



# Arrowhead

RESTAURANT & BAR

## DINNER

### SMALL PLATES

- ANTIPASTI**  
Fried feta cheese, marinated Kalamata olives, red pepper hummus, caponata, pita 12
- SALMON TARTARE**  
Atlantic salmon, avocado, sesame, ginger, soy, shallot, wasabi aioli, wonton chips 12
- CALAMARI FRITTI**  
Fried calamari, Fresno peppers, marinara 12
- BURRATA**  
Fresh burrata mozzarella, heirloom tomatoes, balsamic, basil oil, smoked sea salt 12
- GINORMOUS PRETZEL**  
Hot pretzel with cheese sauce and honey mustard 10
- CHICKEN WINGS** <sup>GF</sup>  
Buffalo with bleu cheese dipping sauce 10
- BEEF SLIDERS\***  
Three with grilled onions, cheddar, pickle 9
- STEAK SLIDERS\***  
Three with grilled onions, cheddar, horseradish cream, pickle 13
- NEW! "NOT-CHO" STADIUM NACHOS** <sup>GF</sup>  
Corn tortilla chips, queso, spicy beef, cilantro-lime sour cream, black bean salsa 12
- QUESADILLAS**  
Mexican cheeses, cilantro, green onion, salsa, sour cream, guacamole  
Grilled prime rib 14  
Buffalo chicken tender 12

### SMALL SALADS

- CLASSIC CAESAR**  
Romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing 7
- ARROWHEAD GARDEN** <sup>GF</sup>  
Gathered lettuces, grape tomatoes, red onion, carrots, balsamic vinaigrette 7
- MICRO WEDGE** <sup>GF</sup>  
Wedge of iceberg lettuce, crisp bacon, tomato, green onion, bleu cheese dressing 9
- ADD TO ANY SALAD**  
– Grilled chicken breast 5                      – Salmon 12  
– Shrimp 8    – Grilled beef filet medallions 12

### BIG SALADS

- HARVESTER CHOP** <sup>GF</sup>  
Romaine lettuce, grilled chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette 14
- SHANGHAI CHICKEN**  
Grilled chicken, Napa cabbage, romaine, cilantro, wonton crisps, cashews, Chinese mustard vinaigrette 13
- SUMMER POWER SALAD** <sup>GF</sup>  
Kale, spinach, blueberries, strawberries, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing 14

### HANDCRAFTED SOUP OF THE DAY

Cup 4 Bowl 6

### TOMATO BISQUE

Cup 4 Bowl 6

### SANDWICHES

- (All sandwiches served with fries, slaw and a pickle spear)
- ANGUS BURGER\***  
Half-pound Angus beef, lettuce, tomato, onion, brioche bun 12  
*Add cheese, bacon, mushroom, grilled onion, jalapeños, avocado \$1 each*
- BBQ PORK BURGER\***  
Half-pound Angus beef burger, bbq pulled pork, pepper jack cheese, brioche bun 15
- BEEF AND CHEDDAR CROISSANT\***  
Hot shaved prime rib, sautéed mushrooms and onions, cheddar cheese, croissant 15
- STEAK SANDWICH**  
Mini filets, peppers, onions, provolone cheese, parmesan-garlic bread 16
- MR. HOGAN'S "50" RUEBEN\***  
Corned beef piled high with sauerkraut, Swiss cheese, 1000 island dressing, marbled rye bread 14
- ITALIAN CHICKEN SANDWICH\***  
Grilled chicken breast, provolone, tomato, pesto-mayo, arugula, ciabatta bun 13
- TURKEY BURGER\***  
Grilled turkey burger, Boursin cheese, roasted pears, pickled red onion, arugula, brioche bun 13
- EGGPLANT PARMESAN SANDWICH**  
Breaded eggplant, marinara, provolone, mozzarella, ciabatta bun 12
- ASIAN SALMON BURGER**  
Hand created burger of Atlantic salmon, ginger, scallions, sesame oil, soy sauce, wasabi aioli, Asian slaw, brioche bun 14
- TACOS\*\***  
Salsa, crema, lettuce, cilantro, green onion, flour tortilla, with tortilla chips  
Fish 13  
Prime rib 15

### ENTRÉES

- SMOKED CHICKEN GNOCCHI**  
Potato gnocchi, smoked chicken, "24-hour" tomatoes, sweet peas, parmesan-garlic jus 18
- BISTRO CHICKEN**  
Bone-in half chicken, Yukon gold mashed potatoes, green beans, garlic jus 19
- BEEF FILETS**  
Grilled mini filets, cabernet sauce, red onion jam, crispy bacon-bleu cheese mashed potatoes 24
- SHRIMP PASTA**  
Gulf shrimp, linguini, asparagus, grape tomatoes, pesto 20
- BBQ SALMON** <sup>GF</sup>  
Grilled Atlantic salmon, bourbon-bbq glaze, sautéed spinach and mushrooms, onion hay 23
- PORTERHOUSE**  
USDA Prime aged 18oz porterhouse, garlic butter, Yukon gold garlic mashed potatoes 39

### SIDES 5 each

- |  |   |
|--|---|
| Grilled Asparagus <sup>GF</sup>            | Onion Rings   |
| Yukon Gold Mashed Potatoes <sup>GF</sup>   | Beer Battered Fries                                   |
| Sautéed Spinach and Mushroom <sup>GF</sup> | Tater Tots <sup>GF</sup>                              |
| Caramelized Brussels Sprouts <sup>GF</sup> | Sweet Potato Fries –<br>Maple-Ranch Dip <sup>GF</sup> |

<sup>GF</sup> Items with this symbol are gluten free.      \*Substitute gluten free bun \$1      \*\*Substitute gluten free corn tortillas  
Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may cause serious illness.



