

ARCADIA BLUFFS


STARTERS

<p> VEG  BAKED BRIE 18 <i>Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</i> </p>	<p>  CRISPY PORK BELLY 20 <i>Crispy Pork Belly, House Chili Glaze, Apricot Peach Puree</i> </p>
<p> CRISPY BRUSSELS SPROUTS 18 <i>Fried Brussels Sprouts, Balsamic Reduction, Parmesan Reggiano, Sugar Cured Bacon, Brown Butter</i> </p>	<p>  WHITEFISH PATE 16 <i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i> </p>
<p> NORTHWOODS ESCARGOT 28 <i>Helix Pomatia, Roasted Tomato, Morel Mushroom, Shallot, Garlic, Fresh Herbs, Charred Crostini</i> </p>	<p> STEAMED BLUE MUSSELS 24 <i>Blue Mussels, Tomato Brodo, Charred Crostini</i> </p>

SOUP

HOMEMADE SOUP DU JOUR	CUP 7	BOWL 12
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SALADS

<p>  BLUFFS CAESAR 12 <i>Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing</i> </p>	<p> GF CLASSIC WEDGE 12 <i>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</i> </p>
<p> GF GOAT & BEET 12 <i>Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Oranges, Roasted Pumpkin Seeds, Honey Mustard Lemon Vinaigrette</i> </p>	<p> GF ORCHARD SALAD 12 <i>Spring Mix, Local Sliced Apples, Dried Cherries, Feta Cheese, Red Onion, Candied Walnuts, Cinnamon Cider Vinaigrette</i> </p>



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SPECIALTY ENTREES

<p>RACK OF LAMB 55</p> <p><i>Grilled Lamb Chops, Harissa Spiced Mashed Potatoes, Mediterranean Vegetables, Black Cherry Demi Glace</i></p>	<p>GF NEW YORK STRIP 65</p> <p><i>12oz New York Strip, Roasted Duck Fat Potatoes, Charred Broccolini, Bruléed Cherry Bleu Cheese</i></p>
<p>BONELESS SHORT RIB 44</p> <p><i>Braised Short Rib, Wild Mushroom Risotto, Crispy Brussels Sprouts, Bordelaise Sauce</i></p>	<p>BERKSHIRE PORK CHOP 52</p> <p><i>Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Spiced Cider Glaze</i></p>
<p>CAJUN CHICKEN TORTELLINI 38</p> <p><i>Blackened Chicken Breast, Peppers, Shallots, Garlic, Cajun Cream Sauce, Cheese Filled Tortellini</i></p>	<p>SHRIMP PRIMAVERA 46</p> <p><i>Black Tiger Shrimp, Roasted Vegetables, Garlic Cream Sauce, Herb Pappardelle Pasta</i></p>
<p>COWBOY RIBEYE 95</p> <p><i>24oz Bone-In Ribeye, Truffle Fingerling Potatoes, Sautéed Wild Mushrooms, Veal Demi Glace</i></p>	<p>GF SEARED DUCK 46</p> <p><i>Seared Duck Breast, Butternut Squash Rissotto, Charred Broccolini, Blackberry Gastrique</i></p>

BLUFFS CLASSICS

<p>GF FILET MIGNON 70</p> <p><i>8oz Filet Mignon, White Cheddar Mashed Potatoes, Morel Mushrooms, Grilled Asparagus, Veal Demi Glace</i></p>	<p>GF SCOTTISH SALMON 44</p> <p><i>Grilled Salmon, Creamy Polenta, Roasted Root Vegetables, Lemon Dressed Fennel</i></p>
<p>GF ALASKAN HALIBUT 52</p> <p><i>Fresh Pan Seared Alaskan Halibut, Parmesan Rissotto, Sweet Pepper Cream, Sautéed Asparagus</i></p>	<p>GREAT LAKES WALLEYE 44</p> <p><i>Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Sautéed 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.