

DINNER

SMALL PLATES

SEARED TUNA
sesame seared tuna, soy-ginger sauce, wasabi aioli, asian slaw, wonton crisps 13

JUMBO CALAMARI
jumbo crispy calamari, marinara 12

HUMMUS AND VEGGIES
chipotle-lime hummus, veggie assortment, pita 10

GINORMOUS PRETZEL
cheese sauce, honey mustard 10

CHICKEN WINGS
buffalo-bleu dressing | bbq-ranch 10

ONION RINGS
bistro sauce 7

BEEF SLIDERS*
grilled onion, cheddar, brioche buns, pickle 9

STEAK SLIDERS*
grilled onion, cheddar, horseradish cream, brioche buns, pickle 13

CLUB NACHOS
spicy beef, pepper jack, cheddar, chihuahua cheese, shredded lettuce, green onion, tomatoes, cilantro. salsa, guacamole, sour cream on side 10

BUFFALO CHICKEN QUESADILLAS
mexican cheeses, cilantro, green onion. salsa, guacamole, sour cream on side 14

SMALL SALADS

CLASSIC CAESAR
romaine, parmesan cheese, crouton, caesar dressing 7

ARROWHEAD GARDEN ^{GF}
mesclun greens, grape tomato, red onion, carrot, balsamic vinaigrette 7

MICRO WEDGE ^{GF}
iceberg wedge, bacon, tomato, green onion, bleu crumbles, bleu dressing 10

ADD TO ANY SALAD
– grilled chicken breast 5 – salmon 8
– shrimp 8 – beef filet medallions 12

BIG SALADS

HARVESTER CHOP ^{GF}
romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette 14

SHANGHAI CHICKEN
romaine, napa cabbage, chicken, cilantro, wonton crisps, cashew, chinese mustard vinaigrette 14

WINTER POWER SALAD ^{GF}
kale, spinach, dried fruits, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing 14

SOUP OF THE DAY

CUP 4 BOWL 6

TOMATO BISQUE

CUP 4 BOWL 6

TURKEY CHILI

^{GF}

CUP 5 BOWL 7
sour cream, mexican cheeses, green onion

SIDES

5 each

grilled asparagus ^{GF}	yukon gold mashed potatoes ^{GF}
sauteed spinach, mushroom ^{GF}	beer battered fries
caramelized brussels sprouts ^{GF}	tater tots
	sweet potato fries – maple-ranch dip

BURGERS

(includes beer batter fries, slaw, pickle. substitute sweet potato fries for \$2)

CHOOSE YOUR PROTEIN

angus burger, veggie burger, turkey burger, chicken breast

CHOOSE YOUR STYLE

CLASSIC
lettuce, tomato, onion, american cheese 12

SOUTHWEST
guacamole, pepper jack, grilled onions 14

ITALIAN
pesto, provolone, tomato 13

BBQ BACON
cheddar, applewood smoked bacon, bourbon bbq sauce 13

CHICAGO
pepper jack, bacon, onion ring, fried egg, sriracha mayo, pretzel bun 15

SANDWICHES

(includes beer batter fries, slaw, pickle. substitute sweet potato fries for \$2)

FRENCH DIP*
prime rib, onions, provolone, horseradish mayo, french bread, au jus 15

MR. HOGAN'S REUBEN*
corned beef, sauerkraut, swiss cheese, 1000 island, marbled rye 14

ARROWHEAD GRILLED CHEESE
cheddar, swiss, bacon, tomato, brioche bread, chips, tomato bisque 9

ASIAN SALMON BURGER
atlantic salmon, ginger, scallion, sesame oil, soy sauce, wasabi aioli, asian slaw, brioche bun 14

DALCERRO MEATBALL SUB
seasoned meatballs, homemade marinara, provolone cheese, french bread 10

FISH TACOS**
salsa, crema, lettuce, cilantro, green onion, flour tortilla, tortilla chips 14

THE ALBATROSS
1/3 lb. founder's beer brat, pulled pork, cole slaw, french bread 9

ENTREES

WHITEFISH PICATTA
grapes, capers, white wine sauce, fingerling potatoes, grilled asparagus 19

