



LUNCH

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 ^{GF}

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 ^{GF}

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 ^{GF}

Gathered lettuces, grape tomatoes, red onion, carrots, balsamic vinaigrette 7

MICRO WEDGE ^{GF}

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 ^{GF}

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 ^{GF}

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

CHEF'S QUICHE OF THE DAY

Handcrafted quiche, petite salad 12

SMOKED CHICKEN GNOCCHI

Potato gnocchi, smoked chicken, "24-hour" tomatoes, sweet peas, parmesan-garlic jus 18

SHRIMP PASTA

Gulf shrimp, linguini, asparagus, grape tomatoes, pesto 20

BBQ SALMON ^{GF}

Grilled Atlantic salmon, bourbon-bbq glaze, sautéed spinach and mushrooms, onion hay 23

THE 1/2 & 1/2

A CUP OF SOUP AND SANDWICH 11

YOUR CHOICE OF...

- Honey baked ham and swiss, honey mustard
- Oven roasted turkey and cheddar, mayonnaise
- Boston tuna salad
- Sonoma chicken salad

Served on your choice of white, wheat, or marbled rye with lettuce, tomato, and homemade chips.

SIDES

5 each

Grilled Asparagus ^{GF}

Onion Rings

Yukon Gold Mashed Potatoes ^{GF}

Beer Battered Fries

Sautéed Spinach and Mushroom ^{GF}

Tater Tots ^{GF}

Caramelized Brussels Sprouts ^{GF}

Sweet Potato Fries – Maple-Ranch Dip ^{GF}

^{GF} 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.



Arrowhead

RESTAURANT & BAR

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 CHARMELE, 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