





SPARKLING & CHAMPAGNE

		
NV Lunetta Cavit Prosecco DOC , Trentino-Alto Adige, Italy	8.99	34.99
NV Candoni, Moscato Spumante, Puglia, Italy.....	9.99	38.99
NV Mumm Napa, "Prestige Cuvee" Napa, CA	13.99	54.99
NV Veuve Cliquot "Yellow Label," Brut Champagne, France		119.99
NV Perrier-Jouet "Blason" Brut Rosé Champagne, France		159.99
2012 Louis Roederer "Cristal," Brut Champagne, France.....		349.99

CHARDONNAY

		
2019 Avalon, CA.....	9.99	38.99
2017 Cambria "Katherine's Vineyard", Santa Maria Valley, CA.....	11.99	46.99
2018 Kendall-Jackson "Grand Reserve" Central Coast, CA.....	12.99	50.99
2018 Sonoma-Cutrer "Russian River Ranches"" Sonoma Coast,CA.....	14.99	58.99
2017 Jordan Chardonnay, Alexander Valley, CA.....	17.99	70.99
2018 Rombauer Chardonnay, Carneros, CA.....	20.99	82.99
2015 George Dubeouf "Pouilly-Fuisse," Burgundy, France		59.99
2018 Cakebread Cellars, Napa, CA		84.99
2017 ZD Wines, California.....		96.99
2016 Patz & Hall "Dutton Ranch" Russian River, CA.....		94.99
2016 Chateau Montelena, Napa, CA		99.99
2017 Kistler "Les Noisetiers" Sonoma, CA.....		119.99



UNIQUE WHITES

		
2019 Brancott, Sauvignon Blanc, Marlborough, New Zealand	8.99	34.99
2019 Toad Hollow "Eye Of The Toad" Dry Rosé of Pinot Noir, Sonoma County, CA	8.99	34.99
2018 Twisted, Pinot Grigio, California	8.99	34.99
2018 Alexander Valley "Gewürz" Gewürztraminer, Mendocino County, CA	10.99	42.99
2019 Pine Ridge Chenin Blanc/Viognier, California	10.99	42.99
2019 Barone Fini, Pinot Grigio, Valdadige, Italy	11.99	46.99
2017 Robert Mondavi "Moscato d'Oro" (375ml) Stag's Leap District-Napa, CA	11.99	46.99
2019 Chateau d'Esclans "Whispering Angel" Rosé, Cotes de Provence, France.....	13.99	52.99
2017 Cht Ste Michelle "Eroica" Riesling, Columbia Valley, WA	13.99	52.99
2019 Ferrari-Carano, Fumé Blanc, Sonoma, CA	14.99	58.99
2019 Cakebread Cellars, Sauvignon Blanc, Napa, CA.....		79.99
2018 Dr Loosen "Wehlener Sonnenuhr" 'Spatlese' Riesling Mosel, Germany		69.99
2018 Guy Saget - Domaine de la Perriere Sancerre, Sauvignon Blanc, Loire, France		79.99

PINOT NOIR

		
2018 Angeline, California.....	9.99	38.99
2018 Row Eleven, "Vinas 3," California	11.99	46.99
2017 La Crema, Monterey, CA	12.99	50.99
2018 Erath Replendent, Oregon	13.99	54.99
2017 Cherry Pie "Three Vineyards", California	14.99	58.99
2018 Archery Summit "Dundee Hills", Dundee Hills, Oregon.....	22.99	90.99
2016 Nobile "Icon," Marlborough, New Zealand.....		59.99
2014 Champ de Rêves, Anderson Valley, CA.....		68.99
2017 The Calling Russian River, CA		69.99
2017 Penner-Ashe Willamette Valley, OR.....		78.99
2016 Patz & Hall "Chenoweth Ranch", Russian River Valley, Sonoma County, CA		119.99
2015 Cherry Pie "Stanly Ranch" Carneros, CA		135.99
2017 Ken Wright Cellars "Shea Vineyards", Yamhill-Carlton - Willamette Valley, OR.....		144.99
2017 Louis Latour "Gevry Chambertin", Burgundy, France.....		145.99
2015 Domaine Serene Pinot Noir "Evenstad Reserve", Willamette Valley, OR.....		159.99
2013 Seasmoke Cellars "Southing" Santa Rita Hills, CA		164.99
2015 Maison Louis Latour Château Corton Grancey, Grand Cru, Burgundy, France		289.99

