

Shared Plates

MINI AREPAS 16

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

CRISPY BRUSSELS 16

Roasted Brussels, Crispy Potato, Pickled Poblano, Ancho Spice, Feta, Chipotle Aioli

HUSHPUPPIES 16

Mash, Bacon, Cheddar Jack, Green Onions, Deep Fried Served With Tapatio Crema

CHICKEN LETTUCE WRAPS 17

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

JUMBO SHRIMP SAUTÉ* 17

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

CHICKEN WINGS 18

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

House Features

GRILLED BERKSHIRE PORKCHOP* 38

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

CHARGRILLED FILET* 52

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

ROASTED HALF CHICKEN 30

Half Rotisserie Chicken, Mash Potatoes, Sauteed Brussels, Bacon Served With Side Of Mustard Sauce

Chatfield Salads

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

THE GREEK 19

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

RIBEYE STEAK SALAD 19

Asada Marinated Steak, Romaine, Shredded Cheddar, Tomato, Cilantro, Corn Salsa, Avocado, Chipotle Ranch

ASIAN SESAME CRUNCH 17

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

ARROWHEAD COBB SALAD 19

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

ARROWHEAD CAESAR 18

Romaine, Bacon, California Figs, Fuji Apples, Parmesan, Croutons, House Made Caesar*

HOUSE MADE DRESSINGS

Ranch, Chipotle Ranch, Blue Cheese, Caesar, Balsamic Vin, Honey Mustard, Feta Italian, 1000 Island

SOUP DU JOUR

House Made Seasonal Soups
cup 6 | Bowl 10

Roxborough Bowls

FIESTA BOWL 18

Blacken Chicken, Rice, Cabbage, Diced Avocado, Hatch Chilies, Cheddar Jack, Salsa, Cilantro, Black Beans, Tapatio Crema

ORANGE CHICKEN 18

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

TERIYAKI CHICKEN 18

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

ARROWHEAD CURRY 16

Thai Inspired Red Curry, Celery, Bell peppers, Onion, Pineapple, Cashews, Jasmine Rice

SHOYU RAMEN BOWL 19

Arrowhead Twist On A Japanese Classic, House Made Shoyu Broth, Nori, Scallion Fish Cake, Soft Boiled Egg, Mushroom, Bok Choy, Crispy Chicken Breast

On The Rox Seafood

SESAME CRUSTED TUNA* 27

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

MACADAMIA CRUSTED HALIBUT* 38

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

GINGER CRUSTED SALMON* 34

Wild Caught King Salmon, Ginger/ Scallion Crust Bamboo Rice, Grilled Bok Choy, Sesame Peanut Vin, Asian Style Pickled Matchstick Carrots

Sundown Pastas

SHRIMP FRA DIVALO 30

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

CRAB MAC AND CHEESE 30

House Made Five Cheese Sauce, Cavatappi Pasta, Colossal Lump Crab, House Seasoned Panko Bread Crumbs, Seasonal Vegetable

PORCINI MUSHROOM RAVOLI 26

Wild Mushroom Stuffed Ravioli, Sauteed Mushroom, Porcini Cream Sauce, Shaved Parmesan, Parsley

Kids Menu

Choice Of Fries, Chips, Or Fruit

CHEESE BURGER 8

MAC AND CHEESE 8

CHICKEN TENDERS 8

GRILLED CHEESE 8

HOT DOG 8

VANILLA SCOOP 8

Sides

FRIES/ SWEET FRIES 4

HOUSE CHIPS 3.5

HOUSE SALAD 6

FRESH FRUIT CUP 4

*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

LA MARCA 10 | 40
Prosecco

RUFFINO 10
Sparkling Rose

MEIOMI 10 | 40
Rosé

CANYON ROAD 8 | 28
Chardonnay

TALBOTT KALI HART 20 | 80
Chardonnay

J VINEYARDS 15 | 55
Chardonnay

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