



ARCADIA BLUFFS  
GOLF CLUB

## APPETIZERS

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### Baked Brie — 15

Gently Melted Brie, Sliced Apples, Sleeping Bear Farms Honey, Toasted Pecans, Crostini

### Spanish Octopus — 17

Heirloom Lemon, Poblano Pepper Aioli, Potato Confit

### Charcuterie — 18

Artisan Cheeses, Prosciutto, Soppressata, Coppa, Pickled Crudit , Violet mustard , Grilled Baguette

### Thai Crab Cake — 16

Lime Remoulade, Shaved Fennel, Arugula

## SOUP AND SALAD

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### Lobster Bisque — 12

### Chef's salad — 17

Field Greens, Tomato Jelle, Pickled Red Onion, Avocado, 62 Degree Egg, Bacon, Chicken Thigh, Feta, Passion Fruit Vinaigrette

### Cedar Plank Salmon Caesar — 19

Heirloom Tomato, Grilled Artichoke, Fried Anchovy, Parmesan

### Soup Du Jour — 9

### Baby Kale — 14

Shaved Carrot, Parsnip Root, Spiced Sunflower Seed, Pomegranate Seed, White Truffle Vinaigrette

### Nicoise — 19

Butter Lettuce, Tuna, Potato, Haricot Vert, Egg, Cherry Tomato, Lemon, Olives, Lemon Vinaigrette

## MAIN FEATURES

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### Filet Mignon — 48

8-Ounce Smoked Barrel-Cut Filet, Carrot Puree, Cabernet Demi Glace, Trumpet Mushroom

### New York Strip — 46

14-Ounce Strip Loin, Duck fries, Bordeaux Demi-glace

### Bone In Short Rib — 38

Slow Braised Espresso Stout, Cheddar Potato Galette, Baby Vegetables

### Pappardelle Puttanesca — 27

Concasse Roma, Smoked Olives, Garlic Confit, Asiago

### Scottish Salmon — 35

8-Ounce Scottish Salmon Filet, Fingerling Potato, Haricot Vert, Meyer Lemon Beurre Blanc

### Rainbow Trout — 32

Wilde Rice Pilaf, Charred Brocollini, Black Garlic Brown Butter

### Halibut — 40

Eggplant Capponata, Robuchon Potato, Lemon Fondue

### Airline Chicken — 32

Seared Breast, Candied Beets, Creole Grits, Jus

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.

