

# THE ARBOUR

## Dinner Menu

### *Cold Appetizers*

- Seafood salad, crab, shrimp and shellfish, parsnips, meyer lemon vinaigrette 17  
Half dozen fresh oysters served with sherry mignonette, cantaloupe pearls 15  
Yellowtail crudo, shaved fennel, radish, roasted lemon vinaigrette, crispy rice crackers 15  
Bison steak tartare, fresno chili stamp, puffed bread, shallot ash 17  
California caesar salad, rosemary croutons, toasted shaved almonds, san joaquin gold cheese 12  
Golden beet salad, baby kale, sunflower seeds, dry ricotta cheese, sherry vinaigrette 12  
Peach salad, barley, romaine, feta cheese, balsamic crumble, champagne vinaigrette 12  
Butter lettuce salad, dried apricot, goat cheese, black sesame seeds, honey vinaigrette 12

### *Hot Appetizers*

- Spicy beef chili, beef fat candle, love, toasted ciabatta 15  
Tagliatelle, crumbled pork sausage, rapini, chili flakes, san joaquin gold cheese 15  
Bucatini spaghetti, cracked black pepper, san joaquin gold cheese, herbs 13  
Artichoke hearts, toasted almond butter vinaigrette, arugula, endive 15  
Lamb meatballs, tomato sauce, ricotta cheese, toasted ciabatta 14  
Roasted corn soup, chili oil, puffed corn, cilantro 11

### *Entrees*

- Sea bass, crispy polenta, cauliflower, pickled raisins, piquillo peppers, watercress 34  
Seared yellowfin tuna, crispy garlic rice, avocado, baby bok choy, soy hollandaise 35  
Pacific halibut, Carlsbad clams, white wine garlic broth, assorted vegetables, tomatoes 33  
Handkerchief pasta, bay scallops, baby squash, cherry tomatoes, garlic foam 27  
Garlic crusted chicken breast, fingerling potatoes, green beans, onion cream 27  
Heirloom tomato risotto, wild spinach, gorgonzola cheese 23  
Heritage pork chop, soft polenta, kalamata olives, piquillo peppers, violet mustard vinaigrette 33  
New York strip loin, peewee potatoes, creamed corn, asparagus, frisée, chile butter 39  
Smoked duck breast for two, duck legs, crispy black rice, swiss chard, roasted turnip and greens 68  
Rib eye for two, potato gnocchi, broccolini, black peppercorn sauce 98

THE ARBOUR STRIVES TO ONLY USE ORGANIC, LOCAL, AND FRESH INGREDIENTS.

\* PLEASE NOTE 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE\*