BLUFFS COURSE

ARCADIA BLUFFS

STARTERS

(VEG) BAKED BRIE 16

Baby Brie, Sliced Apples, Local Hot Honey, Toasted Hazelnuts, Toasted Crostini, Spiced Blueberry Compote

CRISPY BRUSSELS SPROUTS 16

Fried Brussels Sprouts, Hot Honey, Goat Cheese, Balsamic Reduction

BANG BANG SHRIMP 14

Crispy Fried Corkscrew Shrimp, Bang Bang Sauce

CRISPY PORK BELLY 18

Crispy Pork Belly, Apple Cider Gastrique, Sweet Potato Puree, Crispy Sage, Pickled Apple

WILD MUSHROOM CROSTINI 16

Roasted Mushrooms, Whipped Goat Cheese, Balsamic Reduction

FRENCH ONION ARANCINI 18

Caramelized Onion Risotto, Gruyere Cheese, Rosemary Beef Jus

SOUP

	CUP	BOWL
HOMEMADE SOUP DU JOUR	4	8

SALADS

Add Chicken $8 / Add Salmon $12

(GF) HARVEST SALAD 12

Mixed Greens, Goat Cheese, Heirloom Tomatoes, Red Onion, Candied Pecans, Sliced Apples, Dried Cherries, Maple Vinaigrette

(GF) CLASSIC WEDGE 12

Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing

SANDWICHES

ARCADIA CLUB WRAP 16

Turkey, Ham, Cheddar Cheese, Lettuce, Tomato, Sugar Cured Bacon, Herb Aioli, Flour Tortilla

CAJUN CHICKEN 18

Grilled Chicken Breast, Andouille Sausage, Roasted Peppers, Red Onion, Lettuce, Tomato, Provolone Cheese, Hot Pepper Aioli, Artisan Bun

MEATLOAF GRILLED CHEESE 16

House Meatloaf, Haystack Onions, Horseradish Creme Sauce, Swiss Cheese, American Cheese, Sourdough

BLUFFS BURGER 20

Wagyu Burger Blend, Balsamic Cherry Sauce, Cherrywood Smoked Bacon, Provolone Cheese, Lettuce, Tomato, Onion, Pickle, Brioche Bun

FRENCH DIP 16

Shaved Ribeye, Sauteed Onion, Swiss Cheese, Rosemary Beef Jus

WALLEYE SANDWICH 18

Pretzel Encrusted Walleye, Lettuce, Tomato, Dijonaise, Artisan Bun

ARCADIA BLUFFS

SPECIALTY ENTREES

AVAILABLE AFTER 4PM

BLACKENED CHICKEN ALFREDO 32

Blackened Chicken Breast, Homemade Alfredo Sauce, Roasted Red Peppers, Shallots, Campanella Pasta

CREOLE SAUSAGE & PEPPERS 30

Andouille Sausage, Campanelle Pasta, Roasted Peppers, Shallots, Garlic, Cajun Cream Sauce

CHICKEN & ARTICHOKE 30

Lightly Dusted Chicken Breast, Sauteed Mushroom, Shallot, Garlic, Artichoke Heart, Lemon Cream, Garlic Herb Mashed Potatoes, Sautéed Green Beans

FISH AND CHIPS 26

Beer Battered Cod, Crispy French Fries, Sauteed Green Beans

BUCATINI & MEATBALLS 30

Bucatini Pasta, House Pomodoro, Homemade Meatballs, Parmigiano Reggiano

TUSCAN SALMON 34

Sauteed Atlantic Salmon, Lemon Herb Risotto, Roasted Tuscan Vegetables, Brown Butter, Fennel Pollen

MEATLOAF 30

House Meatloaf, Garlic Herb Mashed Potatoes, Crispy Brussels Sprouts, Beef Gravy

GREAT LAKES WALLEYE 34

Fresh Sautéed Pretzel Crusted Walleye, Garlic Herb Mashed Potatoes , Sautéed Green Beans, Dijonnaise

GF Gluten Free · V Vegan · VEG Vegetarian · Bluffs Classic · Winter 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.

Arcadia Bluffs charges an additional 3% resort fee, in lieu of a credit card fee