



SHARED PLATES

CHICKEN WINGS	18
Bbq, Buffalo, 3 Chili, Dry Rub, Carrot, Celery, Ranch or Bleu Cheese	
HUMMUS	12
House Made Hummus, Carrots, Celery, Grilled Pita, Served With Choice Of Olive Tapenade, Sundried Tomato, Or Plain.	
JUMBO SHRIMP SAUTE*	16
Coconut Thai Chile Sauce, Ginger, Cilantro, Grilled Pita Bread	
MUSSELS	16
New Zealand Wild Caught Green Lip Mussels, Poblano, Fresno, Local Elevation Aged Chorizo, Tomato, White Wine Butter, Grilled Baguette	
EDAMAME	12
Sautéed In The Pod, Served Spicy Or Sea Salt	
SMOKED GUACAMOLE	16
Fresh Avocado, Smoked Pumpkin Seeds, Flour & Corn Tortilla Chips	
CRISPY BRUSSELS	15
Roasted Brussels, Crispy Potato, Ancho Spice, Chipotle Aioli	
CRISPY SMOKED RIB TIPS	15
Smoked Rib Tips, Fried and Tossed In Choice Of Bbq or Dry Rub, Carrot, Celery	
FRENCH ONION DIP	14
House Made Caramelized Onion Dip, House Chips	

ARROWHEAD SALADS

ADD TO ANY SALAD	
Chicken 8 Salmon* 10 Steak* 10 Shrimp 6	
RIBEYE STEAK SALAD	18
Asada Marinated Steak, Romaine, Shredded Cheddar, Tomato, Cilantro, Corn Salsa, Avocado, Chipotle Ranch	
ARROWHEAD COBB SALAD	18
Romaine, Grilled Chicken, Tomato, Feta, Hard Boiled Egg, Cucumber, Grilled Corn, Pepitas, Tart Cherries, Served With Choice Of Dressing	
SUMMER KALE CAESAR	16
Romaine Kale blend, Green Apples, Bacon, Parmesan, Croutons, House Made Caesar	
ASIAN SESAME CRUNCH	16
Romaine Cabbage Blend, Kale, Mint, Cilantro, Cashews, Corn, Carrots, Crispy Wonton Strips, Spicy Peanut Dressing	
FARMHOUSE SALAD	18
Crispy Fried Chicken, Romaine, Bacon, Cheddar Cheese, Hard Boiled Egg, Tomato, Avocado, Ranch	
TROPICAL KALE SALAD	16
Romaine Cabbage Blend, Kale, Carrots, Apples, Mango, Pineapple, Cucumber, Cilantro, Mint, Red Bell Pepper, Macadamia Nuts, Coconut Curry Lime Dressing	
HOUSE MADE DRESSINGS	
Ranch, Chipotle Ranch, Coconut Curry Lime, Blue Cheese, Caesar, Balsamic Vin, Honey Mustard, Italian, 1000 Island	
SOUP DU JOUR	
House Made Seasonal Soups Cup 6 Bowl 10	

KIDS MENU

KIDS CHEESE BURGER	8
CHIX TENDERS	8
MAC AND CHEESE	8
KID DOG	8
VANILLA ICE CREAM SCOOP	4

HAND CRAFTED BURGERS

ARROWHEAD GOLF CLASSIC BURGER	18
Natural Angus Beef, 1000 Island, American Cheese	
MUSHROOM AND SWISS BURGER	18
Natural Angus Beef, Sautéed Mushrooms, Swiss Cheese, House Aioli	
CHORIZO BURGER	18
Natural Angus Beef And Chorizo Blend, Cilantro Lime Aioli, Jalapeno Cream Cheese	
PASTRAMI BURGER	18
Natural Angus Beef, River Bear Pastrami, Fried Egg, American Cheese, Poblano Aioli	
GREEN CHILI BURGER	18
Natural Angus Beef, Green Chili, Hatch Chili Cheddar, Poblano Aioli	
TEX MEX CHICKEN BURGER	17
Grilled Chicken Breast, Corn Salsa, Guacamole, Hatch Chili Cheddar, Lettuce, Tomato, Poblano Aioli	

SANDWICHES

TUNA HATCH CHEDDAR MELT	16
Albacore Tuna, Pickled Poblano, Hatch Chile Cheddar, Sourdough	
SPICY CHICKEN	16
Crispy Fried Chicken Breast, Arrowhead Chili Spice Mix, Pickles, Lime Aioli, Lettuce	
ARROWHEAD GYRO	17
Sliced Lamb Beef Gyro Meat, Red Onion, Tomato, Cucumber, House Made Tzatziki Sauce, Grilled Pita	
SPICY PASTRAMI	17
River Bear Pastrami, House Spicy Kraut, Swiss, Poblano Aioli, Light Rye	
CLASSIC RUEBEN	16
House Braised Corned Beef, 1000 Island, House Kraut, Marble Rye	
PHILLY CHEESESTEAK	16
Sliced Prime, Sautéed peppers and onions, American Cheese, Sourdough Hoagie	

HOUSE SPECIALTIES

FISH AND CHIPS	20
Breckenridge Beer Batter, Fresh Halibut, Tarter, Lemon	
FISH TACOS	16
Fresh Cod, Fried or Grilled, Chipotle Ranch, Cabbage Blend, Corn Salsa	
SHRIMP TACOS	16
Marinated Shrimp, Cabbage Blend, Tropical Salsa, Poblano Aioli	
YAKI UDON BOWL	15
Japanese Inspired Stir Fried Udon Noodles, Cabbage, Carrots, Onion, Baby Bella Mushrooms, Scallions, Toasted Sesame Seeds	

SIDES

SALAD	6
FRIES	4
HOUSE CHIPS	3.5
SWEET FRIES	4
FRESH FRUIT	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.

