dressing, warm goat cheese, sunflower seeds 16
Red beet salad, gorgonzola cheese, walnuts, endive, wild arugula, herb vinaigrette 16
Roasted asparagus, farm cheese, poached egg, crispy quinoa, crispy shallots 15
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15
Lobster salad, half pound of Maine lobster, mediterranean couscous, chili oil 25
Corn agnolotti, ricotta cheese, roasted corn, aged parmesan cheese, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 17
Spicy beef chili toast, brioche, beef fat candle, love 16
Roasted tomato soup, crème fraiche, herb oil 13

Entrees

- Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41
Roasted salmon, hummus, cherry tomatoes, olives, soy beans, pickled peppers 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, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29
Fusilli pasta, wild mushroom carbonara, spinach, aged parmesan cheese 29
Spring risotto, asparagus, cherry tomato, green onion, blue cheese crumble 29
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45
Braised beef brisket, garlic potato puree, snap peas, radish, horseradish gremolata 42
Filet mignon, tarragon potato gnocchi, market carrots, herb butter, beef jus 57

Dessert

- Dark chocolate mousse, espresso crumble, crispy chocolate pearls, coffee cream 15
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15
Mascarpone cheesecake, red currant jam, coconut macaroon, meringue 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Cheese plate, chefs' selection of three cheeses with nuts, and dried fruit 16
Peach sorbet, lemon meringue kiss 10

Kids

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

Weekly Bar Specials

Cocktails

- Aperol Spritz~ Alberto Nani prosecco, aperol, club soda 15
The Honeymoon ~ Old Forester bourbon, Cointreau, honey syrup, lemon zest 15
Hibiscus Margarita ~ El Jimador blanco tequila, hibiscus juice, lime 15
Butterfly Collins ~ Tito's vodka, St. Germain, butterfly tea, lemon aid 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