



ARCADIA BLUFFS

STARTERS

VEG BAKED BRIE 18	NORTHWOODS ESCARGOT 30
Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries	Helix Pomatia, Roasted Tomatoes, Morel Mushroom, Shallot, Garlic, White Wine, Grilled Crostini
CRISPY BRUSSELS SPROUTS 18	CRISPY PORK BELLY 22
Tallow Fried Brussels Sprouts, Hot Honey, Aged Goat Cheese, Toasted Hazelnuts	Crispy Pork Belly, House Chili Glaze, Ginger Peach Puree
VEG TUSCAN BRUSCHETTA 16	WHITEFISH PATE 18
Fire Roasted Tomatoes, Marinated Artichokes, Olives, Roasted Peppers, Crostini, Balsamic Reduction	Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers

SOUP

HOMEMADE SOUP DU JOUR	CUP 7	BOWL 12
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SALADS

BLUFFS CAESAR 12	GF CLASSIC WEDGE 12
Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing	Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing
GF GOAT & BEET 12	GF FALL HARVEST 12
Baby Spinach, Roasted Beetroot, Goat Cheese, Mandarin Orange, Roasted Pumpkin Seeds, Honey Orange Vinaigrette	Mixed Greens, Heirloom Tomatoes, Red Onion, Candied Pecans, Sliced Apples, Dried Cherries, Maple Vinaigrette



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SPECIALTY ENTREES

 RACK OF LAMB	55	 NEW YORK STRIP	59
<i>Grilled Half Rack, Sunset Mashed Potato, Crispy Brussels Sprouts, Harissa Spiced Demi Glace</i>		<i>12oz New York Strip, Roasted Duck Fat Potatoes, Charred Broccolini, Veal Demi Glace</i>	
BLACK AND BLEU TORTELLINI	39	BERKSHIRE PORK CHOP	52
<i>Blackened Chicken Breast, Garlic, Shallots, Gorgonzola Cream Sauce, Cheese Filled Tortellini</i>		<i>Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Brown Butter Root Vegetables, Miso Maple Glaze</i>	
SAUSAGE AND PEPPER	39	WALLEYE	52
<i>Italian Sausage, Roasted Red Peppers, Shallots, Garlic, Calabrian Chili Cream Sauce, Campanelle Pasta</i>		<i>Pretzel Crusted Walleye, Wild Rice Pilaf, Sauteed Green Beans, Dijonnaise</i>	

BLUFFS CLASSICS

 FILET MIGNON	70	 SCOTTISH SALMON	44
<i>8oz Filet Mignon, White Cheddar Mashed Potatoes, Morel Mushrooms, Grilled Asparagus, Veal Demi Glace</i>		<i>Grilled Salmon, Root Vegetables, Wild Rice Pilaf, Miso Maple Glaze</i>	
  ALASKAN HALIBUT	52	CHICKEN AND ARTICHOKE	52
<i>Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Pan Roasted Tuscan Vegetables, Lemon Butter Sauce</i>		<i>Sauteed Chicken Breast, Wild Mushrooms, Artichoke Hearts, Capers, Lemon Butter Sauce, White Cheddar Mashed Potatoes, Grilled Asparagus</i>	

   

Gluten Free Vegan Vegetarian Bluffs Classic

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked 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 a 3% resort fee.