

# LUNCH

## APPETIZERS

### TEMPURA FRIED CALAMARI

lemon and herbs with roasted tomato coulis | 11.95

### CHEESE CURDS →

fresh battered white cheddar curds with creamy ranch dip | 9.95

### CHICKEN WINGS

seven jumbo wings tossed in buffalo or homemade bbq sauce, celery and choice of bleu cheese or ranch | 11.95

### NACHOS

fresh tortilla chips, seasoned beef, mexican cheese blend, pico de gallo and shredded lettuce, topped with sour cream, guacamole and salsa | 12.95

### TUNA CEVICHE TOSTADOS

watermelon salsa, wasabi crème, shaved radish, cilantro and sesame oil drizzle | 14.95

### HOMEMADE GUACAMOLE

smashed avocado, lime, cilantro and warm blue corn tortilla chips | 9.95

### PEEL AND EAT SHRIMP

one half-pound of steamed, seasoned shrimp with lemon and cocktail | 12.95

### BLUE POINT OYSTERS

one half-dozen on the half shell with lemon, horseradish and tabasco | 18.95

### GINORMOUS PRETZEL →

we're not kidding, it's big! served with hot cheese sauce and honey mustard | 10.95

→ an arrowhead staff favorite

gf items with this symbol are gluten free

// becomes gluten free with gluten free bun and fingerling potatoes for +1

**notice:** the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may cause serious illness.

## SOUPS & SALADS

### HARVESTER CHOP gf →

romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette | 13.95

### SHANGHAI CHICKEN

romaine, napa cabbage, chicken, cilantro, wonton crisps, cashews, sesame seeds, chinese mustard vinaigrette | 13.95

### CAESAR

romaine, parmesan cheese, crouton, caesar dressing | 6.95

### SUMMER POWER gf

baby kale, spinach, fresh berries, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing | 13.95

### MICRO WEDGE gf

wedge of iceberg lettuce, crisp bacon, tomato, blue cheese dressing | 9.95

### add to your salad:

grilled chicken breast 5

grilled salmon 8

grilled shrimp 8

### TOMATO BISQUE

cup 3.95 | bowl 5.95

### TURKEY CHILI →

sour cream, mexican cheeses, scallions

cup 4.95 | bowl 6.95

## SIDES | 5.95

fries sweet potato fries tater tots

grilled asparagus coleslaw

sautéed spinach and mushrooms

onion rings truffle parmesan fries | +1



## HANDHELDS

### CUBAN

rum and citrus marinated roast pork, shaved ham, pickles, yellow mustard and swiss cheese pressed in a soft roll. served with fries and a pickle spear | 11.95

### BUFFALO CHICKEN QUESADILLA →

crispy chicken tenders tossed in our homemade buffalo sauce, folded in a flour tortilla with our mexican cheese blend and fresh pico de gallo. guacamole, homemade salsa and sour cream served on the side | 13.95

### CRAB CAKE //

maryland style crab cake served on a toasted brioche bun with housemade cajun remoulade, lettuce, tomato and onion. served with fries and a pickle spear | 16.95

### MAHI TACOS

cilantro lime crema, napa cabbage, shaved red onion, on flour tortillas with salsa and guacamole | 14.95

### BEEF AND CHEDDAR //

slow roasted shaved prime rib dipped in au jus, cheddar cheese, garlic aioli, lettuce, tomato and onion on a brioche bun with fries and a pickle spear | 16.95

### KOBE BEEF SLIDERS

charred sweet onions, smoked bacon and garlic aioli, cheddar cheese with fries and pickle spear | 13.95

### COSLEY CLUB

turkey, honey ham, bacon, tomato, lettuce, mayo, sourdough bread with fries and a pickle spear | 12.95

### NASHVILLE HOT CHICKEN

crispy fried chicken breast tossed in "nashville hot" sauce, and pickle slices on a toasted brioche bun, a side of cool ranch, with fries and a pickle spear | 13.95

also available *crispy chicken sandwich*

also available *"buffalo" style*

### LOBSTAH ROLL

chilled maine lobster, touch of mayo, lemon and chives on a toasted split new england bun served with fries and a pickle spear | 24.95

### MR. HOGAN'S REUBEN //

lean corned beef with sauerkraut, swiss cheese and thousand island on toasted marble rye, fries and a pickle spear | 13.95

### CHICKEN CORDON BLEU //

choose grilled or fried chicken breast with sliced ham and mozzarella cheese on a toasted brioche bun served with honey mustard, fries and pickle spear | 13.95

### SALMON BURGER

atlantic salmon with ginger, scallion, soy and sesame oil, topped with cucumber slaw and wasabi aioli on a toasted brioche bun, fries and a pickle spear | 13.95

### CLASSIC BURGER //

the original all beef patty, american cheese, lettuce, tomato, onion, toasted brioche bun, served with fries and a pickle spear | 13.95

### ARROWHEAD BURGER //

all beef patty topped with sautéed mushrooms, bacon, swiss cheese and grilled onions on a toasted brioche bun, fries and a pickle spear | 15.95

## ENTRÉES

### QUICHE OF THE DAY

please ask your server for chef's daily selection. served with a petite salad with citrus-herb vinaigrette | 11.95

### FISH AND CHIPS

beer battered cod, crispy fries, coleslaw, cajun remoulade | 15.95

### BBQ SALMON

grilled atlantic salmon, arrowhead bourbon bbq sauce, garlicky spinach and mushroom sauté. topped with crispy onion hay | 22.95

