



ARCADIA BLUFFS

Single Use Menu

APPETIZERS

Baked Brie — 15

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

Portobello Arancini — 12

Marinara, Shaved Parmesan, Italian Parsley

Charcuterie — 18

Artisan Cheeses, Prosciutto, Soppressata, Coppa, Pickled Crudité, Violet Mustard, Grilled Baguette

Pimento Cheese Dip — 14

Bavarian Pretzel, Bacon Onion Jam, House Pickles

Thai Crab Cake — 16

Lime Remoulade, Shaved Fennel, Arugula

Warm Whitefish Pâté — 16

Grilled Artichoke, Lemon Oil, Crostini

SOUP AND SALAD

Lobster Bisque — 12

Cedar Plank Salmon Caesar — 19

Heirloom Tomato, Grilled Artichoke, Fried Anchovy, Parmesan

Wedge Salad — 14

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

Soup Du Jour — 8

Caprese Salad — 15

Fresh Mozzarella, Basil, Olive Oil, Heirloom Tomatoes, Balsamic

Harvest Salad — 16

Kale, Fried Tofu, Toasted Pumpkin Seeds, Dried Cherries, Manchego Cheese, Yellow Beets, Apple Cider Honey Vinaigrette

MAIN FEATURES

Filet Mignon — 54

8-Ounce Barrel-Cut Filet, Carrot Puree, Cabernet Demi Glace, Morel Mushroom, Duchess Potato

Ribeye — 54

16-Ounce Center-Cut Ribeye, Lyonnaise Potatoes, Charred Brocolini

New York Strip — 52

12-Ounce New York Strip, Duck Fries, Asparagus Tips, Bordeaux Demi-Glace

Pappardelle Chicken Puttanesca — 36

Concasse Roma, Chicken Breast, Smoked Olives, Garlic Confit, Asiago

Berkshire Pork Chop — 42

12-Ounce Berkshire Pork Chop, Heirloom Bean Cassoulet, Zucchini, Michigan Cherry Compote

Seafood Alfredo — 44

Shrimp, Scallops, Blue Crab, Lobster, Pappardelle Pasta, Green Zucchini, Lemon Cream

Rainbow Trout — 36

Wilde Rice Pilaf, Charred Brocolini, Black Garlic Brown Butter

Scottish Salmon — 38

8-Ounce Scottish Salmon, Sweet Potato Puree, Bacon Fat Fried Brussels Sprouts, Beurre Blanc

Walleye — 38

Parmesan Risotto, Heirloom Tomato Butter, Wilted Kale, Toasted Pumpkin Seeds

Blackened Halibut — 42

Black Truffle Parmesan Risotto, Harticot Vert, Saffron Fondue

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.

