

ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soup

French Onion

Caramelized Onions in a Roasted
Beef Broth Topped with Croutons and
Swiss Cheese - Cup \$6.95 / Bowl \$10.95

Salads

Add Your Choice of Protein:
Chicken - \$7.95, Shrimp - \$11.95, Salmon - \$14.95

Wedge

Iceberg Lettuce, Bleu Cheese Crumbles, Chopped
Bacon, Red Onions, and Tomatoes Served with
Bleu Cheese Dressing - \$7.95/ \$12.95

Garden

Mixed Greens, Red Onion, Carrot, Heirloom
Grape Tomatoes, Choice of Dressing. 6.95/11.95

Chicken Harvest Salad

Mixed Greens, Dried Cherries, Candied
Pecans, Red Onions, Sliced Apples, Carrots,
and Crumbled Goat Cheese Served with
Maple Vinaigrette - \$18.95

Blackened Salmon Caesar

Chopped Romaine, Croutons, and
Parmesan Cheese Served with Caesar
Dressing - \$24.95

Appetizers

Pretzel Bites

Salted Pretzel Bites, Beer Cheese, Cherry
Chili Mustard, Pickled Onions - \$12.95

Crispy Brussels Sprouts

Deep Fried Brussels Sprouts, Browned
Butter, Dried Cherries, Roasted Almonds,
White Balsamic Glaze - \$14.95

Coconut Shrimp

Deep Fried Coconut Shrimp, House Bang
Bang Sauce, Green Onions - \$14.95

Truffle Fries

French Fries, Truffle Oil, Pecorino
Romano, Fresh Herbs - \$11.95

Fish Tacos

Three Fried Cod Tacos, Coleslaw,
Pickled Onion, Cojita Cheese, Ancho
Crema, Flour Tortillas 13.95



ARCADIA BLUFFS

• 1999 25 2024 •
YEARS



ARCADIA BLUFFS

THE SOUTH COURSE

Handhelds

Served with Fries, Chips, or Sweet Potato Fries

South Course Burger

Ground Beef Patty, Bacon, White Cheddar Cheese,
Red Onions, Lettuce, Tomatoes, and Poblano
Aioli Served on a Brioche Bun - \$17.95

Short Rib Melt

Braised Short Rib, White Cheddar Cheese,
Sautéed Onions and Peppers, and Horseradish
Cream Served on a Hoagie Bun - \$17.95

Blackened Chicken

Blackened Chicken Breast, Bacon, Lettuce,
Tomatoes, Pickled Onion, and Cajun Aioli
Served on a Brioche Bun - \$15.95

Fish Sandwich

Fried Cod, Coleslaw, Pickled Onions, and
Citrus Aioli Served on a Brioche Bun - \$16.95

Meatloaf Sandwich

House Made Meatloaf, White Cheddar,
Haystack Onions, and BBQ Aioli
Served on a Hoagie Roll - \$14.95

Shrimp Po Boy

Blackened Shrimp, Shredded Lettuce,
Tomatoes, and Cajun Aioli Served on a
Hoagie Roll - \$16.95

Entrées

Tuscan Shrimp Pasta

Sautéed Tiger Shrimp, Green Olives, Artichokes,
Onions, Garlic, Pesto, and Sun-Dried Tomatoes
Served with Angel Hair Pasta - \$24.95

Salmon

Maple Glazed Seared Salmon Served with
White Cheddar Mashed Potatoes, and
Roasted Carrots - \$27.95

Short Rib

Braised Short Rib Served with Roasted
Garlic Pecorino Polenta, Brussels Sprouts,
and Beef Gravy - \$24.95

Chicken Marsala

Lightly Dusted Chicken Breast, Served
with Roasted Garlic Pecorino Polenta,
Wild Mushrooms, Marsala Cream Sauce
and Green Beans - \$22.95

House-Made Meatloaf

Chef's Classic Meatloaf Served with
White Cheddar Mashed Potatoes, Green
Beans, and Beef Gravy - \$19.95

Fish & Chips

Crispy Fried, Beer Battered Cod
Served with Fries, Slaw, and
Citrus Aioli - \$18.95

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.