MERLOT

		
2017 Canoe Ridge "The Expedition", Horse Heaven Hills, Washington	9.99	38.99
2017 Markham Cellars, Napa, CA	15.99	62.99
2016 Rutherford Hill, Napa, CA		59.99
2015 L'Ecole No.41, Columbia Valley, WA		67.99
2011 Château Lassègue, Saint-Émilion - Bordeaux, France		119.99
2016 Duckhorn Vineyards, Napa, CA.....		129.99

HALF BOTTLES

	
2018 Santa Margherita, Pinot Grigio, Alto-Adige, Italy	33.99
2016 Sanford Pinot Noir, Santa Rita Hills, CA.....	39.99
2014 Mount Veeder Cabernet Sauvignon , Napa Valley.....	49.99
2015 Faust Cabernet Sauvignon, Napa Valley, CA.....	69.99

*All Vintages Are Subject To Change Based On Availability.

CABERNET SAUVIGNON



2017 Fourteen Hands, Columbia Valley, Washington	9.99	38.99
2017 Mercer, Horse Heaven Hills, Washington	11.99	46.99
2016 Silver Palm, North Coast, CA.....	13.99	54.99
2017 Simi "Alexander Valley" Sonoma County, CA.....	15.99	62.99
2018 Franciscan Estate, Napa, CA	17.99	70.99
2017 Textbook, Napa Valley, CA	18.99	74.99
2017 ZD Winery Napa Valley, CA	25.99	103.99
2018 Austin Hope, Paso Robles, CA.....		78.99
2017 Charles Krug, Yountville, Napa, CA.....		88.99
2016 Pine Ridge, Napa Valley, CA		105.99
2015 Barons de Rothschild (Lafite) "Légende" Pauillac- Bordeaux, France.....		109.99
2017 Robert Mondavi, "Oakville" Oakville-Napa, CA		114.99
2014 Von Strasser "Diamond Mountain District" Diamond Mountain-Napa, CA		119.99
2016 Justin "Isosceles", Paso Robles, CA.....		122.99
2015 Jordan, Alexander Valley, CA.....		125.99
2014 Brandlin, Mount Veeder - Napa Valley, CA		129.99
2014 Heitz Cellars, Napa Valley, CA		134.99
2016 Silver Oak, Alexander Valley, CA		154.99
2017 Cakebread Cellars, Napa, CA		159.99
2018 Caymus, Napa, CA		162.99
2016 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA.....		169.99
2015 Chateau St. Jean "Cinq Cepages" Sonoma, CA.....		175.99
2016 La Jota, Howell Mountain-Napa, CA.....		184.99
2014 Robert Mondavi Reserve "To Kalon Vineyard" Oakville-Napa, CA		189.99
2016 Stag's Leap Wine Cellars, "Fay Vineyard" Stag's Leap-Napa, CA.....		199.99
2016 Paul Hobbs Napa, CA.....		204.99
2017 Plumpjack, Oakville-Napa, CA.....		239.99
2015 Caymus "Special Selection" Napa, CA		279.99
2016 Dominus Estate, Cabernet Blend, Napa, CA		429.99
2016 OPUS ONE, Cabernet Blend, Oakville-Napa, CA		499.99

