BLUFFS COURSE

ARCADIA BLUFFS

STARTERS

BAKED BRIE — 16
VEG

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

HOMEMADE SOUP DU JOUR	CUP	BOWL
	4	8

SALADS

Add Chicken $8 / Add Salmon $12

HARVEST SALAD — 12
GF

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

CLASSIC WEDGE — 12
GF

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, Swiss Cheese Creme, 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 Bean

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