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## WHITES

### CLASSICS

**MOHUA, SAUVIGNON BLANC, MARLBOROUGH 9/34**  
Fresh and juicy with ripe citrus, grapefruit, melon and passion fruit.

**KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND 11/44**  
Light to medium bodied, with aromas of gooseberry and passion fruit.

**BARONE FINI, PINOT GRIGIO, VALDADIGE, ITALY 8/30**  
Soft fruits and lychee nuts with a nice mineral touch. Long finish.

**CHATEAU ST. JEAN BIJOU, CHARDONNAY, NAPA, CA 8/30**  
Intriguing aromas of passion fruit and guava complement classic Chardonnay notes of bright lemon and fresh pear.

**JOSH CELLARS, CHARDONNAY, NORTH COAST, CA 10/38**  
Bright tropical flavors highlighted by a touch of oak.  
Nice creamy finish.

**RAEBURN, RUSSIAN RIVER VALLEY 12/46**  
Delicate aromas of pineapple cake and baked apples with a satiny, bright, dry-ish medium body and a smooth, breezy honey butter and nuts.

**SONOMA-CUTRER, CHARDONNAY, CA HALF BOTTLE ONLY 28**  
Beautiful Chardonnay offers aromas of Fuji apple, fresh roses, lime, lemon blossom and nectarine complimented with touches of nougat.

### AND MORE...

**KUNG FU GIRL RIESLING, COLUMBIA VALLEY, WA 9/34**  
Lots of exotic citrus, lychee, and minty notes in a medium bodied, delicious, vibrant profile for the palate.

**VILLA POZZI MOSCATO, ITALY 8/30**  
Fresh peaches and honey with a slight frizzante finish, creating desire for more.

**WHITE ELEPHANT, BLEND, VINUM CELLARS, CA 10/38**  
Elegant, light bodied and crisp, with citrus, apple and herbal tinges that have a refreshing tangy apricot finish.

**FORTANT, ROSE, FRANCE 8/30**  
Delicate on the palate, revealing lovely citrus and redberry flavors.  
Boasting a long fresh finish.

**MEIOMI, ROSE, SONOMA COUNTY, CA 11/44**  
This wine opens to delicate aromas of watermelon, orange peel, and subtle hints of rose petal.

## BUBBLES

**WYCLIFF BRUT, SONOMA VALLEY 7/26**

**LAMARCA PROSECCO, ITALY (SPLIT) 9**

## SANGRIA

**EPPA SANGRIA FROM STAMFORD, CT**  
Enjoyed by the glass or the pitcher!

**WHITE/RED 8/30**

## REDS

### CLASSICS

**LE CHARMEL, PINOT NOIR, LANGUEDOC-ROUSSILLON, FRANCE 8/30**  
Aromas of crushed black fruits such as raspberries, black currants, cherries and black-cherry jam. Hints of delicate spices and vanilla.

**MEIOMI, PINOT NOIR, COASTAL, CA 11/42**  
Exciting interplay of berry, oak and spice notes. Rich with subtle edges of blueberry and mocha.

**ALBERTONI, MERLOT, CA 8/30**  
Hints of wild berries and black pepper. On the palate it has a smooth and complex body with flavors of plum and black cherry.

**CONCANNON, CABERNET, PASO ROBLES, CA 8/30**  
Enjoy rich aromas and luscious flavors of intense red cherry, ripe plum and black current intermingling with hints of cocoa, vanilla and spice.

**JOSH CELLARS, CABERNET, NORTH COAST, CA 10/38**  
A complex blend of black currant and spicy berry fruit, balanced by oak.

**JOEL GOTT, CABERNET, CA 12/46**  
Aromatics of mocha, roasted blue fruits, plums, and cherry spice. Well-structured and with firm tannins mid-palate, balanced finish.

**CAKEBREAD, CABERNET, NAPA VALLEY, CA BOTTLE ONLY 90**  
A beautifully fragrant, complex bouquet of ripe dark cherry and boysenberry fruit complimented by scents of cedar, olive, dried sage, dark chocolate and toasty oak. Rich and smooth on the palate.

### AND MORE...

**LLAMA, MALBEC, ARGENTINA 9/34**  
Fruit aromas of cherries, blackberries and plums that stand out, under-scored by light oaky notes.

**KLINKER BRICK, ZINFANDEL, LODI, CA 11/44**  
Bright, fruit forward elements of wild strawberry and satsuma plum lead to flavors of black cherry and vanilla with slight hints of cedar.

**19 CRIMES RED BLEND, BAROSSA AUSTRALIA 8/30**  
The vanilla aromatics carry through on the palate and compliment subtle flavors of chocolate and a cedary spice.

**THE CLEAVER, BLEND, CENTRAL COAST, CA 12/46**  
Dense flavors of blackberry and tobacco leaves dipped in cherry sauce are perfectly integrated in this silky, and incredibly smooth drinking experience.

## FLIGHTS OF WINE

**CHARDONNAY FLIGHT 11**  
Chateau St. Jean Bijou, Josh Cellars, Raeburn

**RED, WHITE, AND PINK 11**  
Klinker Brick, White Elephant, Meiomi Rose

**AROUND THE WORLD 11**  
LeCharmel, 19Crimes, Llama

**SUMMER SIPS 11**  
Barone Fini, Fortant, Mohua

## ARROWHEAD'S HOUSE WINE

**CANYON ROAD WINERY, MODESTO, CA 7/28**  
Chardonnay, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot