



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

Upgrade to a Full-Size Salad with your Choice of Protein:
Chicken - \$7.95, Shrimp - \$11.95, Salmon - \$14.95

Side Wedge

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

Side Garden

Mixed Greens, Tomatoes, Red Onions, and Carrots Served with your Choice of Dressing - \$6.95

Side Harvest Salad

Mixed Greens, Dried Cherries, Candied Pecans, Red Onions, Sliced Apples, Carrots, and Crumbled Goat Cheese Served with Maple Vinaigrette - \$8.95

Side Caesar

Chopped Romaine, Croutons, and Parmesan Cheese Served with Caesar Dressing - \$7.95

Appetizers

Smoked Pork Nacho

Smoked Pork Shoulder, Beer Cheese, Pico de Gallo, Ancho Lime Crema, House Fried Tortilla Chips - \$15.95

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

Pork Belly

Deep Fried Pork Belly, Apple Butter, Cherry Chili Sauce - \$17.95

Coconut Bang Bang 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



www.arcadiabluffs.com/dining



(231) 889-7707



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

Grilled 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, Sautéed Wild Mushrooms 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

Chicken Pot Pie

Smoked Shredded Chicken Thigh, Carrots, Onions, Celery, Peas, Corn, and Gravy Served with a Flaky Pie Shell over Mashed Potatoes - \$17.95

Short Rib Mac & Cheese

Braised Short Rib, Peppers, Onions, and Cheese Sauce Served with Rotini Pasta - \$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.