



# Arrowhead

SEASONAL. REGIONAL. GLOBALLY INSPIRED

## SHAREABLE PLATES

### REGIONAL SHARE BOARD

Assorted Regionally Sourced and House-Made  
Charcuterie and Cheese, Seasonal Pickles, Nuts,  
Olives, House Chili Crisps

**\$24**

### HONEY WHIPPED FETA

Creamy Whipped Feta with Kentucky Hot Honey  
Fresh Herbs and Flowers  
Served with Sweet Potato or GF Crackers

**\$15**

### SPANISH ARANCINI

Crispy Fried Risotto, Herbed Cheese,  
Smoked Tomato Sauce,  
Castelvetro Olive & Marcona Almond Salsa

**\$14**

### GIANT GARLIC KNOT

Warm House Made Garlic Knot, Garlic, Parmesan,  
Fresh Herbs and Smoked Sea-Salt Butter

**\$7**



## COMPOSED SALADS & BOWLS

### GREEN GODDESS GRAIN BOWL

Kale, Black Barley, Roasted Butternut Squash, Spiced  
Garbanzo Beans, Micro Radish Greens, Carrot  
Ribbons, Purple Cabbage, Green Goddess Dressing

**\$18**

### SOUTHWEST AHI SALAD (GF)

Ancho Crusted #1 Tuna Steak, Corn, Avocado, Black Beans,  
Lime Cilantro Crema, Green Chili Vinaigrette,  
Watermelon Radish, Candied Pepitas, Spiced Tortilla Strips

**\$24**

### SPICY TUNA BOWL (GF)

Spicy Sesame Tuna, Coconut Jasmine Rice, Edamame,  
Avocado, Cucumber, Watermelon Radish, Cilantro,  
Sriracha Aioli, Black Lotus, Chili Threads & Scallion

**\$22 Full / \$14 Half**

### ARROWHEAD COBB (GF)

Chopped Romaine, Bacon, Hardboiled Egg, Ham,  
Grilled Chicken, Blue Cheese Crumble,  
Fresh Avocado, Choice of Dressing

**\$22 Full / \$14 Half**

### CLASSICS & SIDE SALADS (GF without Croutons)

Arrowhead Wedge, Caesar, Strawberry Spinach, Seasonal Greens \$7

## LARGE PLATES

AVAILABLE MONDAY - SATURDAY 4:00 - CLOSE

### CENTRAL AMERICAN STYLE PORK

Oven Braised Pork, Cubano Black Beans Spiced with  
Cumin, Cinnamon, Chili, Cilantro & Garlic,  
Cilantro Lime Rice, Pineapple Salsa and Flatbread

**\$32**

### BACON TRUFFLE SCALLOPS

Five Pan-seared U10 Scallops, Peppers, Bacon Jam,  
Micro Radish Greens, Truffle Butter & Herb on  
Corn Puree

**\$52**

### DAKOTA PEPPER BISON

SD Ground Bison and Mozzarella Stuffed Sweet Italian  
Peppers, Garlic Roasted Golden Potatoes, Smoked  
Tomato Sauce, Bacon & Artichoke Barigoule

**\$40**

### PAN ROASTED SALMON

Salmon, Sweet Corn, Pickled Wild Mushrooms,  
Green Bean Tomato Hash, Lemon Red Pepper Beurre  
Blanc, Basil Pesto

**\$39**

### ARROWHEAD STEAKS

Cheesy Potato Pave, Bacon Garlic Brussels Sprouts,  
Green Peppercorn Au Poivre

**Choice of Ribeye or Filet \$42 / Sirloin \$29**

