



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

DINNER PLATES

CHARGRILLED FILLET	48
8oz Natural Angus Tenderloin, Béarnaise Compound Butter, Served With Baked Or Mashed Potato, Seasonal Vegetable Add Shrimp 6 Snow Crab 13	
SOUTHWEST GRILLED RIBEYE	48
16oz Natural Ribeye, Chipotle Lime Compound Butter, Mashed Potato, Roasted Elote Salsa, Seasonal Vegetable Add Shrimp 6 Snow Crab 13	
BOURBON BROWN SUGAR GLAZED SALMON	34
Pan Seared King Salmon, Buffalo Trace Bourbon And Brown Sugar Glaze, Grilled Lemon, Served With Sweet Mash, Roasted Heirloom Carrots	
GRILLED BERKSHIRE PORKCHOP	34
14oz Grilled Berkshire Bone In Pork Chop, Finished With Teriyaki Glaze, Tropical Salsa, Served With Sweet Mash Roasted Heirloom Carrots	
LOUISIANA SCAMPI	34
River Bear Andouille Sausage, Poblano, Fresno, Shrimp, Cilantro, Tomato, White Wine Butter Sauce	
PORCINI HALIBUT	40
Porcini Crusted Fresh Halibut, Sweet Mash, Seasonal Vegetable, Sautéed Seasonal Wild Mushroom, Porcini Cream Sauce	
CRAB MAC AND CHEESE	30
House Made Five Cheese Sauce, Cavatappi Pasta, Colossal Lump Crab, House Seasoned Panko Bread Crumbs, Baked, Served With Seasonal Vegetable	
YAKI UDON BOWL	15
Japanese Inspired Stir Fried Udon Noodles, Cabbage, Carrots, Onion, Baby Bella Mushrooms, Scallions, Toasted Sesame Seeds Add Shrimp 6 Chicken 8	
ARROWHEAD CURRY	15
Thai Inspired Red Curry, Celery, Bell peppers, Onion, Pineapple, Cashews, Served Over Jasmine Rice Add Shrimp 6 Chicken 8	

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.

