

ARC LIGHT®

SHERMAN OAKS. CAFÉ BAR.

APPETIZERS

hummus

homemade and served with warm pita bread \$7.95

calamari

in a light crispy batter and served with a spicy marinara sauce
\$9.95

popcorn chicken

buttermilk battered bite-sized chicken served with
ranch and louisiana sauce \$7.95

quesadillas \$7.25

grilled flour tortillas stuffed with three cheeses
with bbq chicken \$8.25

blackened seared rare ahi tuna

sashimi grade tuna seared with
cajun spices and ginger soy sauce \$9.95

fruit platter

chef's selection of seasonal fruit \$6.95

cheese platter

chef's selection of cheeses \$8.95

sweet potato fries

with honey mustard sauce \$6.25

chips & salsa fresca

with freshly made guacamole \$6.95

SOUPS AND SALADS

soup of the day

ask your server for today's fresh soup
\$6.25

arclight special salad \$11.95

mixed baby greens and chunks of chicken, bacon, smoked gouda,
fresh corn, red onions and tomatoes with ranch dressing

caesar salad \$9.50

the classic with shaved parmesan cheese and homemade croutons
with chicken \$10.95 with shrimp \$13.95

chinese chicken salad \$10.95

the perennial california favorite featuring chunks of chicken breast,
red cabbage, napa cabbage, shredded romaine, mandarin oranges,
crispy wontons and sesame seeds

red and golden beet salad with goat cheese \$9.95

boston bibb lettuce with roasted red and golden beets, goat cheese,
and radishes, served with garlic pita bread

bleu cheese and walnut salad \$10.95

a combination of dried cranberries, walnuts and bleu cheese tossed
with baby mixed greens and drizzled with raspberry vinaigrette

caprese \$9.50

slices of fresh mozzarella and tomatoes drizzled with
olive oil, balsamic glaze and pesto

spinach and strawberry salad with goat cheese \$9.95

fresh spinach, sliced strawberries, caramelized walnuts
and goat cheese with balsamic vinaigrette
with salmon \$14.95

SPECIALTIES & PASTA

grilled salmon \$14.95

with sautéed vegetables and pesto sauce

chicken penne \$10.95

slices of grilled chicken with carrots, green zucchini,
and fresh basil tossed in a light creamy pink sauce

angel hair pomodoro \$9.95

chopped tomatoes lightly tossed in olive oil with garlic
and fresh basil topped with parmesan cheese

penne pasta alfredo with shrimp \$13.95

sautéed shrimp and penne pasta with fresh garlic, white wine
and olive oil in a creamy alfredo sauce topped with
fresh grated parmesan cheese and parsley

EXTRAS

4oz. grilled chicken \$3.50

5oz. shrimp \$5.95

6oz. salmon \$6.00

For your convenience 18% gratuity will be added to parties of 6 or more guests

SANDWICHES

all sandwiches served with a choice of gourmet fries, mixed greens or caesar salad. substitute sweet potato fries \$1.00 extra

bacon swiss burger \$10.50

1/2 lb of 100% certified angus beef topped with crisp bacon and swiss cheese served on a sesame seed bun with lettuce, tomato, sliced red onion and pickle spear

beef portobello tower \$12.95

a bunless 1/2 lb of 100% certified angus beef topped with a grilled portobello mushroom and stacked with hearts of romaine lettuce, sliced tomato, red onion and crumbled bleu cheese

grilled chicken breast sandwich \$9.25

with provolone, sliced tomato, lettuce and sprouts served with garlic aioli on multigrain bread

classic cheeseburger \$9.75

1/2 lb of 100% certified angus beef topped with cheddar cheese and served on a sesame seed bun with lettuce, tomato, sliced red onion and a pickle spear

turkey burger \$9.75

herbed seasoned turkey burger with swiss cheese, lettuce, tomato, and alfalfa sprouts

grilled ham and cheese sandwich \$8.95

black forest ham, muenster cheese, and sautéed onions grilled on honey whole wheat bread

