



SMALL PLATES

CHICKEN WINGS	18
bbq, buffalo, spicy asian, arrowhead dry rub, carrot & celery, ranch or bleu cheese	
FRENCH ONION DIP	15
house made caramelized onion dip served with house chips	
JUMBO SHRIMP SAUTE*	16
coconut thai chile sauce, ginger, cilantro, grilled bread	
SPICY BEEF POUTINE	14
braised short rib, wisconsin white cheddar curds, chipotle gravy, pickled poblano, crema	
EDAMAME	10
sautéed in the pod, served spicy or plain with sea salt	
SMOKED GUACAMOLE	14
fresh avocado, smoked pumpkin seeds, flour & corn tortilla chips	
CRISPY BRUSSELS	15
roasted brussels, crispy potato, ancho seasoning, spicy aioli	
MEATBALLS	16
veal, ginger, scallion, spicy korean bbq	
TAMALE CAKES	16
crispy corn cakes, tomatillo crema, topped with shredded beef	

ARROWHEAD SALADS

ADD TO ANY SALAD	
chicken salmon* steak* shrimp 8	
RIBEYE STEAK SALAD	18
asada style steak, chopped romaine, sharp cheddar, tomato, cilantro, corn salsa, avocado, sriracha lime ranch	
SALMON CHOPPED	16
house smoked salmon, arugula, roasted beets, feta, pepitas, tart cherries, cous cous, air dried sweet corn, poppyseed cream	
WINTER CAESAR	16
romaine, roasted brussels, green apples, bacon, parmesan, croutons, caesar dressing	
ASIAN SESAME	12
romaine, napa, orange segment, cashew, edamame, golden raisin, cilantro, sesame ginger vinaigrette	
HOUSE SALAD	6
spring mix, tomatoes, carrots, cucumbers, choice dressing	

HOUSE MADE SOUPS

SOUP DU JOUR	
bread boule 5 cup 6 bowl 10	
SOPA DE MARISCOS	20
snow crab legs, hamachi, green lip mussels, smoked tofu, jumbo shrimp, greens, tomato lemongrass broth, corn tortilla, grilled jalapeno	
RAMEN	15
marinated chicken breast, 3-minute egg, carrot, scallion, shiitake, greens, kimchi, nori	

DINNER PLATES

AVOCADO CHICKEN*	26
ancho crusted chicken breast, avocado butter sauce, choice of baked or mashed potato	
LOUISIANA SCAMPI*	34
river bear andouille sausage, shrimp, smoked poblano, fresno, cilantro, linguine, white wine, butter	
PORCINI HALIBUT*	40
porcini ancho crusted fresh halibut filet, sweet mash, broccolini, sauteed wild mushrooms with smoked poblano porcini sauce	
LAMB SHANK BIRRIA	34
colorado lamb shank braised with tomato & mexican chiles, served with poblano mash	
CHORIZO CARBONARA	25
spanish chorizo, english peas, linguine, manchego cream sauce	
KING SALMON	30
ancho rubbed wild caught king salmon, poblano mash, lime butter sauce, snap pea	
CHARGRILLED FILET	46
8oz natural angus tenderloin, bearnaise compound butter, served with baked or mashed potato grilled shrimp 6 snow crab 13	

HOUSE FAVORITES

CRAB MAC & CHEESE	14
baked mac & cheese, lump crab, toasted bread crumbs, served with broccolini	
MUSSELS	15
new Zealand wild caught green lip mussels, smoked poblano, spanish chorizo, blistered tomatoes, white wine, butter served with grilled baguette	
UDON BOWL	28
marinated chicken breast, shrimp, snap peas, carrot, greens, udon noodles, fried egg	

HOUSE SIDES

FRIES	3.5
SWEET FRIES	3.5
PASTA SALAD	3.5
HOUSE CHIPS	3.5

UPCOMING EVENTS

*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.

