

Shared Plates

MINI AREPAS 18

Venezuelan Inspired Mini Cheddar Jack Stuffed Arepas, House Chili Rojo Sauce, Cilantro Crema, Cilantro, Cabbage, Avocado, Feta

STUFFED GRAPE LEAVES 15

Mediterranean Favorite Dolmas, Stuffed With Seasoned Rice, Sweet Onions, Dill, Mint, Served With Tzatziki And Lemon Olive Oil

CHICKEN LETTUCE WRAPS 18

Sauteed Chicken, Mushrooms, Carrots, Green Onions, Cashews, Bell Peppers, Stir Fry Sauce, Sweet Chili, Thai Peanut Sauce, Butter Lettuce

PUB STYLE PRETZELS 15

Baked Pretzel Rolls
Served With House Queso

JUMBO SHRIMP SAUTÉ* 18

Coconut Thai Chile Sauce, Ginger, Cilantro, Grilled Pita Bread

CHICKEN WINGS 19

Tossed With Choice Of Sauce BBQ, Buffalo, 3 Chili, Dry Rub, Carrot, Celery, Ranch or Bleu Cheese

House Features

GRILLED BERKSHIRE PORKCHOP* 42

14oz Grilled Berkshire Bone In Pork Chop, Finished With Teriyaki Glaze, Tropical Salsa, Mash, Seasonal Vegetable

CHARGRILLED FILET* 54

8oz Natural Angus Tenderloin, Seasonal Compound Butter, Served With Baked Or Mashed Potato, Seasonal Vegetable

BIRRIA SHORT RIB 38

Braised Short Rib In Our House Birria Sauce, Served With Mash, Seasonal Vegetables, Elote Salsa, Cilantro

Chatfield Salads

Add Protein To Any Salad Chicken 8/ Salmon *10 /Shrimp 6

THE GREEK 20

Chopped Romaine, Grilled Chicken, Kalamata Olives, Cucumbers, Tomatoes, Red Onion, Pepperoncini, Feta, Fried Chickpeas, Feta Italian

ARROWHEAD COBB SALAD 21

Romaine, Grilled Chicken, Tomato, Feta, Hard Boiled Egg, Cucumber, Grilled Corn, Pepitas, Tart Cherries, Choice Of Dressing

ASIAN SESAME CRUNCH 18

Romaine, Cabbage Blend, Cucumber, Cilantro, Cashews, Corn, Carrots, Onion, Crispy Wonton Strips, Spicy Peanut Dressing

TEQUILA CHICKEN SALAD 21

Marinated Grilled Chicken, Mixed Greens And Romaine Blend, Corn Salsa, Tomatoes, Pickled Poblanos, Green Onions, Feta, Tortilla Strips, House Made Creamy Jalapeno YaVe Tequila Lime Dressing

CHICKEN CHOP SALAD 20

Mixed Greens And Romaine Blend, Chopped Grilled Chicken, Red Onions, Bacon, Avocado, Tomato, Roasted Sunflower Seeds, Cheddar Jack Cheese, Blue Cheese Dressing

HOUSE MADE DRESSINGS

Ranch, Chipotle Ranch, Blue Cheese, Caesar*, Balsamic Vin, Feta Italian, 1000 Island, Spicy Peanut, Creamy Tequila Lime Dressing

After Golf Faves

ARROWHEAD GOLF CLASSIC BURGER* 19

Natural Angus Beef, 1000 Island, American Cheese

THE GYRO 19

Sliced Lamb/Beef, House Made Tzatziki Sauce, Cucumbers, Tomatoes, Sliced Onions, Lettuce, Grilled Pita

STEAK MELT 19

Sliced Ribeye, Carmelized Onions, Pepper jack, Bacon, On Sourdough

SOUP DU JOUR

House Made Seasonal Soups
cup 6 | Bowl 10

CONNECTICUT LOBSTER ROLL* 28

Connecticut Style, Herb Marinated Lobster Salad On A Buttered Roll

The Rox Seafood & Pasta

SESAME CRUSTED TUNA* 29

Sesame Crusted Ahi Tuna, Seared Med Rare, Grilled Bok Choy, Bamboo Rice, Ginger Soy Sauce

