

STARTERS

Old Bay Calamari \$15

Flash Fried Calamari, Grilled Lemon, Citrus Remoulade

Smoked Whitefish Pate \$14

Assorted Crackers, Grilled Artichoke, Smoked Whitefish

Colossal Shrimp Cocktail \$14

Jumbo Tiger Prawns, Classic Cocktail Sauce, Meyer Lemon

Bluffs Burrata \$16

Buffalo Mozzarella, Prosciutto, Melon, Citrus Tomato Butter, Arugula, Charred Baguette

Jumbo Diver Scallops \$18

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

Charcuterie Platter \$16

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

Baked Brie \$14

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

Crispy Brussels Sprouts \$10

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

Seafood Cake Duet \$16

Lump Blue Crab, Citrus Remoulade, Dressed Arugula

SALADS

Lakeview Salad \$24

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

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

Ahi Tuna Salad \$15

Sesame Encrusted Ahi Tuna, Spring Greens, Fried Wontons, Carrots, Green Onion, Red Pepper, Avocado, Sesame Vinaigrette

Ancient Grain Salad \$15

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

HOMEMADE SOUPS

Smoked Salmon and Corn Chowder - 10

 Cream of Morel - 12

 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 eight or more.



ARCADIA BLUFFS

BY SEA

Truffled Lobster Mac \$36

Lobster Meat, Truffled Cream Sauce, Parmesan Panko Bread Crumbs, Peruvian Peppers

Chilean Sea Bass \$48

Pan Seared Chilean Sea Bass, Lobster Saffron Risotto, Tequila Lime Butter, Wilted Spinach, Fresh Asparagus Tips

Yellow Perch \$34

Fresh Pan Seared Yellow Lake Perch, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Citrus Aioli, Grilled Lemon

Seafood Fettuccini \$42

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

Jumbo Scallops \$40

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

Ruby Rainbow Trout \$38

Wild Caught Ruby Rainbow Trout, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Meyer Lemon Butter

BY LAND

Rack Of Lamb \$42

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

Veal Marsala \$34

Pan Seared Veal Cutlets, Sautéed Wild Mushrooms, Marsala Wine Sauce, Creamy Parmesan Polenta

Maple Glazed Pork Chop- \$38

12-Ounce Bone-In Pork Chop, Sunset Mashed Potatoes, Local Maple Syrup Glaze, Fried Sage, Crispy Brussels Sprouts

Cajun Chicken Tortellini \$26

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

Tenderloin Stir Fry \$42

Seared Petite Filet, Crispy Rice Noodles, Asian Vegetables, Scrambled Egg, Yuzu Ginger Soy Sauce, Jasmine Rice

Vegan Stuffed Peppers \$32

Roasted Red Pepper, Impossible Burger, Quinoa, Wild Mushrooms, Roasted Corn, Scallion, Sundried Tomato Pesto

BLUFFS SIGNATURE ENTREES

Alaskan Halibut - \$42

Fresh Pan Seared Alaskan Halibut, Sweet Pea Risotto, Roasted Beet Butter, Sugar Snap Peas

Great Lakes Walleye - \$36

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

Scottish Salmon - \$38

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

New York Strip \$48

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

Filet Oscar- \$54

8-Ounce Black Angus Reserve Filet, Jumbo Lump Blue Crab, Sour Cream Chive Mashed Potatoes, Fresh Asparagus, Béarnaise Sauce

Cowboy Ribeye - \$72

24-Ounce Bone-In Center Cut 28 Day Wet Aged Ribeye, Morel Mushrooms, Garlic Parmesan Truffle Fries

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.