



LUNCH

SMALL PLATES

HUMMUS

roasted garlic, chipotle hummus, celery, cucumber, pita 9

SEARED TUNA

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

CALAMARI FRITTI

fried calamari, fresno peppers, marinara 12

FRIED FRESH MOZZARELLA

pesto, marinara 12

GINORMOUS PRETZEL

cheese sauce, honey mustard 10

CHICKEN WINGS ^{GF}

buffalo-bleu cheese | bbq-ranch 10

BEEF SLIDERS*

grilled onion, cheddar, pickle 9

STEAK SLIDERS*

grilled onion, cheddar, horseradish cream, pickle 13

“NOT-CHO” STADIUM NACHOS ^{GF}

tortilla chips, queso, spicy beef, cilantro-lime crema, 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, 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 9

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 13

WINTER POWER SALAD ^{GF}

baby kale, spinach, walnut, red quinoa, dried fruit, goat cheese, honey-avocado dressing 14

SOUP OF THE DAY

CUP 4 BOWL 6

TURKEY CHILI ^{GF}

seven chilies, beans, cheese, sour cream, scallions

CUP 5 BOWL 7

SANDWICHES

(sandwiches include beer batter fries, slaw, pickle)

ANGUS BURGER*

half-pound angus beef, lettuce, tomato, onion, brioche bun 12

add cheese, bacon, mushroom, grilled onion, jalapeño, avocado \$1 each

CHICAGO BURGER*

half pound angus beef, bacon, pepperjack, onion ring, fried egg, siracha mayonnaise 15

CAJUN MEATLOAF

cheddar cheese, grilled onion, creole mayonnaise, brioche bun 13

GRILLED STEAK

prime beef coulotte steak, sauteed mushroom, grilled onion, cheddar, bistro sauce, ciabatta bun 16

MR. HOGAN’S “50” RUEBEN*

corned beef, sauerkraut, swiss cheese, 1000 island, marbled rye 14

ITALIAN CHICKEN*

grilled chicken breast, provolone, tomato, pesto-mayo, arugula, ciabatta bun 13

TURKEY BURGER*

grilled pepper-garlic turkey, boursin cheese, roasted pear, pickled red onion, arugula, brioche bun 13

ASIAN SALMON BURGER

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

TACOS**

salsa, crema, lettuce, cilantro, green onion, flour tortilla, tortilla chips

– fish 13

– chicken 13

– prime rib 15

ENTRÉES

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

EGGPLANT BUNDLES ^{GF}

sauteed spinach, boursin cheese, grilled eggplant, red quinoa, roasted broccoli 16

BBQ SALMON ^{GF}

grilled atlantic salmon, bourbon-bbq glaze, sauteed spinach, mushroom, onion hay 23

THE 1/2 & 1/2

CUP OF SOUP, HALF SANDWICH, HOMEMADE CHIPS 11

CHOICE OF...

• honey baked ham, swiss, honey mustard

• oven roasted turkey and cheddar, mayonnaise

• boston tuna salad

• sonoma chicken salad

white, wheat, marbled rye

lettuce, tomato

SIDES 5 each

grilled asparagus ^{GF}

onion rings

yukon gold mashed potatoes ^{GF}

beer battered fries

sauteed spinach, 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

GOLF CLUB

WHITES

CLASSICS

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
delicate aromas of pineapple cake and baked apples with a satiny, bright, dry-ish medium body and a smooth, breezy honey butter and nuts. elegant style chardonnay

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

MOHAU, SAUVIGNON BLANC, MARLBORO 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 nuts with a nice mineral touch. long finish

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

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 9/30

FLIGHTS OF WINE

SNOW WHITE 11
mohau, raeburn, barone

FALL TRIO 11
klinker brick, kim crawford, meiomi rose

ARROWHEAD REDS 11
albertoni, llama, castello

PUT THEM IN A BLENDER 11
19 crimes, the cleaver, vertigo rosso

REDS

CLASSICS

Cs, CABERNET, WASHINGTON 9/34
medium body, tannic wine with notes of blackcurrant, cherries and cassis, beautifully balanced profile on the palate

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

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

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 9/34
the vanilla aromatics carry through on the palate and compliment subtle flavors of chocolate and a cedary spice

THE CLEAVER RED 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

VERTIGO ROSSO, RED BLEND, ITALY 11/44
fresh with notes of berries, blackberry, blueberry and pomegranate; hints of pepper and cherry blossom

CASTELLO, CHIANTI CLASSICO, ITALY 9/34
deep ruby red with purple reflexes; hints of ripe cherry, velvety tannins carry onto a long satisfying finish on the palate

ARROWHEAD'S HOUSE WINE

CANYON ROAD WINERY, MODESTO, CA 7/28
chardonnay, white zinfandel, cabernet sauvignon, pinot noir, merlot