

ARROWS RESTAURANT

CHEF/OWNERS CLARK FRASIER AND MARK GAIER
EXECUTIVE CHEF JUSTIN WALKER

Arrows Classics
Menu selections from 1988
Sample Menu

TO START

Too fabulous to miss from 2010
*Six Dodge Cove oysters deep fried with smoked pepper relish,
bacon bits, and fried sage 25.00*

APPETIZER

Maine peekytoe crab jiaozi with numb and hot sauce and cucumber salad \$7.95

Clark's Peking duck with traditional garnishes \$8.95

*Radicchio gratin with avocado, bacon, ancho puree, basil pesto,
and Manchego cheese \$7.95*

SALAD

Warm endive with balsamic vinaigrette, walnuts, and Asiago cheese \$6.95

*Red oak lettuce with tomato-cumin vinaigrette, garlic-lemon olives,
and Manchego cheese beignets \$7.95*

ENTRÉE

Pan fried salmon with onion rings, green beans, and red and yellow bell pepper aioli \$18.95

Smoked pork loin with corn-chili relish, grilled leeks, and a tomatillo sauce \$19.95

Deep fried trout with steamed jasmine rice and Chinese black bean sauce \$18.95

*Cornish game hen in two preparations with creamy white grits, eggplant chips,
and a sun dried tomato sauce \$17.95*

DESSERT COURSE

Molten chocolate cake with whipped cream \$5.95

A mixed berry short cake \$5.95

Banana split with vanilla, strawberry and gianduja ice creams \$5.95