### SHRIMP SCAMPI

ribbon pasta, lemon, basil, thyme and butter with fresh tomato, parmesan and garlic | 19.95

### CHICKEN CRIOLLO →

cuban cilantro marinade, chorizo sauce, sautéed spinach with fingerling potatoes | 21.95

# WINE & SIGNATURE COCKTAILS

## REDS

### JOSH CELLARS, CABERNET

CA | 10/38  
complex blend of black currant and spicy berry fruit, balanced by the oak influences

### JOEL GOTT, 815 CABERNET

CA | 12/46  
nose of plums, cherry spice and mocha in an elegantly structured and well-balanced body

### EARTHQUAKE, LODI ZINFANDEL

CA | 12/46  
full body, spicy charred oak aromas, black-fruit flavors mingle nicely with a rich layer of fine-grained tannins

### FREAKSHOW, RED BLEND

CA | 12/46  
aromas of blackberry cobbler, toasted walnuts, espresso bean and hints of brandy; full bodied with a velvet-like texture

### SMITH & PERRY, PINOT NOIR

OR | 12/46  
fruit-forward and snappy, with moderate cherry and spicy herb flavors

### MEIOMI, PINOT NOIR

CA | 11/42  
an exciting interplay of oak and berries with rich subtle edges of mocha and blueberry

### LLAMA, MALBEC

Argentina | 9/34  
fruit aromas of cherry and blackberry with light oak notes

### DECOY, SONOMA COUNTY MERLOT

CA | 11/42  
layers of black cherry, blueberry and plum underscored by dark chocolate, cedar and mineral notes

## WHITES

### SONOMA-CUTRER, CHARDONNAY

CA | 28 (half bottle)  
aromas of fiji apple, fresh roses, nectarine and lemon blossom with a touch of nougat

### JORDAN, CHARDONNAY

Russian River Valley | 75 (bottle only)  
elegant, juicy, succulent wine that leaves a lasting impression of fresh meyer lemon and stone fruits on the crisp finish

### JOSH CELLARS, CHARDONNAY

CA | 10/38  
bright tropical flavors highlighted by a touch of oak; nice creamy finish

### J VINEYARDS & WINERY, WINEMAKER'S SELECTION CHARDONNAY

CA | 12/46  
aromas of orange blossom, apple and ginger, creamy texture and lively acidity

### VIGNETI, PINOT GRIGIO

Italy | 8/30  
light-bodied with bright flavors of citrus, green apple and honey

### MATUA VALLEY, SAUVIGNON BLANC

New Zealand | 9/34  
bursting with ripe lemon citrus and hints of vibrant passion-fruit and basil; notes of classic cut grass and green melon

### KIM CRAWFORD, SAUVIGNON BLANC

New Zealand | 12/46  
light to medium bodied with aromas of gooseberry and passionfruit

### THE SEEKER, RIESLING

Germany | 8/32  
dry with crisp acidity and vibrant fruit, featuring stone fruits and pineapple with mineral-infused finish. exceptional aperitif!

## ROSE & SANGRIA

### FORTANT, GRENACHE

France | 8/30  
delicate on the palate with lovely citrus and berry flavors

### EPPA, SANGRIA

CA | 8/30  
red or white, certified organic; enjoy by the glass or pitcher

## SPARKLING

### J. ROGET SPARKLING

CA | 7/28

### LAMARCA, PROSECCO

Italy | 9 (split)

### SARACCO, MOSCATO D' ASTI

Italy | 25 (half bottle)  
lightly sparkling aromatic wine. aromas of peach, apricot, lemon peel and white flowers

### VEUVE CLICQUOT, CHAMPAGNE BRUT

France | 60 (half bottle)  
tightly knit, focused by robust acidity and a streak of minerality, subtle notes of white peach, anise, biscuit and kumquat

## HOUSE WINES

### CANYON ROAD, MODESTO

CA | 7/28  
Chardonnay Pinot Grigio Sauvignon Blanc  
Pinot Noir Merlot Cabernet Sauvignon

## NON-ALCOHOLIC

pepsi, diet pepsi, pepsi zero, sierra mist, dr. pepper, diet dr. pepper, brisk lemonade brisk raspberry iced tea, iced tea, regular and decaf coffee, perrier, gale's root beer

## COCKTAILS

### ARROWHEAD OLD FASHIONED

whiskey acres bourbon (dekalb, il), regan's orange bitters no. 6, simply syrup, luxardo cherry, sugar swizzle stick | 12

### COSMOPOLITAN

ketel one citroen vodka, cointreau, cranberry, fresh lime, orange twist | 12

### ARROWHEAD MANHATTAN

whiskey acres rye (dekalb, il), carpano antica formula sweet vermouth, angostura bitters, luxardo cherry | 12

### NEGRONI

aviation gin, campari, carpano antica formula sweet vermouth, orange peel | 10

### MAPLE WALNUT OLD FASHIONED

whiskey acres maple cask bourbon, whiskey acres nocino, maple syrup, angostura bitters orange peel, luxardo cherry | 12

### OAXACAN OLD FASHIONED

maracame tequila, ilegal reposado mezcal, bittermens xocolatl mole bitters, angostura bitters, agave nectar, orange peel | 12

### THE DUDE ABIDES

two brothers cold brew coffee liqueur, absolut vanilia vodka, rumchata | 9

### PINK LEMON DROP MARTINI

pink whitney pink lemonade vodka, cointreau, lemonade | 10

### MULLIGAN'S MULE

absolut vodka, seasonal flavor of windmill ginger brew (batavia, il), fresh lime | 9

