


An Evening In
ARBOR

STARTER

Market Salad  
*market lettuce, avocado, peach
feta, walnuts, honey vinaigrette*
18



Lobster Claw Cocktail 
maldon sea salt, cocktail sauce
21

Burrata & Prosciutto
*mission figs, cucumber plant
aged balsamic, olive oil, rye*
19

Tuna or Salmon Dungeness Crab Tower
*avocado, yuzu truffle vinaigrette
ginger tomato coulis*
21

Crispy Soft Shell Crab
curry, corn, thai basil
25

PASTA

Vegan Gnocchi  
*spinach, heirloom tomatoes
artichokes, squash, sherry gastrique*
25

Lamb Ragù Rigatoni
pecorino romano
27


Soft Shell Crab Linguine
*confit tomato, serrano pepper
onion soubise, bread crumbs*
24

SEA

Summer Scallops 
coconut curry rice, tomato confit, taro root chip
36


Hong Kong Fish
*bok choy, lotus root
water chestnuts, ginger garlic, soy, jasmine rice*
32

Roasted Halibut Acqua Pazza
*bay shrimp, risotto cake
tomato water, parmesan*
39

Chilean Sea Bass 
*squash, japanese eggplant, Cipollini bullseye
chimichurri, brown butter*
39

LAND

Half Mary's Chicken 
*herb goat cheese, seasonal mushroom
potato, natural jus, maple vinegar*
39

Double Bone Lamb Chops 
*forbidden rice, carrots & cumin
leek ash chimichurri*
46

8 oz Filet Mignon 
potato terrine, watercress, bordelaise
47

12 oz Prime New York 
*bacon confit, yellow haricot vert
armagnac peppercorn sauce*
52

WHITES

by the glass

Ayala Brut Majeur Champagne, FR
19

Zind-Humbrecht Pinot Gris, FR
16

Von Buhl Dry Riesling, GER
13.50

Mönchhof Riesling Kabinett, GER
13.50

Estación Porvenir, MEX
16

Frog's Leap Sauvignon Blanc, US
15

Qupé Bien Nacido "Y" Block Chardonnay, US
15

REDS

by the glass

Little Boat Pinot Noir, US
19

Grgich Hills Estate Merlot, US
20

Louis Jadot Côte d'Or Marsannay, FR
19

DAOU Cabernet Sauvignon, US
20

Jordan Cabernet Sauvignon, US
30

Penfolds Max's Shiraz Blend, AUS
15.50

Venge "Scout's Honor" Zinfandel Blend, US
16

We are committed to fresh and seasonal ingredients. We only use farms of sustainable or of organic practices. We think it makes a difference.

Foods served raw or under cooked may pose a health risk. For your convenience, the Club will add a 20% service charge to your food & beverage purchases. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

 Gluten-Free  Vegetarian  Vegan*

*Vegans, please inquire with your server

Executive Chef Drew Andrade