

## ARCADIA BLUFFS

## HOURS

05:00 PM  
10:00 PM

## STARTERS

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

## SOUP

HOMEMADE SOUP DU JOUR OR HOMEMADE BEEF CHILI	CUP 7	BOWL 12
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## SALADS

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



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SPECIALTY ENTREES

RACK OF LAMB 52

10oz Rack of Lamb, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Cherry Demi-Glace

NORTHWOODS PASTA  38

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

CAJUN CHICKEN TORTELLINI 38

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

 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, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Maple Glaze

 FILET MIGNON  65

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

 NEW YORK STRIP 54

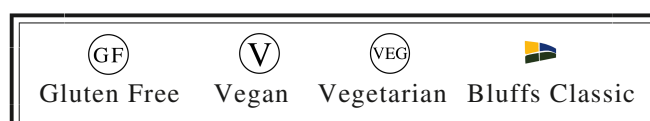
12-Ounce Center Cut New York Strip, Duck Fat Red Skins, Charred Broccolini, Rosemary, Garlic Compound Butter

 ALASKAN HALIBUT 50

Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Greens, Marinated Tomato

WALLEYE  42

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



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.