

ARCADIA BLUFFS

HOURS

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STARTERS

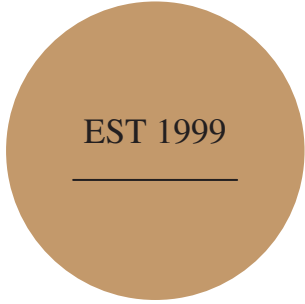
BURRATTA	18	DUCK AND WILD MUSHROOM	22
<i>Fennel Orange Tomato Brodo, Fresh Mozzarella Cheese, Crispy Prosciutto, Diced Cucumber, Balsamic Reduction, Toasted Crostini</i>		<i>Shredded Duck Confit, Wild Mushroom, Whipped Goat Cheese, White Balsamic Reduction, Toasted Crostini</i>	
 TOMATO GARLIC MUSSELS	22	 CRISPY PORK BELLY	18
<i>Canadian Blue Mussels, Fennel Orange Tomato Brodo, Grilled Crostini</i>		<i>Crispy Pork Belly, Smoked Chili Oil, Sweet Peach Puree, Grilled Peach Segments</i>	
CHARCUTERIE BOARD	24	 WHITEFISH PATE	16
<i>Gorgonzola, Aged Chevre, Fontina Val D'Aosta, Prosciutto, Soppresata, Coppa, Local Cherry Mostarda, Grilled Baguette</i>		<i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i>	
 CRISPY BRUSSELS SPROUTS	16	  BAKED BRIE	18
<i>Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Bacon, Brown Butter</i>		<i>Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</i>	

SOUP

HOMEMADE SOUP DU JOUR	CUP	BOWL
	7	12

SALADS

BLUFFS CAESAR	9	 CLASSIC WEDGE	8
<i>Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing</i>		<i>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</i>	
  GOAT & BEET	8	 PEAR & GORGONZOLA	9
<i>Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Orange, Toasted Pumpkin Seed, Orange Vinaigrette</i>		<i>Mixed Greens, Sliced Pears, Red Onion, Gorgonzola, Toasted Walnuts, Crispy Prosciutto, Onion Vinaigrette</i>	
  ORCHARD	9	  GARDEN	7
<i>Baby Spinach, Sliced Apples, Goat Cheese, Dried Cherries, Almonds, Smoked Balsamic Vinaigrette</i>		<i>Mixed Greens, Shaved Carrot, Red Onion, Sliced Cucumber, Heirloom Cherry Tomato</i>	



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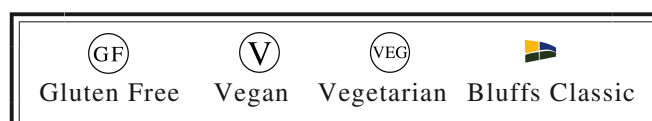
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SPECIALTY ENTREES

<p> (GF) RACK OF LAMB 42</p> <p><i>10oz Rack of Lamb, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Cherry Demi-Glace</i></p>	<p> TUSCAN SHRIMP PASTA 38</p> <p><i>Sautéed Tiger Shrimp, Artichoke, Tomato, Red Peppers, Olives, Shallots, Garlic, Pesto Sauce, Bucatini</i></p>
<p>(GF) BERKSHIRE PORK CHOP 38</p> <p><i>Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Local Cherry Apple Butter</i></p>	<p>(VEG) PORTABELLO RAVIOLI 32</p> <p><i>Roasted Portabello Ravioli, Sweet Pepper Tomato Sauce, Mediterranean Vegetable Blend</i></p>
<p>CAJUN CHICKEN TORTELLINI 38</p> <p><i>Blackened Chicken Breast, Sundried Tomato Pesto Cream, Roasted Red Peppers, Shallots, Ricotta Stuffed Tortellini</i></p>	<p>(GF) WAHOO 42</p> <p><i>Seared Wahoo Filet, Ginger Orange Risotto, Sesame Orange Butter, Grilled Asparagus, Wilted Greens</i></p>
<p>(GF) MAHI-MAHI 38</p> <p><i>Fresh Blackened Mahi-Mahi, Sweet Pepper Coconut Jasmine Rice, Tropical Pico De Gallo, Garden Vegetable Blend</i></p>	<p>(GF) SCOTTISH SALMON 36</p> <p><i>Grilled Scottish Salmon, Wild Rice Pilaf, Garden Vegetable Blend, Lemon Dill Butter</i></p>

BLUFFS CLASSICS

<p> (GF) FILET MIGNON 65</p> <p><i>8-Ounce Black Angus Reserve Filet, Wild Mushrooms, White Cheddar Mashed Potatoes, Grilled Asparagus, Demi-Glace</i></p>	<p>(GF) NEW YORK STRIP 52</p> <p><i>12-Ounce Center Cut New York Strip, Duck Fat Redskin Potatoes, Charred Broccolini, Bruleed Cherry Bleu Cheese</i></p>
<p>(GF) ALASKAN HALIBUT 46</p> <p><i>Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Greens, Marinated Tomatoes</i></p>	<p> WALLEYE 38</p> <p><i>Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Crispy Brussels Sprouts, Dijonnaise Sauce</i></p>



Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience a 20% gratuity will be included for groups of eight or more.