

DINNER

STARTERS

CALAMARI

crispy tempura calamari, lemon and herbs with roasted tomato coulis | 11.95

CHEESE CURDS

fresh battered Wisconsin cheese curds with sriracha ranch dipping sauce | 10.95

WINGS *gf*

seven jumbo wings tossed in buffalo or bbq with ranch or blue cheese dressing | 13.95

NACHOS *gf*

local white corn tortilla chips topped with beef or chicken, chihuahua and cheddar cheese, pico de gallo, shredded lettuce, salsa, guacamole, and sour cream | 13.95

HOLY GUACAMOLE *gf*

house-made, smashed avocado, lime, cilantro and warm tortilla chips | 9.95

BAKED MARYLAND CRAB CAKE

citrus herb sauce, watercress, shallot, lemon and remoulade | 18.95

GINORMOUS PRETZEL

warm cheese sauce and honey mustard | 11.95

GARLIC HUMMUS *gf**

roasted garlic hummus, warm pita, celery, first press olive oil, cracked black pepper | 10.95

*no pita

 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, tomatoes, avocado, red onion, blue cheese, citrus-herb vinaigrette | 15.95

POWER SALAD *gf*

baby kale, spinach, fruit, toasted walnuts, red quinoa, goat cheese, honey avocado dressing | 14.95

MICRO WEDGE *gf*

wedge of iceberg lettuce, crisp bacon, tomato blue cheese dressing | 10.95

CAESAR SALAD *gf*

romaine, parmesan cheese, caesar dressing | 7.95

+ grilled chicken 5

+ grilled salmon 8

GARDEN SALAD *gf*

mixed greens, grape tomato, red onion, cucumber, carrots, balsamic vinaigrette | 6.95

+ grilled chicken 5

+ grilled salmon 8

TOMATO BISQUE

cup 3.95 | bowl 5.95

CREAM OF CHICKEN WILD RICE *gf*

"back by popular demand"

cup 3.95 | bowl 5.95

SIDES | 5.95

fries sweet potato fries tater tots

grilled asparagus sautéed spinach and mushrooms

onion rings truffle parmesan fries | +1

coleslaw



HANDHELDS

NASHVILLE HOT

crispy chicken breast, nashville hot sauce, cilantro-lime red cabbage slaw with fries or a cup of tomato bisque | 13.95

MAHI, MAHI, MAHI TACOS *gf**

three cajun spiced mahi tacos, napa cabbage, shaved red onion, chipotle crema in warm flour tortillas, with homemade salsa and tortilla chips | 16.95

*no corn tortilla

MAINE LOBSTER ROLL //

lobster, celery, lemon aioli and chives on a toasted new england roll with fries or a cup of tomato bisque | 28.95

FRENCH FRENCH DIP //

shaved ribeye of beef, caramelized onions, melted swiss cheese, horseradish crema, crusty french bread and au jus with fries or a cup of tomato bisque | 16.95

BUFFALO CHICKEN QUESADILLA

crispy chicken tenders tossed in our homemade buffalo sauce, in a flour tortilla with mexican cheese and pico de gallo, guacamole, salsa and sour cream on the side | 14.95

MR. HOGAN'S REUBEN //

lean corned beef with kraut, swiss and thousand island dressing on marble rye with fries or a cup of tomato bisque | 14.95

SMOKED TURKEY CLUB PANINI //

black forest ham, provolone cheese, applewood bacon, pesto mayonnaise, lettuce, and tomato on pressed sourdough with fries or a cup of tomato bisque | 13.95

ARROWHEAD CLASSIC CHEESEBURGER //

7-ounce beef patty, lettuce, tomato, onion on toasted brioche with cheddar, American, provolone or swiss cheese with fries or a cup of tomato bisque | 14.95
+ egg 1
+bacon 2

PASTAS

GARLIC SHRIMP SCAMPI

ribbon pasta, shaved parmesan, garden oregano and basil, caramelized tomato butter | 21.95

SAUSAGE RIGATONI

rapini, shaved parmesan, san marzano tomato sauce, torn basil | 21.95

CRAB PAPPARDELLE

truffle pappardelle with crab, asparagus, sorrel and goat cheese | 25.95

ENTRÉES

PRIME RIB - "BEST IN TOWN"

herb-crusted, slow roasted prime rib served with au jus with baked potato and garlicky green beans

princess cut | 10oz 26.95

queen cut | 12oz 29.95

king cut | 15oz 35.95

CUBAN CHICKEN CRIOLLO *gf*

crispy skin grilled chicken breast, cilantro mojo, crushed black beans, roasted potatoes and sautéed spinach | 21.95

CHESAPEAKE BAY CRAB CAKES

lemon-thyme beurre blanc, roasted corn orzo risotto, sorrel and crispy parsnip | 31.95

SEARED MAHI

tomato butter pan jus, white bean and mushroom succotash, garlic whipped potatoes | 24.95

BBQ SALMON *gf**

grilled atlantic salmon, arrowhead bourbon bbq sauce, garlicky spinach and mushroom sauté, topped with crispy onions | 24.95

*no onion hay

FISH AND CHIPS *gf*

three pale ale battered cod filets, lemon, remoulade and fries | 16.95

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 oaky 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 passionfruit 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

CHLOE, ROSE

CA | 8/30

notes of fresh strawberries, raspberries and watermelon dance on the nose and palate, unfolding into a crisp and well-balanced wine

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

WOODBIDGE BY ROBERT MONDAVI

ACAMPO, 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, two brothers coffee roasters 'sweet home chicago' blend coffee, decaf and iced tea, san pellegrino, gale's root beer

COCKTAILS

MULLIGAN'S MULE

arrowhead vodka, seasonal flavor of windmill ginger brew (batavia, il), fresh lime | 10

ARROWHEAD OLD FASHIONED

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

JOHN DALY

firefly sweet tea vodka, lemonade, fresh brewed ice tea | 9

COSMO

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

PALOMA

tequila, fevertree grapfruit juice, lime | 11

RASPBERRY SMASH

aviaton gin, lemon, simple syrup, mint, raspberries | 12

POM-TINI

ketel one citroen vodka, pama liqueur, lemonade | 10

SPICY MARGARITA

tequila, orange juice, jalapeno simple syrup, lime, tajin, cointreau | 11

