



ARCADIA BLUFFS

STARTERS

SALADS

Charcuterie Platter \$16

Maytag Bleu Cheese, Mustard Smoked Gouda, Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Pickled Crudit , Peach Mostarda, Grilled Baguette

Jumbo Diver Scallops \$20 (GF)

Fresh U-10 Scallops, Pancetta, Wild Mushroom, Dijon Aioli, Smoked Sea Salt

Smoked Whitefish Pate \$14 (GF)

Assorted Crackers, Fried Capers, Smoked Whitefish

Baked Brie \$14 (VEG)

Baby Brie, Sliced Local Apples, Sleeping Bear Farms Honey, Toasted Pecans, Crostini

Crispy Brussels Sprouts \$12

Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Pancetta

Lakeview Salad \$24 (GF)

Jumbo Lump Blue Crab, Tiger Shrimp, Hardboiled Egg, Spring Greens, Gorgonzola, Cherry Tomato, Red Onion, Bluffs Dressing

Goat Cheese and Beet \$16

Herb Chevre, Roasted Beet, Orange Segments, Baby Spinach, Candied Walnuts, Raspberry Vinaigrette

Blackened Salmon Caesar \$18 (GF)

Scottish Salmon, Grilled Artichoke, Parmesan, Heirloom Tomato, Homemade Herb Crouton

Classic Wedge \$12

Iceberg Lettuce, Heirloom Cherry Tomato, Shaved Red Onion, Cherrywood Smoked Bacon, Blue Cheese Dressing

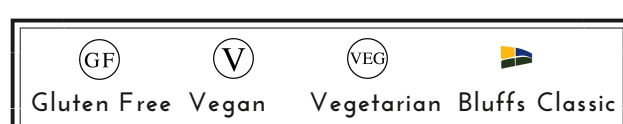
Ancient Grain Salad \$15 (V) (GF)

Lentils, Quinoa, Roasted Beets, Avocado, Arugula, Toasted Pumpkin Seeds, Heirloom Tomato, Blood Orange Vinaigrette

HOMEMADE SOUPS

(GF) Chicken Vegetable Soup - 8
Soup Du Jour - 8

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 6 or more. Groups of 6 or more will be on one bill.





ARCADIA BLUFFS

MAIN FEATURES

Scottish Salmon - \$38

Fresh Grilled Scottish Salmon Filet, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Meyer Lemon Butter

Seafood Fettuccini \$42

Lobster, Tiger Shrimp, U-10 Scallop, Fettuccini, Lemon Cream Sauce, Artichoke Heart, Tri Color Peppers

Jumbo Scallops \$44

Fresh U-10 Scallops, Creamy Parmesan Polenta, Wild Mushroom, Berry Mustard Gastrique, Asparagus

Blackened Red Snapper \$42

Fresh Blackened Red Snapper, Coconut Jasmine Rice, Mango Pico De Gallo, Haricot Vert

Fettuccini Prima Vera - \$26

Fresh Vegetables from our Garden, Heirloom Tomato Marinara, Fettuccini, Shaved Parmesan

Chilean Sea Bass \$48

Fresh Pan Seared Chilean Sea Bass, Lobster Saffron Risotto, Meyer Lemon Butter, Asparagus, Wilted Spinach

Rack Of Lamb \$42

14-Ounce Frenched New Zealand Lamb, Sour Cream and Chive Mashed Potato, Crispy Brussels Sprouts, Demi-Glace

Maple Glazed Pork Chop- \$38

Twin Pork Chops, Sunset Mashed Potatoes, Local Maple Syrup Glaze, Fried Sage, Crispy Brussels Sprouts

Cajun Chicken Tortellini \$28

Blackened Chicken Breast, Cremini Mushrooms, Tomato, Cilantro, Cajun Cream Sauce

Tomahawk Ribeye - \$72

24 Ounce Bone-In Ribeye, Truffle Parmesan Steak Fries, Morel Mushrooms, Demi-Glace

BLUFFS SIGNATURE ENTREES

Alaskan Halibut - \$44

Fresh Pan Seared Alaskan Halibut, Lemon Kale Risotto, Beet Butter

Great Lakes Walleye - \$36

Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Dijonnaise Sauce

New York Strip \$52

14-Ounce Center Cut New York Strip, Sour Cream Chive Mashed Potatoes, Fresh Asparagus, Demi-Glace

Northwoods Filet \$56

8-Ounce Black Angus Reserve Filet, Morel Mushrooms, Sour Cream Chive Mashed Potatoes, Fresh Asparagus, Demi-Glace



Gluten Free



Vegan



Vegetarian



Bluffs Classic

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