

Small Plates

ROASTED BRUSSEL SPROUTS

roasted brussel sprouts with bacon, pine nuts, parmesan, julienne apple & saba

10 | 5 P

BEEF TENDERLOIN BROCHETTES*

two skewers with marinated filet, vegetables & pineapple char grilled

15 | 7.⁵⁰P

AC JUMBO WINGS

8 jumbo wings

SAUCES: traditional buffalo, BBQ, thai, & teriyaki sauce

DRY RUBS: creole or lemon pepper

served with a side of ranch celery & carrots

15 | 7.⁵⁰P

CRAB CAKES

2 pan fried lump crab cakes served with a sambal beurre blanc

16 | 8P

SEARED AHI TUNA*

seasoned, seared and sliced, served with seaweed salad

16 | 8P

GRILLED WHOLE ARTICHOKE

grilled whole artichoke served with a grilled half lemon, clarified butter & lemon aioli

8 | 4P

STEAMED EDAMAME

full pound of steamed edamame seasoned with sea salt

8 | 4P

TRASH FRIES

our garlic fries topped with blue cheese crumbles, chopped bacon, green onions, micro cilantro & drizzled with chipotle aioli

10 | 5P

BUILD YOUR OWN NACHOS

your choice of: **BEEF, CHICKEN OR CHORIZO**

topped with black beans, shredded cheese, melted queso, jalapenos, pico de gallo & sour cream

13 | 6.⁵⁰P

ADD GUACAMOLE 2 | 1P

BUILD YOUR OWN QUESADILLA

shredded cheese & anything you want!

meat options: BEEF, CHICKEN, CHORIZO OR HAM

veggie options: PICO DE GALLO, JALAPENOS, TOMATO, MUSHROOMS, SPINACH OR BELL PEPPER

served with a side of salsa & sour cream

13 | 6.⁵⁰P

CHEESE ONLY 7 | 3.⁵⁰P

ADD GUACAMOLE 2 | 1 P

P=Premier Pricing

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Salads

DRESSING SELECTION

VINAIGRETTES: balsamic, italian herb, raspberry walnut,

CREAMY: blue cheese, caesar, fiesta ranch, honey mustard, ranch, 1000 island, louis dressing

Make Any Small Salad a Wrap **1 | .50P**

COBB SALAD

chicken, egg, bacon, mixed greens, blue cheese crumbles, avocado & tomato with a side of blue cheese dressing

small **11 | 5.50P**

large **14.50 | 7.25P**

WEDGE SALAD

iceberg wedge topped with bacon, hard boiled egg, tomato, red onion, blue cheese crumbles & blue cheese dressing

9 | 4.50P

GREEK SALAD

chicken, chopped romaine lettuce, spinach, red onions, kalamata olives, artichoke hearts, feta cheese & pepperoncini tossed in greek vinaigrette

small **11 | 5.50P**

large **14.50 | 7.25P**

ROASTED BEET SALAD

mixed greens, romaine lettuce, mandarin oranges, roasted red & golden beets, hard boiled egg, tossed with greek vinaigrette topped with shaved manchego cheese

small **9 | 4.50P**

large **11 | 5.50P**

SOUTHWESTERN CHICKEN SALAD

your choice of DICED FRIED or GRILLED CHICKEN BREAST with romaine lettuce, diced tomato, shredded cheese, tortilla strips, julienne red onion, roasted corn & peppers tossed with a fiesta dressing

small **11 | 5.50P**

large **14.50 | 7.25P**

CAESAR SALAD

chopped romaine, shredded parmesan cheese,

 house made croutons & parmesan fritti

tossed in caesar dressing

small **7 | 3.50P**

large **10 | 5 P**

CRAB LOUIS

chopped romaine lettuce, topped with dungeness crab meat, cucumber, hard boiled egg, avocado, sliced radish and cherry tomatoes served with louis dressing on the side

15 | 7.50P

Add or substitute your choice of protein on any salad!

chicken or salmon* **5 | 2.50P**

shrimp, tuna* or steak* **8 | 4 P**

Soups

house made chili or soup du jour

cup **6 | 3P**

bowl **10 | 5P**

Flat Breads

11 | 5.50P

GLUTEN FREE OPTION AVAILABLE FOR ALL FLAT BREADS add **2 | 1P**

ITALIAN

pepperoni, diced salami, red onion, pepperoncini, fresh mozzarella, italian dressing & parmesan cheese

BIGGEST LITTLE CHEESE

marinara, fresh mozzarella, jack, cheddar, parmesan & blue cheese crumbles

THE TUSCAN

ricotta, spinach, marinated artichoke, diced grilled chicken fresh garlic, & olive oil drizzle