roasted turkey wrap \$8.95

sun-dried tomato tortilla filled with sliced turkey, cranberries, and swiss cheese served with a honey dijon mustard sauce

grilled ahi tuna sandwich \$13.95

served with sliced avocado, pickled ginger, spicy aioli on a sesame seed bun

organic grilled vegetable burger \$9.75

organic vegetable burger patty with grilled bell peppers, grilled onions, tomato, and alfalfa sprouts, served on a multigrain bun with goat cheese spread

arlight turkey club \$9.25

with swiss cheese, bacon, avocado, lettuce, and tomato with herb mayonnaise on toasted wheat bread

WINES

house wines – lil penguin- s. australian chardonnay, cabernet & merlot
glass \$7 / bottle \$26

champagne/sparkling wines

gloria ferrar brut
gls \$12 / btl \$42

pierre & jouet split
btl \$32

pinot grigio

ruffino - italy
gls \$8 / btl \$28

francis coppola - napa
gls \$9 / btl \$34

sauvignon blanc

geyser peak - sonoma
gls \$8 / btl \$32

riesling

chateau st. michelle - washington
gls \$7 / btl \$28

chardonnay

summerland - santa barbara
gls \$9 / btl \$32

simi- alexander valley
gls \$10 / btl \$38

clos du bois - alexander valley
gls \$11 / btl \$42

cabernet

mondavi - sonoma
gls \$8 / btl \$30

blackstone- sonoma
gls \$9 / btl \$34

simi - alexander valley
gls \$12 / btl \$42

pinot noir

clos du bois - russian river
gls \$11 / btl \$42

merlot

chateau st michelle
indian wells - washington
gls \$9 / btl \$36

shiraz

wolf blass - australia
gls \$9 / btl \$34

red zinfandel

ravenswood - sonoma
gls \$8 / btl \$28

white zinfandel

mondavi - coastal
gls \$6 / btl \$22

MARTINIS & SPECIALTIES

arclight hollywood

malibu rum, blue curacao, pineapple juice and sprite
\$10.00

absolutely watermelon

absolut mandarin, watermelon pucker, pineapple juice
combined with a splash of absolut vanilla
\$10.00

lemon meringue martini

lemoncello, absolut vanilla vodka, simple syrup
\$10.00

orange crush

absolut vodka, triple sec, fresh squeezed orange juice
topped with a little champagne
\$10.00

blueberry fizz

blueberry vodka, absolut vanilla vodka, sprite
\$9.00

chocolate martini

white and dark chocolate godiva, absolut vanilla vodka, frangelico
\$10.00

arclight agave mojito

paqui reposado tequila, simple syrup, fresh lime juice, mint
\$9.00

super fruit mojito

ty ku liqueur with fresh orange, lemon, and lime,
simple syrup and a splash of club soda
\$9.00

BEERS

domestic

bud light, samuel adams, o'douls \$6.00

imported

heineken, stella artois, corona, guinness \$7.00

specialty

woodchuck pear cider \$7.00

chimay grande reserve blue \$9.00

chimay premiere red \$9.00

draft

newcastle brown ale, sierra nevada pale ale,
haywire hefeweizen, amstel light \$6.00

BEVERAGES

coke, diet coke, sprite, lemonade, barq's root beer \$1.75

iced tea or herbal tea, ask your server for details \$1.75

san pellegrino or panna natural mineral water \$4.00

ESPRESSO BAR

cappuccino café mocha, café latte, hot or iced \$4.00

fresh regular or decaf coffee \$2.75 espresso \$2.00 extra shot \$1.00

DESSERTS

pecan-crust ed upside down apple pie a la mode

twice baked apple pie with pecan crust served
with fresh vanilla bean ice cream
\$8.95

fresh fruit

chef's selection of seasonal fruit
\$6.95

seasonal bread pudding

chef's homemade & topped with caramel sauce
\$6.95

chocolate fudge brownie

served warm and topped with vanilla ice cream
\$7.25

sorbet or ice cream

ask your server for the flavors of the day
\$5.75