

THE ARBOUR

Menu

Appetizers

- California Caesar Salad, rosemary croutons, toasted shaved almonds, san joaquin cheese 13
Apple salad, wild arugula, frisee, bacon, pink lady apples, champagne vinaigrette 14
Shaved brussel sprout salad, toasted pine nuts, goat cheese, white wine vinaigrette 14
Red beet salad, blue cheese crumble, endive, spinach, pumpkin seeds, herb vinaigrette 15
Caviar potato, horseradish crème coved potato, salmon roe, chives, shallots 15
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, san joaquin gold cheese 15
Roasted wild mushroom Soup, sherry foam 11
Pacific oysters, (6) oyster served on the half shell with grapefruit mignonette 18

Entrees

- Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 27
Mediterranean sea bass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 36
Salmon salad, romaine and arugula, tomatoes, olives, cucumbers, feta cheese, oregano vinaigrette 25
Rigatoni pasta, spicy beef bolognese, tomato cream, parmesan cheese 26
Black pepper crusted chicken breast, fingerling potatoes, green beans, onion cream 28
Baby artichoke risotto, spinach, san joaquin gold cheese, chopped herbs 24
Cheeseburger, lettuce, onion, tomato, garlic aioli, brioche bun, garlic fries 19
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 38
New York striploin, roasted garlic potato puree, sautéed rapini, confit garlic, herb hollandaise 42

Dessert

- Dark chocolate mousse, raspberries, soft double cream sauce 13
Vanilla bean cheesecake, graham cracker crust, crème fraiche glaze, blackberries 13
Warm gala apple strudel, salted caramel sauce, vanilla bean ice cream 13
Chocolate chip and walnut cookies with brown sugar (6 per order) 10

Kids

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

Weekly Specials

Entree

- Seared yellowfin tuna, crispy garlic risotto cake, asparagus, soy hollandaise, salsa verde 38

Cocktails

- Jalapeno Margarita ~ Don Julio Blanco, jalapeno syrup, lime juice, salted rim 14
Cinnamon Jack ~ Lairds Apple Jack brandy, cinnamon maple syrup, orange zest 14
Gin Mule ~ Bombay sapphire gin, ginger juice, lemon syrup, soda water 14

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