



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

Neapolitan mousse, chocolate mousse, strawberry, vanilla pastry cream, canelé cake 15
Smores, toasted vanilla marshmallow, mango compote, graham cracker ice cream, chocolate sauce 15
Fresh blackberry, lemon curd, shortbread cookies, sunflower seed brittle, mint 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