



ARCADIA BLUFFS

STARTERS

Smoked Fish Platter \$30

Great Lakes Smoked Whitefish, Cold Smoked Salmon, White Anchovies, Capers, Peruvian Peppers, Pickled Red Onion, Flatbread Crackers

Sweet & Spicy Pork Belly \$20

Crispy Pork Belly, Smoked Chili Oil, Sweet Peach Puree, Grilled Peach Segments

Classic Shrimp Cocktail \$17/\$30 (GF)

Half Dozen or Dozen, Jumbo Tiger Prawns, Classic Cocktail Sauce, Meyer Lemon

Smoked Whitefish Pate \$16 🚩

Assorted Crackers, Peruvian Peppers, Smoked Whitefish

Charcuterie Platter \$24

Cranberry Stilton, Aged Chevre, , Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Local Cherry Mostarda, Grilled Baguette

Baked Brie \$16 (VEG) 🚩

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

Crispy Brussels Sprouts \$16

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

Woodland Duck \$22

Pastrami Spiced Duck Breast, Blackberry Orange Gastrique, Heirloom Bean and Tomato Salad, Arugula, Fennel

SALADS

Apple Kale Crunch \$10 (VEG) (GF)

Sliced Apples, Baby Kale, Dried Cherries, Carrots, Toasted Almonds, Feta Cheese, Honey Balsamic Vinaigrette

Goat Cheese and Beet \$10

Herb Chevre, Roasted Beet, Orange Segments, Baby Spinach, Candied Almonds, Traverse City Cherry Vinaigrette

Grilled Peach and Tomato \$12

Grilled Peaches, Heirloom Tomato, Watercress, Whipped Herb Ricotta, Roasted Onion Vinaigrette

Classic Wedge \$10 🚩 (GF)

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

Blackened Salmon Caesar \$24 🚩

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

Ancient Grain Salad \$12 (V) (GF)

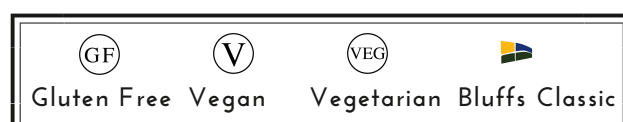
Lentils, Quinoa, Roasted Beets, Avocado, Arugula, Toasted Pumpkin Seeds, Heirloom Tomato, Pomegranate Vinaigrette

HOMEMADE SOUPS

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.





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SPECIALTY ENTREES

Chilean Sea Bass \$52

Fresh Pan Seared Chilean Sea Bass, Lobster Saffron Risotto, Citrus Butter, Fresh Asparagus

Chicken Marsala \$34

Tender Seared Chicken Breast, Wild Mushrooms, Shallots, Roasted Garlic, Fresh Herbs, Marsala Sauce, Garlic Butter Orzo

Tuscan Chicken Tortellini \$32

Grilled Chicken Breast, Cheese Stuffed Tortellini, Roasted Red Pepper, Artichoke Hearts, Heirloom Tomato, Olive, Basil Pesto

Pastrami Duck Breast \$44

Seared Pastrami Spiced Duck Breast, Smashed Fingerling Potatoes, Roasted Root Vegetables, Medjool Date Demi-Glace

Blackened Swordfish \$40

Fresh Swordfish, Sweet Pepper Coconut Jasmine Rice, Tropical Pico De Gallo, Summer Vegetable Blend

Seafood Bucatini \$48

Blue Crab, Gulf Shrimp, Langoustine, Sundried Tomato, Red Onion, Fresh Herbs, Garlic Cream Sauce

Rack Of Lamb \$42

14-Ounce Frenched New Zealand Lamb, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Cherry Demi-Glace

Berkshire Pork Chop \$38

10-Ounce Bone-In Pork Chop, Sweet Potato Hash, Cherry Apple Chutney, Fried Sage, Crispy Brussels Sprouts

Veal Saltimbucca \$36

Pan Seared Veal Cutlets, Crispy Prosciutto, Roasted Garlic, Marsala Sauce, Bucatini Pasta, Fried Sage

Shrimp Stir Fry \$46

Sautéed Gulf Shrimp, Asian Vegetables, Scrambled Egg, Tamari Lemongrass Glaze, Jasmine Rice

BLUFFS SIGNATURE ENTREES

Alaskan Halibut \$42

Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Spinach, Fire Roasted Tomatoes

Great Lakes Walleye \$36

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

Scottish Salmon \$38

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

New York Strip \$58

14-Ounce Center Cut New York Strip, Roasted Red Skin Potatoes, Charred Broccolini, Caramelized Cranberry Stilton

Filet Mignon \$65

8-Ounce Black Angus Reserve Filet, Morel Mushrooms, White Cheddar Mashed Potatoes, Grilled Asparagus, Demi-Glace

Cowboy Ribeye \$92

24-Ounce Bone-In Center Cut 28 Day Wet Aged Ribeye, Bone Marrow Mashed Potatoes, Charred Broccolini, Black Truffle Compound Butter

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