

## Appetizers

**Shrimp Cocktail** 12.

*Jumbo Shrimp, Petite Greens,  
Horseradish Sauce*

**Mushroom Bruschetta** 10.

*Mushrooms, Garlic Butter, Herbs, Toast*

**Yellowfin Tuna Poke** 14.

*Sashimi Grade Tuna, Ponzu,  
Short Grain Brown Rice*

**Fried Green Beans** 8.

*Red Bell Pepper Aioli*

## Sandwiches

*French Fries, Salad, Slaw, Chips, Fruit*

**Club on White** 12.

*Turkey, Bacon, Lettuce, Tomato,  
Toast*

**Broiled Chicken Brioche** 12.

*Pepper Jack Cheese, Avocado,  
Lettuce, Tomato*

**Angus Burger** 12.

*Add Cheddar, Swiss, Brie, Bacon,  
Avocado, Jalapeño, Grilled Onion,  
Fried Egg, Pastrami, Ham .75¢ ea*

**French Dip** 14.

*Sliced Roast Beef, Au Jus,  
French Roll*

**Seared Ahi Sliders** 16.

*Yuzu Miso Slaw, Plum BBQ  
Sauce, King Hawaiian Rolls*

**Portobello Sandwich** 10.

*Goat Cheese, Mixed Greens,  
Tomato, Brioche Bun*

## Salads

*Green Goddess, Blue Cheese, Tomato-Oregano Vinaigrette, Thousand Island,  
Caesar, Ranch, Balsamic Emulsion, Lemonette, Yuzu Miso Honey, Oil & Vinegar*

*Add: Chicken 6. - Steak 8. - Salmon 10. - Shrimp 9. - Portobello 6.*

**Cobb** 12.

*Romaine, Avocado, Bacon,  
Blue Cheese, Tomato, Chicken*

**Bibb, Date & Jicama Salad** 10.

*Bibb Lettuce, Dates, Strawberries,  
Jicama, Avocado,*

**Hibachi Shrimp & Soba Slaw** 14.

*Cabbage, Cucumber, Peppers,  
Ponzu, Buckwheat Noodles*

**Arches Salad** 10.

*Greens, Almonds, Olives, Mushrooms,  
Pumpkin Seeds, Berries*

**Caesar** 8.

*Romaine, Parmesan Cheese, Garlic Croutons*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Parties larger than 8 guests will assessed 18% gratuity

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## Entrées

*Includes Dinner Salad or Soup, Bread Service and Fresh Vegetables  
Choice of Steamed Brown Rice, Mashed Potatoes, Fingerling Potatoes,  
French Fries or Sweet Potato Tots*

**Salmon** 26.

*White Wine Sauce,  
Cucumber Dill Relish*

**12oz New York** 30.

*Bordelaise Sauce or  
Arches' Maître d' butter*

**Seared Ahi Tuna** 28.

*Ponzu Glaze, Kiaware Sprouts, Ginger  
Edamame, Sesame Seeds, Wasabi*

**8oz Filet Mignon** 30.

*Bordelaise Sauce or  
Arches' Maître d' butter*

**Roasted Half Chicken** 22.

*Lemon, Rosemary,  
Garlic with Harissa Butter*

**Bœuf à la Bourguignonne** 16.

*Braised Beef in Burgundy,  
Wide Noodles*

**Caprese Chicken** 18.

*Mozzarella Cheese, Fresh Basil,  
Tomato Fillet*

**Shrimp & Angel Hair Pasta** 22.

*Mixed Mushrooms, Tomato, Garlic, Basil,  
Extra Virgin Olive Oil, White Wine*

**Stuffed Portobello** 18

*Goat Cheese, Grains, Roasted Onion, Vegetables, Baby Kale, Fresh Basil*

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## Desserts

### *Dessert Wine, Coffee & Cordials*

**Crème Brulee** 8.

*Baked Vanilla Bean Custard  
capped with Caramelized Sugar*

**Flourless Chocolate Torte** 10.

*Raspberry Sauce, Whipped Cream,  
Butter Cookie*

**Berries, Chantilly Cream & Cake** 10.

*Mixed Berries, Whipped Cream,  
Vanilla Pound Cake*

**New York Cheesecake** 7.

*Caramel Sauce,  
Maldon Salt Crystals*

**Raspberry Lambic Float for Two** 18.

*Raspberry Beer (4% Alcohol), Fresh Raspberries, Vanilla Ice Cream*

**Antiuga Muscat** 8.

**Bouchaine L.H.** 12.

**Port** 12.

**Grand Mariner** 14.

**B & B** 14.

**Courvoisier Vsoop** 14.

**Single Malt** 16.

**Irish Coffee** 12.

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