

# THE ARBOUR

## *Appetizers*

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17  
Beet salad, wild arugula, endive, candied walnuts, blue cheese, lemon vinaigrette 17  
Shaved brussel sprout salad, toasted pinenuts, goat cheese, white wine vinaigrette 17  
Coppa salami, puffed bread, pickled radish, wild arugula 19  
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  
Roasted heirloom tomato soup, basil oil 13

## *Entrees*

Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41  
Roasted salmon, root vegetable medley, saffron beurre blanc, chili oil 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  
Lobster risotto, one pound of Maine lobster, tomatoes, beans, shallots, aged parmesan cheese 49  
Rigatoni pasta, piquillo pepper sauce, bread crumbs, pecorino cheese 29  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29  
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 29  
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, wild mushroom ragout, classic pomme anna potato, truffle butter 57

## *Dessert*

Milk chocolate mousse, peanut butter crunch, oat granola, chocolate sauce 15  
Vanilla mousse, tropical fruit jam, brown sugar cake crumbs, almond macaron 15  
Pumpkin pie, cinnamon dust, toasted meringue, red currant puree 15  
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15  
Concord grape 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  
Raspberry Sour ~ St. George gin, raspberry liquor, lemon juice, raspberry gummy 15  
Grapefruit Old Fashioned ~ Four Roses bourbon, brown sugar, grapefruit bitters 15  
Tito's Spritz ~ Tito's vodka, St. Germain, Alberto Nani prosecco, jasmine tea 15  
Dark & Stormy ~ Flur De Cana 12-year rum, ginger beer, star anise, lime 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