

ARCADIA BLUFFS

HOURS

05:00 PM
10:00 PM

STARTERS

SHRIMP COCKTAIL	15/30	(GF) CRISPY PORK BELLY	18
<i>Dozen Or Half-Dozen Classic Shrimp Cocktail, Cocktail Sauce, Lemon Wedge</i>		<i>Crispy Pork Belly, Smoked Chili Oil, Sweet Peach Puree, Grilled Peach Segments</i>	
MUSSELS MASALA 🇺🇸	19	BRUSCHETTA TUSCANA	16
<i>Canadian Blue Mussels Steamed in Spiced Coconut Milk, Shallots, Garlic, Tomato, Cilantro, Toasted Crostini</i>		<i>Tomato, Artichoke, Olive, Peppers, Shallot, Garlic, Balsamic Reduction, Pecorino Romano Cheese</i>	
BURRATA	18	WHITEFISH PATE 🇺🇸	16
<i>Fresh Burrata, Red Pepper Cream, Herb Oil, Confit Tomato, Pickled Fennel, Toasted Crostini</i>		<i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i>	
(GF) CRISPY BRUSSELS SPROUTS	16	(VEG) BAKED BRIE 🇺🇸	18
<i>Fried Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Lardons, Brown Butter</i>		<i>Baby Brie, Sliced Apple, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</i>	

SOUP

HOMEMADE SOUP DU JOUR	CUP	BOWL
	7	12

SALADS

BLUFFS CAESAR 🇺🇸	9	(GF) 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 Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</i>	
(GF) GOAT & BEET	9	(GF) APPLE WALNUT	9
<i>Baby Spinach, Sliced Beet, Goat Cheese, Mandarin Orange, Toasted Pumpkin Seed, Orange Vinaigrette</i>		<i>Mixed Greens, Apples, Red Onion, Walnut, Feta Cheese, Tart Cherry Vinaigrette</i>	
(GF) GREEK	9	(GF) GARDEN	7
<i>Mixed Greens, Marinated Chickpea, Kalamata Olive, Cucumber, Fire Roasted Tomato, Feta Cheese, Red Wine Vinaigrette</i>		<i>Mixed Greens, Shaved Carrot, Red Onion, Sliced Cucumber, Heirloom Cherry Tomato</i>	



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SPECIALTY ENTREES

<p>Ⓜ GF RACK OF LAMB  42</p> <p><i>10oz Rack of Lamb, White Cheddar Mashed Potatoes, Spiced Spring Vegetable Blend, Green Peppercorn Demi-Glace</i></p>	<p>NORTHWOOD CHICKEN PASTA 38</p> <p><i>Herb Marinated Chicken Breast, Sautéed Wild Mushroom, Roasted Leak, Fire Roasted Tomato, Garlic Herb Cream Sauce, Campanelle Noodles</i></p>
<p>Ⓜ GF BERKSHIRE PORK CHOP 40</p> <p><i>Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Maple Glaze</i></p>	<p>Ⓜ GF RED SNAPPER 48</p> <p><i>Pan Seared Red Snapper, Sweet Pea Risotto, Sugar Snap Peas, Miso Butter Sauce</i></p>
<p>CAJUN SHRIMP TORTELLINI 38</p> <p><i>Blackened Tiger Shrimp, Cajun Cream Sauce, Roasted Red Pepper, Shallot, Garlic, Ricotta Stuffed Tortellini</i></p>	<p>Ⓜ GF SCOTTISH SALMON 38</p> <p><i>Grilled Scottish Salmon, Wild Rice Pilaf, Sautéed Green Bean, Lemon Dill Butter Sauce</i></p>

BLUFFS CLASSICS

<p>Ⓜ GF FILET MIGNON  65</p> <p><i>8-Ounce Black Angus Reserve Filet, Wild Mushroom, White Cheddar Mashed Potatoes, Grilled Asparagus, Demi-Glace</i></p>	<p>Ⓜ GF NEW YORK STRIP 54</p> <p><i>12-Ounce Center Cut New York Strip, Leak And Fennel Redskin Potatoes, Charred Broccolini, Brûléed Bleu Stilton</i></p>
<p>Ⓜ GF ALASKAN HALIBUT 48</p> <p><i>Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Greens, Marinated Tomato</i></p>	<p>WALLEYE  36</p> <p><i>Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Green Beans, Dijonnaise</i></p>

Ⓜ GF	Ⓜ V	Ⓜ VEG	
Gluten Free	Vegan	Vegetarian	Bluffs Classic

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.