INTERESTING REDS



2017 Ravenswood "Old Vine" Zinfandel, Lodi, CA	10.99	42.99
2019 Trapiche "Oak Cask" Malbec, Mendoza, Argentina	10.99	42.99
2017 Catena "Vista Flores" Malbec, Mendoza, Argentina.....	14.99	58.99
Lot 9 The Riddler by Stratton - Lummis Red Blend, Napa, CA.....	15.99	62.99
2015 Primus "The Blend" Colchagua Valley, Chile	16.99	66.99
2016 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA.....	16.99	66.99
2017 Delas Syrah Blend "Cotes Du Rhone Esprit" Rhone, France		39.99
2017 Bell "Big Guy" Red Blend, Napa, CA		43.99
2016 Yangarra Grenache, McClaren Vale, Australia.....		49.99
2016 Fleur du Cap Pinotage, Coastal Region, South Africa.....		49.99
2017 Georges Duboeuf "Morgon - Jean-Ernesto Descombes" Cru Beaujolais, Burgundy, France.....		58.99
2016 Arcanum "Il Fauno Di Arcunum" Super Tuscan, Tuscany, Italy.....		64.99
2012 Campo Viejo "Rioja Gran Reserva" Rioja, Spain.....		65.99
2017 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy		70.99
2016 Hedges "Estate Red Blend" Red Mountain, WA		72.99
2015 Seghesio "Old Vines" Zinfandel Sonoma, CA.....		76.99
2016 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy		79.99
2016 Luigi Bosca "D.O.C" Malbec Luján de Cuyo - Argentina.....		81.99
2018 "The Prisoner," Red Blend, Napa, CA		94.99
2015 Conn Creek "Anthology," Meritage, Napa, CA.....		95.99
2018 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia		98.99
2017 Justin Cellars "Savant" Syrah, Paso Robles, CA.....		99.99
2017 Gaja Ca' Marcanda "Promis" Toscana, Italy.....		119.99
2013 Santi "Amarone della Valpolicella," Veneto, Italy.....		124.99
2016 Peju Cabernet Franc, Napa, CA		129.99
2015 Pio Cesare Barolo, Piedmont, Italy.....		137.99
2016 M. Chapoutier "Châteauneuf-du-Pape" AOC Rhone, France		139.99
2014 Shafer "Relentless" Syrah Blend, Napa, CA		199.99
2016 Quintessa "Meritage," Rutherford-Napa, CA		279.99
2016 Tenuta San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy.....		429.99

*All Vintages Are Subject To Change Based On Availability

AG FLIGHTS OF FANCY

A tasting of three hand selected spirits to indulge the senses

Incredibly Irish: Irish Malts - 25.99

Jameson Double Aged "Black Barrel" • Tyrconnell 10 year Port Finished • Red Breast 12 year "Single Pot Still"

Historic: American Bourbon - 25.99

Maker's Mark 46 • Blanton's Single Barrel Selection • Knob Creek Single Cask Strength

Essence of Jalisco: Extraordinary Tequila - 30.99

Clase Azul Reposado • Patron Anejo • El Tesoro de Don Felipe "El Paradiso" Extra Anejo

Treasure Trove: Exploratory Malts - 30.99

Pike Creek Port Finished Canadian Rye • Hakushu 12 Year Japanese Single Malt Whisky • Auchentoshan "3 Wood" Single Malt Scotch

Effortless: Blended Malt Scotches - 35.99

Johnnie Walker "Black Label" 12 year • Sheep Dip 16 Malt • Chivas Regal 18 year

Powerful: Highland Single Malt Scotch - 35.99

The Macallan 12 year Scotch • Glenfiddich 14 Year Bourbon Barrel Reserve Scotch • Dalmore 15 year Scotch

Graham's "Century" Tawny Port Flight - 55.99

Graham's 10 Year Tawny Port • Graham's 20 Year Tawny Port • Graham's 30 Year Tawny Port • Graham's 40 Year Tawny Port

AG COCKTAILS

Moon Girl - 13.99

Raspberry Vodka, Peach, Pomegranate and Lemon, Float of Sparkling Wine

AG Patron-Perfect Margarita - 14.99

Patron Silver, Lime Juice, Agave Nectar, Licor 43 Liqueur

AG's Vanilla Fig Manhattan - 14.99

Eagle Rare Bourbon, Vanilla, Fig, Artisan Bitters

Pomegranate-Acai Martini - 13.99

Veev Acai Vodka, Pomegranate Juice, Sicilian Moro Orange, Lime Juice, Honey Sugar Rim

