ARCADIA BLUFFS

STARTERS

VEG BAKED BRIE 18

Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries

SMOKED CHICKEN WINGS 16

Half a Dozen Applewood Smoked Chicken Wings, Tossed in BBQ or Buffalo Sauce, Ranch or Bleu Cheese Dressing

CRISPY BRUSSELS SPROUTS 18

Tallow Fried Brussels Sprouts, Hot Honey, Aged Goat Cheese, Toasted Hazelnuts

CRISPY PORK BELLY 22

Crispy Pork Belly, House Chili Glaze, Ginger Peach Puree

SOUP

HOMEMADE SOUP DU JOUR

CUP 7 BOWL 12

SALADS

BLUFFS CAESAR 12

Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing

GF CLASSIC WEDGE 12

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

GF GOAT & BEET 12

Baby Spinach, Roasted Beetroot, Goat Cheese, Mandarin Orange, Roasted Pumpkin Seeds, Honey Orange Vinaigrette

GF FALL HARVEST 12

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

BLUFFS COURSE

ARCADIA BLUFFS

SPECIALTY ENTREES

RACK OF LAMB — 55
Grilled Half Rack, Sunset Mashed Potato, Crispy Brussels Sprouts, Harissa Spiced Demi Glace

NEW YORK STRIP — 59
12oz New York Strip, Roasted Duck Fat Potatoes, Charred Broccolini, Veal Demi Glace

BLACK AND BLEU TORTELLINI — 39
Blackened Chicken Breast, Garlic, Shallots, Gorgonzola Cream Sauce, Cheese Filled Tortellini

BERKSHIRE PORK CHOP — 52
Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Brown Butter Root Vegetables, Miso Maple Glaze

SAUSAGE AND PEPPER — 39
Italian Sausage, Roasted Red Peppers, Shallots, Garlic, Calabrian Chili Cream Sauce, Campanelle Pasta

WALLEYE — 52
Pretzel Crusted Walleye, White Cheddar Mashed Potatoes, Sauteed Green Beans, Dijonnaise

BLUFFS CLASSICS

FILET MIGNON — 70
8oz Filet Mignon, White Cheddar Mashed Potatoes, Morel Mushrooms, Grilled Asparagus, Veal Demi Glace

SCOTTISH SALMON — 44
Grilled Salmon, Root Vegetables, Mashed Sweet Potatoes, Miso Maple Glaze

ALASKAN HALIBUT — 52
Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Pan Roasted Tuscan Vegetables, Lemon Butter Sauce

CHICKEN AND ARTICHOKE — 42
Sauteed Chicken Breast, Wild Mushrooms, Artichoke Hearts, Capers, Lemon Butter Sauce, White Cheddar Mashed Potatoes, Grilled Asparagus

GF Gluten Free · V Vegan · VEG 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.