

## ARCADIA BLUFFS

## HOURS

05:00 PM  
10:00 PM

## STARTERS

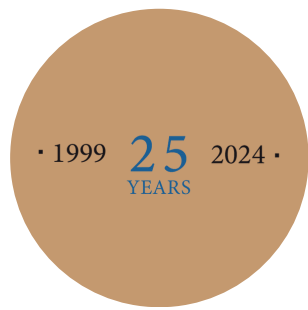
Ⓜ SHRIMP COCKTAIL	15/30	PORK BELLY ELOTE	21
<i>Dozen Or Half-Dozen Classic Shrimp Cocktail, Cocktail Sauce, Lemon Wedge</i>		<i>Fried Pork Belly, Grilled Corn, Bell Peppers, Onion, Lime, Cilantro, House Chili Oil</i>	
Ⓜ HONEY MISO SCALLOPS	24	CHARCUTERIE BOARD	24
<i>Seared Scallops, Daikon Radish, Bell Peppers, Scallions, Cucumber, Honey Miso Glaze</i>		<i>Prosciutto, Coppa, Soppressata, Fontina Val d'Aosta, Wild Garlic Gouda, Blue Stilton, Cherry Mostarda, Crostini</i>	
CRAB CAKES	22	WHITEFISH PATE 🚩	16
<i>Maryland Style Crab Cakes, Lemon Saffron Aioli, Lemon Dressed Arugula</i>		<i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i>	
Ⓜ CRISPY BRUSSELS SPROUTS	16	Ⓜ BAKED BRIE 🚩	18
<i>Fried Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Panchetta, 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	9
<i>Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing</i>		<i>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</i>	
Ⓜ GOAT & BEET	9	Ⓜ APPLE CRANBERRY	10
<i>Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Oranges, Toasted Pumpkin Seeds, Orange Vinaigrette</i>		<i>Mixed Greens, Apples, Red Onions, Candied Walnuts, Goat Cheese, Dried Cranberries, Tart Cranberry Vinaigrette</i>	
Ⓜ AHI TUNA	14	Ⓜ STRAWBERRY PECAN	10
<i>Seared Ahi Tuna, Mixed Greens, Scallions, Carrots, Bell Peppers, Avocado, Daikon Radish, Sesame Vinaigrette</i>		<i>Baby Spinach, Strawberries, Blueberries, Red Onions, Candied Pecans, Feta Cheese, Lemon Poppy Seed Vinaigrette</i>	



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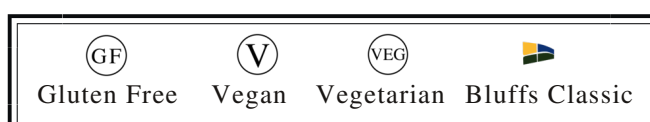
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## SPECIALTY ENTREES

RACK OF LAMB	52	SEAFOOD ALFREDO	48
<i>10oz Rack of Lamb, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Blackberry Demi-Glace</i>		<i>Black Tiger Shrimp, Scallops, Lobster, Shallots, Garlic, Roasted Tomato, Pappardelle Pasta</i>	
BERKSHIRE PORK CHOP	46	BLACKENED GROUPER	52
<i>Grilled Berkshire Pork Chop, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Cherry Demi-Glace</i>		<i>Blackened Grouper, Scallion Ginger Jasmine Rice, Pineapple Pico de Gallo, Summer Vegetable Blend</i>	
CAJUN CHICKEN TORTELLINI	38	SCOTTISH SALMON	40
<i>Blackened Chicken Breast, Cajun Cream Sauce, Roasted Red Peppers, Shallots, Garlic, Ricotta Stuffed Tortellini</i>		<i>Grilled Scottish Salmon, Wild Rice Pilaf, Sautéed Green Beans, Lemon Dill Butter Sauce</i>	
CHILEAN SEABASS	64	RIBEYE	99
<i>Pan Seared Chilean Seabass, Lobster Saffron Risotto, Calabrian Chili Butter Sauce, Asparagus</i>		<i>24oz Cowboy Ribeye, Gochujang Spiced Fingerling Potatoes, Black Garlic Ginger Glaze, Charred Broccolini</i>	
SCALLOPS	52	WILD MUSHROOM FREGOLA	36
<i>Pan Seared U10 Scallops, Parmesan Polenta, Summer Vegetable Blend, Red Pepper Coulis</i>		<i>Wild Mushroom Blend, Summer Vegetables, Toasted Fregola, Roasted Tomatoes</i>	

## BLUFFS CLASSICS

FILET MIGNON	65	NEW YORK STRIP	54
<i>8-Ounce Black Angus Reserve Filet, Wild Mushroom, White Cheddar Mashed Potatoes, Grilled Asparagus, Veal Demi-Glace</i>		<i>12-Ounce Center Cut New York Strip, Duck Fat Red Skins, Charred Broccolini, Gorgonzola Cream Sauce</i>	
ALASKAN HALIBUT	50	WALLEYE	42
<i>Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Greens, Marinated Tomato</i>		<i>Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Green Beans, Dijonnaise</i>	



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.