CHICKEN FORESTER
white wine-mushroom sauce, mashed potatoes, green beans 18

BEEF FILETS
grilled filets, madeira-mushroom sauce, loaded mashed potatoes, asparagus 24

BACON MEATLOAF
bacon-mushroom gravy, mashed potatoes, brussels sprouts 16

BBQ SALMON ^{GF}
grilled atlantic salmon, bourbon-bbq glaze, sauteed spinach, mushroom, onion hay 23

SHRIMP & GRITS
shrimp, bacon, mushrooms, tomato, green onion, white wine creole sauce, parmesan grits 21

EGGPLANT NAPOLEAN
fried eggplant, ratatouille, goat cheese, basil oil, balsamic glaze 16

^{GF} items with this symbol are gluten free. *becomes gluten free with gluten free bun and fruit or broccoli for \$1 **substitute gluten free corn tortillas
notice: the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may cause serious illness.



Arrowhead

GOLF CLUB

WHITES

CLASSICS

LE VAL, CHARDONNAY, FRANCE 8/30

soft and fruity with ripe peach and sweet apple flavors; buttery character chimes well with the final acidity

JOSH CELLARS, CHARDONNAY, NORTH COAST, CA 10/38

fresh and juicy with ripe citrus, grapefruit, melon and passion fruit

RAEBURN, CHARDONNAY, RUSSIAN RIVER VALLEY 12/46

elegant style chardonnay with 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, HALF BOTTLE ONLY 28

beautiful chardonnay offers aromas of fuji apple, fresh roses, lime, lemon blossom and nectarine complemented with touches of nougat

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 9/34

soft fruits and lychee with a nice mineral touch; long finish

SWEET

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

EPPA SANGRIA FROM STAMFORD, CT 8/30

enjoyed by the glass or the pitcher

FORTANT, ROSE, FRANCE 8/30

delicate on the palate, revealing lovely citrus and berry flavors and a nice long finish

TOAST OPTIONS

WYCLIFF, BRUT, SONOMA VALLEY 7/26

LAMARCA, PROSECCO, ITALY (SPLIT) 9

ARROWHEAD'S HOUSE WINE

CANYON ROAD WINERY, MODESTO, CA 7/28

chardonnay, white zinfandel, cabernet sauvignon, pinot noir, merlot

REDS

CLASSICS

STEPHEN VINCENT, CABERNET, CA 8/30

aromas of blackberry and pomegranate with hints of cedar and plum

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

rich and smooth on the palate, 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

LE CHARMELE, PINOT NOIR, LANGUEDOC-ROUSSILLON, FRANCE 9/34

hints of delicate spices and vanilla, aromas of crushed black fruits such as raspberries, black currants, cherries and black-cherry jam

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 9/34

hints of wild berries and black pepper; on the palate it has a smooth and complex body with flavors of plum and black cherry

EXPAND YOUR PALETTE

LLAMA, MALBEC, ARGENTINA 9/34

fruit aromas of cherries, blackberries and plums that stand out, under-scored by light oaky notes

RENWOOD, ZINFANDEL, CA 9/34

hints of vanilla, nutmeg and cinnamon, ripe blackberry and maple-like sweetness, but firm tannins keep it appetizing

J DUSI, MODEL M RED BLEND, CA 9/34

named after the 1939 Model M tractor the family has used for 3 generations, "jusy dusi" is full-bodied, unassuming and reliable for the long haul

FREAKSHOW, RED BLEND, CA 12/46

full-bodied with a velvety mouth feel. flavors of dark, dense fruit flavors, toffee and dark chocolate, followed by wisps of tobacco and mesquite

RIGHT HAND MAN, SYRAH, CA 10/42

easy drinking and approachable due to the juicy mouthfeel, and velvety soft-rounded finish

FLIGHTS OF WINE 11

CHARDONNAY TRIO

le val, josh, raeburn

CRISP FALL DAY

fortant rose, mohua sb, raeburn chardonnay

STAFF FAVORITES

llama malbec, j dusi red blend, right hand man syrah

CALLING FOR A CAB

stephen vincent, josh cellars, joel gott