AG Mule - 12.99

Tito's Handmade Vodka, Fresh Lime Juice, topped with Refreshing Bundaberg Gingerbeer

Peartini - 13.99

Absolut Pears Vodka, Artisan Pear Liqueur, St. Germain Elderflower Liqueur, Sugared Rim

BEER

Domestic Bottle Beer - 4.99

Bud Light • Miller Lite • Coors Light • Michelob Ultra • Budweiser

Import & Craft Bottle Beer - 5.99

Blue Moon • Four Peaks "Kiltlifter" (Local) • Amstel Light • O'Dell 90 Schilling Amber-56 • Stella Artois • Guinness
Elysian Brewing "Space Dust" IPA • Crispin Organic Hard Cider • Heineken • SanTan Brewery "Devil's Ale" (Local) • Seasonal IPA
Dark Beer of the Moment (6.99)

APPETIZERS

Artisan Cheese Tray - 21.99

Chef's selection of four cheeses served with fig paste, pears, figs, and dates.

Coconut Battered Shrimp - 16.99

Sweet shrimp, lightly battered in real coconut milk and deep fried until crispy and golden brown.

Shrimp Cocktail - 21.99

Three colossal sweet shrimp served chilled on dry ice with cocktail sauce or remoulade sauce.

Rhode Island Style Calamari - 11.99

Tempura-battered squid mixed with cherry peppers and baby corn all tossed in light citrus vinaigrette.

***Lamb Chop Fondue - 24.99**

Three lamb chops grilled to your preference and served with Truffle Tremor goat cheese.

***Kumamoto Oysters - 22.99**

Six oysters shucked to order and served on the half shell with a lemon and verjus mignonette sauce. These small Japanese oysters yields a mildly sweet and fruity, yet slightly mineral finish.

Alaskan King Crab Legs - (Market)

4 oz Merus Crab legs steamed & served with Miso Beurre Blanc.

4oz Jumbo Lump Crab Cake - 19.99 (2-4oz Crab Cakes 37.99)

SOUPS & SALADS

Iceberg Wedge - 13.99

This timeless salad is served with traditional ingredients: cold and crisp iceberg lettuce, ranch dressing, red onion, chives, blue cheese crumbles, baby heirloom tomatoes and two strips of hot applewood bacon.

Caesar Salad - Small 7.99 Large 10.99

Romaine lettuce tossed with a tangy garlic vinaigrette dressing with a hint of anchovies, topped with croutons and Parmigiano-Reggiano cheese.

Chopped Salad - Small 7.99 Large 10.99

A combination of mixed greens, iceberg and romaine finely chopped and mixed with heirloom tomatoes.

House Salad - Small 7.99 Large 10.99

Iceberg lettuce tossed in an Italian vinaigrette with thinly sliced red onions, carrots, croutons, kalamata olives and Parmigiano-Reggiano cheese.

Spinach Salad - Small 8.99 Large 13.99

A true steakhouse classic, tender spinach tossed with warm red wine vinaigrette, sliced eggs, bacon, shaved red onions and mushrooms.

AG Salad - 14.99

Mixed greens tossed in citrus honey mustard vinaigrette with dates, mission figs, dried cranberries, pears, candied pecans and goat cheese crumbles.

French Onion Soup or Clam Chowder - Cup 6.99 Bowl 10.99

* These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.



Iowa Premium[®] Certified U.S.D.A Prime Grade Black Angus Beef

Premium Family Raised, Corn-Fed, Midwest Black Angus Beef.
Humanely Raised, Handled and Harvested in Tama, Iowa



STEAK ORDERING GUIDE

Blue (Cold, Red Center)

Rare (Very Red, Cool Center)

Medium Rare (Red, Warm Center)

Medium (Pink, Hot Center)

Medium Well (Dull Pink Center)

Well (Broiled Throughout)

We recommend that medium well and well done filets be butterflied. We are not responsible for steaks ordered well done. All steaks are served with our hand blended proprietary seasoning and topped with clarified butter on a hot sizzling plate.