MACADAMIA CRUSTED HALIBUT* 40

Wild Caught Halibut, Macadamia Crust, Saffron Beurre Blanc, Tropical Salsa, Mashed Potatoes With Seasonal Vegetables

JAMBALAYA 30

Classic Louisiana Favorite, Jumbo Shrimp, Andouille Sausage, Bell Peppers, Onions, House jambalaya sauce, Served With Jasmine Rice

SHRIMP FRA DIVALO 34

New York Italian Inspired Dish, Jumbo Shrimp, Hearty White Wine And Tomato Sauce, Linguini, Grilled Baguette

LOBSTER AND SHRIMP RAVIOLI 32

House Made Creamy Five Cheese And Tomato Sauce, Sauteed Shrimp, Lobster, Parsley

Roxborough Bowls

CANTONESE STIR FRY 20

Hong Kong Style Pan Fried Chuka Soba Noodles, Marinated Chili Shrimp, Garlic, Cabbage Blend, Onions, Cashews, Carrots, Mushrooms, Water Chestnuts, Red Bell Pepper, Baby Corn, House Made Stir Fry Sauce

ORANGE CHICKEN 20

Bite Sized Fried Chicken, Pineapple, Bell Peppers, Scallions, Baby Corn, House Orange Sauce, Jasmine Rice

FIESTA BOWL 20

Honey Chipotle Chicken Thighs, Rice, Cabbage, Diced Avocado, Hatch Chilies, Cheddar Jack, Salsa, Cilantro, Black Beans, Tapatío Crema

TERIYAKI CHICKEN 20

House Made Teriyaki, Chicken, Broccoli, Bell Peppers, Water Chestnuts, Sesame Seeds, Served Over Jasmine Rice

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

Brews

Draft Beer 16 oz

COORS LIGHT 6

MODELO 6

**VOODOO RANGER
JUICY HAZE IPA** 7

STELLA ARTOIS 7

SIERRA NEVADA CELEBRATION 7

AVALANCHE AMBER 6

HOP PEAK IPA 6

Canned Beer

COORS LIGHT 6

COORS BANQUET 6

MODELO ESPECIAL 7

MILLER LITE 6

VOODOO RANGER JUICY HAZE IPA
6

HIGH NOON 9

WHITE CLAW HARD SELTZER 6

AVALANCHE AMBER 6

ANGRY ORCHARD CIDER 6

HEINEKEN N/A 6

Cocktails

CARIBBEAN MULE 8

Bacardi Silver, Pineapple Juice, Ginger Beer

KNOB CREEK 15

Knob Creek Manhattan

BULLEIT OLD FASHIONED 10

Up Or On The Rox

BUFFALO TRACE AND GINGER 12

Buffalo Trace, Ginger Ale

TRANSFUSION 10

Tito's vodka, grape juice, finished with ginger ale

MORNING SCREWDRIVER 8

Svedka Vodka, Orange Juice

PINK CHICLET 8

New Amsterdam Pink Whitney, Cranberry Juice, Soda

19TH HOLE PALOMA 8

Exotico Silver, Soda, Grapefruit Juice

RANCH WATER 9

Herradura Silver, Soda, Lime

JOHN DALY 9

Wheatly Vodka, Ice Tea, Lemonade

Wine

MEDITERRA IL POGGIONE 10 | 40
Prosecco

**POGGIO AL TESORRO SOLOSOLE VER-
MENTINO** 10
Vermentino

MEIOMI 10 | 40
Rosé

CANYON ROAD 8 | 28
Chardonnay

TALBOTT KALI HART 20 | 80
Chardonnay

J VINEYARDS 15 | 55
Pinot Gris

KIM CRAWFORD 12 | 40
Sauvignon Blanc

MASO CANALI 9 | 32
Pinot Grigio

CANYON ROAD 8 | 28
Pinot Grigio

MEIOMI 10 | 40
Pinot Noir

ESTANCIA 12 | 45
Pinot Noir

FREI BROTHERS 15 | 60
Merlot

CANYON ROAD 8 | 28
Cabernet Sauvignon

LOUIS M. MARTINI SONOMA 15 | 30
Cabernet Sauvignon

RAVAGE 10 | 40
Red Blend

SIMI SONOMA 15 | 60
Cabernet