



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 pita 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, poblano, ancho seasoning, feta, spicy aioli	
TAMALE CAKES	16
crispy corn cakes, tomatillo crema, topped with shredded beef	
MEATBALLS	16
veal, ginger, scallion, spicy korean bbq	

ARROWHEAD SALADS

ADD TO ANY SALAD	
chicken salmon* steak* shrimp 8	
RIBEYE STEAK SALAD	18
asada style steak, chopped romaine, shard 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	

UPCOMING EVENTS

SANDWICHES & BURGERS

HATCH CHEDDAR MELT	16
albacore tuna salad, pickled poblano, hatch chile cheddar, on thick sourdough	
SPICY PASTRAMI	15
local riverbear pastrami, spicy kraut, swiss, green pepper aioli, on rye	
SPICY CHICKEN	14
crispy fried chicken, arrowhead chili spice mix, pickles, cilantro aioli, butter lettuce	
GOLF CLASSIC BURGER*	18
natural angus ground beef, 1000 butter lettuce, american cheese	
MUSHROOM SWISS BURGER*	18
natural angus ground beef, aioli, sautéed mushrooms, swiss	
GREEN CHILI BURGER	18
natural angus ground beef, aioli, green chili salsa, hatch chili cheddar	
BELLA BURGER	14
grilled & marinated portabella mushroom cap, swiss, lettuce, tomato, aioli, brioche	

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	

HOUSE FAVORITES

FISH & CHIPS	20
beer battered fresh halibut, fries, tartar, lemon	
STREET TACOS	15
shrimp, fish of the day, or braised beef, cilantro crema, tropical salsa, shredded cabbage	
MUSSELS*	15
new Zealand wild caught green lip mussels, smoked poblano, Spanish chorizo, blistered tomatoes, white wine, butter and served with grilled baguette	
UDON BOWL	17
marinated chicken breast, shrimp, snap peas, carrot, greens, udon noodles, fried egg	

SIDES

SALAD 6	PASTA SALAD 3.5
FRIES 3.5	SWEET FRIES 3.5
HOUSE CHIPS 3.5	

*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.