All entrees can be OSCAR STYLE

Served with a Crab Cake, Asparagus, and Béarnaise Sauce - 18.99

Surf & Surf or Surf & Turf - 18.99

Add shrimp scampi or sautéed scallops to any entrée

Sauces

Sautéed Blue Cheese • Cognac Pepper Corn • Béarnaise • Gorgonzola Encrusted • Roasted Garlic Encrusted • Miso Buerre Blanc

Fish Cooking Technique

Blackened • Grilled • Wood Wrapped • Macadamia Crusted • Parmesan Crusted • Lemon Dill

ARROWHEAD GRILL'S U.S.D.A. PRIME GRADE HAND CUTS*

Arrowhead Grill's Signature "All Natural" steaks are carefully selected, USDA Prime Grade, Midwest Black Angus hand cuts. Our steaks are broiled to perfection and served on a sizzling hot plate to ensure your last bite is as hot as the first. We take pride in serving only the highest quality beef, free of any added growth hormones or synthetic fertilizers.



10 oz Delmonico Steak - 39.99 14 oz Delmonico Steak - 49.99

Original Hotel Delmonico 1894 Recipe

8 oz Filet - 49.99

12 oz Filet - 56.99

13 oz Bone-In Filet - 63.99

Tuscan Steak - 67.99

48 oz Porter House - 89.99

22 oz Bone-In Rib-Eye - 53.99

18 oz Bone-In KC Strip - 59.99

Wet Aged 30 days, then Dry Aged for 30 days

22oz Bone-In Porter House - 49.99

8 oz New York Strip - 36.99

16 oz New York Strip - 56.99



18 oz Rack of Lamb - 49.99
Free Range, Grass Fed Australian Lamb



Prime Rib

10 oz - 46.99

15 oz - 50.99

22 oz - 56.99

44 oz Double Cut - 99.99



AG Steak - 54.99

10 oz Delmonico Steak & Louisiana Style BBQ Shrimp

Whole Roasted Chicken - 39.99

Carved Table Side

Half Chicken - 25.99

SEAFOOD

Arrowhead Grill's passion for seafood goes beyond serving you the finest selection of fish. We are committed to procuring only the freshest never frozen and cleanest seafood by using only products which are USDC inspected and passed for freshest quality.

Farm-Raised Salmon - 32.99

Alaskan Halibut (seasonal) (MKT)

Chilean Sea Bass (MKT)

Seasonal Catch (MKT)

Wild Salmon (MKT)

Swordfish - 32.99

Arctic Char - 37.99

16 oz Merus King Crab Legs - (MKT)

Two 8 oz Maine Lobster Tails (MKT)



AG Salmon (46.99)

Served with Louisiana Style BBQ Shrimp

SIDES

Sautéed Mushrooms &
Caramelized Sweet Onions - 10.99

Sautéed Green Beans - 10.99

Sautéed Broccoli - 10.99

Sautéed Asparagus - 12.99

Sautéed Spinach - 9.99

AG Mashed Potatoes - 12.99

Creamed Spinach - 9.99

Creamed Corn - 9.99

Broccoli & Cheese - 11.99

Prosciutto Wrapped
Asparagus - 18.99

French Fries - 8.99

Sweet Potato Fries - 8.99

Trio of French Fries - 9.99

Vegetable Risotto - 10.99

Artisan Mac & Cheese - 16.99

Classic Mac & Cheese - 10.99

Green Chili Mac & Cheese - 11.99

Sautéed Brussels Sprouts - 13.99

Yukon Gold Mashed Potatoes - 10.99

Maple Mashed Sweet Potatoes - 10.99

Lobster Twice Baked Potato - 27.99

Lobster Mashed Potatoes - 27.99

Lyonnais Potato - 11.99

Creamy Au Gratin Potatoes - 11.99

Battered Onion Rings - 9.99

Loaded Baked Potato - 10.99

Twice Baked Potato - 10.99



Chef Schwerd's Personal Recommendation

*These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.

Max of 4 split check per table/ AG does not split check of 4 or more. Automatic 20% gratuity on split checks.

Parties of 8 or more guests will be charged an automatic 20% gratuity.