

ARCADIA BLUFFS

STARTERS

<p> BAKED BRIE 18</p> <p><i>Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</i></p>	<p>CRAB CAKES 30</p> <p><i>Maryland Style Crab Cakes, Yellow Pepper Yuzu Aioli, Shaved Fennel, Arugula</i></p>
<p> SCALLOP ELOTE 33</p> <p><i>Seared Scallops, Roasted Sweet Corn, Peppers, Shallots, Poblano Crema</i></p>	<p>CHARCUTERIE 36</p> <p><i>Prosciutto, Hot Coppa, Soppresatta, Fontina Valdostana, Beemster Gouda, Gorgonzola Picante, Olive Medley, Cherry Mustarda</i></p>
<p>CRISPY BRUSSELS SPROUTS 18</p> <p><i>Tallow Fried Brussels Sprouts, Gorgonzola Crumbles, Sugar Cured Bacon, Brown Butter</i></p>	<p>CRISPY PORK BELLY 22</p> <p><i>Crispy Pork Belly, House Chili Glaze, Ginger Peach Puree</i></p>
<p> TUSCAN BRUSCHETTA 16</p> <p><i>Fire Roasted Tomatoes, Marinated Artichokes, Olives, Roasted Peppers, Crostini, Balsamic Reduction</i></p>	<p> WHITEFISH PATE 18</p> <p><i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i></p>

SOUP

HOMEMADE SOUP DU JOUR	CUP	BOWL
	7	12

SALADS

<p> CAPRESE 14</p> <p><i>Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction</i></p>	<p> AHI TUNA 18</p> <p><i>Mixed Greens, Carrot, Scallion, Bell Pepper, Cucumber, Crispy Wonton, Sesame Yuzu Vinaigrette</i></p>
<p> BLUFFS CAESAR 12</p> <p><i>Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing</i></p>	<p> CLASSIC WEDGE 12</p> <p><i>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</i></p>
<p> GOAT & BEET 12</p> <p><i>Baby Spinach, Roasted Beetroot, Goat Cheese, Mandarin Orange, Roasted Pumpkin Seeds, Honey Orange Vinaigrette</i></p>	<p> STRAWBERRY FIELDS 12</p> <p><i>Baby Spinach, Strawberries, Red Onion, Cucumber, Candied Walnut, Feta Cheese, Strawberry Balsamic Vinaigrette</i></p>







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SPECIALTY ENTREES

<p>RACK OF LAMB 55</p> <p><i>Grilled Half Rack , White Cheddar Mashed Potato, Crispy Brussels, Blackberry Demi Glace</i></p>	<p>NEW YORK STRIP 59</p> <p><i>12oz New York Strip, Roasted Duck Fat Potatoes, Charred Broccolini, Gorgonzola Cream Sauce</i></p>
<p>CAJUN CHICKEN TORTELLINI 39</p> <p><i>Blackened Chicken Breast, Shallots, Bell Peppers, Garlic, Cajun Cream Sauce, Cheese Filled Tortellini</i></p>	<p>BERKSHIRE PORK CHOP 52</p> <p><i>Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Hot Honey Glaze</i></p>
<p>RIBEYE 94</p> <p><i>24oz Cowboy Ribeye, Gochujang Spiced Fingerlings, Black Garlic Glaze</i></p>	<p>SEA BASS 58</p> <p><i>Pan Seared Chilean Sea Bass, Edamame Succotash, Shiitake Miso Dashi.</i></p>
<p>SEAFOOD ALFREDO 55</p> <p><i>Black Tiger Shrimp, Lobster, Scallop, Roasted Tomatoes, Garlic Cream Sauce</i></p>	<p>BLACKENED MAHI 52</p> <p><i>Blackened Mahi, Coconut Lime Jasmine Rice, Broccolini, Pineapple Pico De Gallo</i></p>

BLUFFS CLASSICS

<p>FILET MIGNON 70</p> <p><i>8oz Filet Mignon, White Cheddar Mashed Potatoes, Morel Mushrooms, Grilled Asparagus, Veal Demi Glace</i></p>	<p>SCOTTISH SALMON 44</p> <p><i>Seared Salmon, Wild Mushroom Polenta, Poblano Cream, Sautéed Asparagus, Pickled Shallots</i></p>
<p>ALASKAN HALIBUT 52</p> <p><i>Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Pan Roasted Tuscan Vegetables, Caper Butter Sauce</i></p>	<p>GREAT LAKES WALLEYE 44</p> <p><i>Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Sautéed Green Beans, Dijonnaise</i></p>

			
Gluten Free	Vegan	Vegetarian	Bluffs Classic