

STARTERS

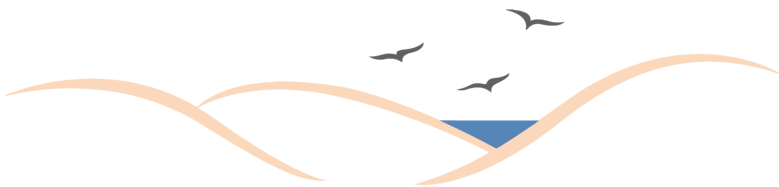
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| <div>VEG</div> <div>WILD MUSHROOM CROSTINI</div> <div>Roasted Wild Mushrooms, Garlic Herb Cheese, Balsamic Glaze</div> <div>18</div> | <div>PORK BELLY</div> <div>Fried Pork Belly, Spiced Cider Glaze, Tart Cherry Compote</div> <div>21</div> |
| <div>VEG</div> <div>TRUFFLE FRIES</div> <div>Seasoned Fries, Pecorino Romano, White Truffle Oil, Fresh Herbs</div> <div>16</div> | <div>WHITEFISH PATE </div> <div>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</div> <div>16</div> |
| <div>GF</div> <div>CRISPY BRUSSELS SPROUTS</div> <div>Fried Brussels Sprouts, Balsamic Reduction, Dried Cranberries, Toasted Almonds, Bacon, Brown Butter</div> <div>16</div> | <div>VEG BAKED BRIE </div> <div>Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</div> <div>18</div> |

SOUP

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| <div>HOMEMADE SOUP DU JOUR OR HOMEMADE BEEF CHILI</div> | <div>CUP 7</div> | <div>BOWL 12</div> |
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SALADS

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| <div>BLUFFS CAESAR </div> <div>Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing</div> <div>9/18</div> | <div>GF CLASSIC WEDGE</div> <div>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</div> <div>9/16</div> |
| <div>GF FALL HARVEST</div> <div>Mixed Greens, Toasted Pumpkin Seeds, Butternut Squash, Carrot, Red Onion, Tomato, Maple Pecan Vinaigrette</div> <div>8/16</div> | <div>GF CHERRY APPLE</div> <div>Mixed Greens, Apples, Red Onions, Candied Walnuts, Goat Cheese, Dried Cherries, Spiced Apple Cider Vinaigrette</div> <div>10/16</div> |



ARCADIA BLUFFS

HOURS

05:00 PM
10:00 PM

SPECIALTY ENTREES

CHICKEN CORDON BLEU 18

Pretzel Crusted Chicken, Sliced Ham, Swiss Cheese, Dijonnaise, Brioche Bun

BLUFFS BURGER 25

Wagyu Burger Blend, Korean Barbecue Sauce, Applewood Smoked Bacon, Smoked Gouda, Pickled Red Onion

CAJUN CHICKEN TORTELLINI 38

Blackened Chicken Breast, Cajun Cream Sauce, Roasted Red Peppers, Shallots, Garlic, Ricotta Stuffed Tortellini

GF SCOTTISH SALMON 40

Maple Glazed Scottish Salmon, Butternut Squash Rissoto, Root Vegetable Blend

BONELESS SHORT RIB 42

Boneless Braised Short Rib, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Veal Demi

BERKSHIRE PORK CHOP 46

Grilled Berkshire Pork Chop, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Maple Glaze

GF FILET MIGNON 65

8-Ounce Black Angus Reserve Filet, Wild Mushroom, White Cheddar Mashed Potatoes, Grilled Asparagus, Veal Demi-Glace

GF NEW YORK STRIP 54

12-Ounce Center Cut New York Strip, Duck Fat Red Skins, Charred Broccolini, Rosemary, Garlic Compound Butter

NORTHWOODS PASTA 38

Grilled Chicken Breast, Wild Mushrooms, Roasted Tomatoes, Shallots, Garlic Cream Sauce, Pappardelle Pasta

WALLEYE 42

Fresh Sautéed Pretzel Crusted Walleye, White Cheddar Mashed Potatoes, Sauteed Green Beans, Dijonnaise

GF

V

VEG

Gluten FreeVeganVegetarianBluffs 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.