ARRABBIATA

marinara, roasted peppers, mozzarella fresh, red pepper flakes, drizzled with pesto

P=Premier Pricing

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

An 18% service charge on all gross sales will be added to your receipt. You are welcome to add additional gratuity to your bill, which will go directly to your server

Favorites

SIDE SANDWICH OPTIONS:
fruit, coleslaw, salad (your choice of dressing)
or french fries

ARROWCREEK BURGER*

8oz/2oz angus beef cooked to order, your cheese selection & L.T.O. on a toasted bun **13 | 6.50P**

SPICY BURGER*

8oz/2oz angus beef cooked to order, ghost pepper cheese, spicy onion rings & chipotle aioli with L.T.O on a toasted bun **13.50 | 6.75P**

vegetarian patty, chicken breast, or turkey burger available for substitution, just ask your server!

DINER BURGER*

two-4oz patties flat top seared, american cheese, caramelized onion, shredded lettuce, tomato, 1000 island dressing **12 | 6 P**

SMOKED PASTRAMI REUBEN

shaved smoked pastrami, sauerkraut & swiss cheese topped with 1000 island dressing on grilled marble rye bread with your choice of side **13 | 6.50P**

FRENCH DIP

roast beef, melted white cheddar horseradish and chive cheese, on a toasted hoagie, with a french onion jus served with your choice of side **15 | 7.50P**

TUNA MELT

tuna salad, swiss & tomato served on wheat toast, with your choice of side **11 | 5.50P**

CHICKEN POT PIE

tender pieces of chicken, onion, carrots, celery, peas, in a savory gravy. topped with a flaky pie crust **13 | 6.50P**

SUBSTITUTE YOUR CHOICE OF SIDE FOR
a cup of soup, chili, or sweet potato fries **1 | .50P**
onion rings **2 | 1 P**

FRIED CHICKEN THIGH SANDWICH

boneless buttermilk fried chicken thigh on a bun with shredded lettuce, ranch dressing, drizzled with buffalo sauce **8 | 4 P**

WATERSHED GRILLED CHEESE

parmesan crusted sourdough, melted cheddar & pepper jack cheeses with 3 different types of fire roasted peppers (pasilla anaheim & red bell pepper) with your choice of side **10.50 | 5.25P**
ADD TURKEY OR HAM 3 | 1.50P

CHICKEN BUFFALO WRAP

fried chicken, lettuce, shredded cheese, tomato, buffalo sauce & ranch, wrapped in a sun dried tomato & basil tortilla with your choice of side **10.50 | 5.25P**

BLUE MOON FISH AND CHIPS

8oz blue moon beer battered cod, with french fries, cole slaw & tartar sauce **13 | 6.50P**

CHICK PEA CAKE

a delicate blend of chick pea, vegetables and a touch of horseradish served over white bean succotash topped with roasted tomatoes and saba **8 | 4P**

SEAFOOD TACOS

(3ea) choice of MAHI-MAHI or SHRIMP served on corn tortillas, food truck style topped with pico de gallo, avocado & chipotle aioli. served with black beans and chipotle slaw  **14.50 | 7.25P**

Dinner

Available Tuesday thru Sunday after 5pm

BRANDY ORANGE CHICKEN

tempura battered pieces of chicken, tossed in a brandy orange sauce, served over house stir-fried rice and green beans **15 | 7.50P**

BRAISED SHORT RIB

served over white bean succotash with roasted brussel sprouts & a rich braising sauce **34 | 17 P**

SEAFOOD LINGUINI

clams, shrimp, lobster meat, tomatoes, sauteed in garlic, tossed with linguine in a white wine butter sauce **26.50 | 13.25P**

VERLASSO SALMON*

sauce vierge. choice of two sides **18 | 9 P**

BUTCHER BLOCK

HAND CUT STEAKS

served with your choice of 2 side topped with sauce poivrade

DINNER SIDE DISHES

mashed potatoes, baked potato, rice pilaf, green beans, garlic spinach, roasted brussel sprouts

6 oz Filet Mignon* **28 | 14 P**

10 oz Filet Mignon* **39 | 19.50P**

10 oz Waygu New York Strip* **36 | 18 P**

Double cut New Zealand rack of lamb*  **34 | 17 P**

Additions

Make it Oscar:

Add Dungeness crab & bernaise sauce **6 | 3 P**

caramelized onions or mushrooms **5 | 2.50P**



scan with your phone to learn more about verlasso salmon

P=Premier Pricing

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS