



ARCADIA BLUFFS

STARTERS

Maryland Crab Cakes \$28

Two Maryland Crab Cakes, Lemon Saffron Aioli, Fennel Arugula Salad

Sweet & Spicy Pork Belly \$22

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

Scallop Elote \$32 (GF)

Three Seared Scallops, White Corn, Poblano Peppers, Pecorino Cheese, Romesco

Classic Shrimp Cocktail \$21/\$38 (GF)

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

Charcuterie Platter \$24

Stilton Blue Cheese, Aged Chevre, Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Local Cherry Mostarda, Toasted Crostini

Baked Brie \$16 (VEG)

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

Crispy Brussels Sprouts \$16

Fried Crispy Brussel Sprouts, Balsamic Reduction, Parmesan Crisps, Cherrywood Smoked Bacon, Brown Butter

Smoked Whitefish Pate \$18 (GF)

Assorted Crackers, Peruvian Peppers, Smoked Whitefish

SALADS

Ahi Tuna \$22

Everything Crusted Ahi Tuna, Mixed Greens, Sweet Peppers, Shaved Carrots, Scallions, Napa Cabbage, Sesame Ginger Vinaigrette

Goat Cheese and Beet \$10 (VEG) (GF)

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

Caprese Salad \$18 (GF) (VEG)

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil, Balsamic Reduction, Smoked Sea Salt

Classic Wedge \$12 (GF)

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

Classic Caesar \$12

Romaine Lettuce, Grilled Artichoke, Parmesan, Heirloom Tomato, Focaccia Crouton, Caesar Dressing

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

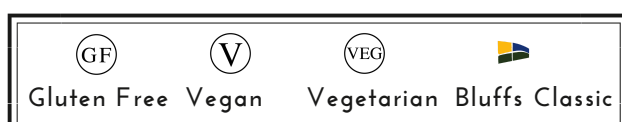
Lentils, Quinoa, Roasted Beets, Avocado, Arugula, Toasted Pumpkin Seeds, Heirloom Tomato, Honey Balsamic Vinaigrette

HOMEMADE SOUPS

Chicken Vegetable Soup - 8 (GF)

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

SPECIALTY ENTREES

Seafood Alfredo \$48

Blue Crab, Tiger Shrimp, Langoustine, Fire Roasted Tomatoes, Shallots, Fresh Herbs, Garlic Cream Sauce

Bistro Steak \$46

10oz Grilled Shoulder Tender, Roasted Red Skin Potatoes, White Balsamic Glazed Carrots, Brandy Peppercorn Zip Sauce

Tuscan Chicken Tortellini \$38

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

Seared Scallops \$42

Seared Scallops, Fire Roasted Tomato Risotto, Zucchini Vegetable Blend, Basil Pesto, Crispy Prosciutto

Blackened Mahi Mahi \$40

Fresh Mahi, Sweet Pepper Coconut Jasmine Rice, Tropical Pico De Gallo, Garden Vegetable Blend

Chilean Sea Bass \$52

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

Rack Of Lamb \$42

14-Ounce Rack of 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 Glaze, Fried Sage, Crispy Brussels Sprouts

Roasted Portobello Couscous \$34

Marinated Portobello Cap, Couscous, Fire Roasted Tomatoes, Roasted Red Peppers, Zucchini, Baby Kale, Balsamic Reduction

Steak Stir Fry \$42

6oz Shoulder Tender, Asian Vegetables, Scrambled Egg, Tamari Lemongrass Glaze, Jasmine Rice

BLUFFS SIGNATURE ENTREES

Alaskan Halibut \$44

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

Great Lakes Walleye \$40

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

Crab Stuffed Salmon \$46

Scottish Salmon Stuffed With Blue Crab, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Lobster Newburgh Sauce

New York Strip \$58

14-Ounce Center Cut New York Strip, Duck Fat Fingerlings, Charred Broccolini, Bruiled Stilton Blue Cheese

Filet Mignon \$65

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

Cowboy Ribeye \$96

24-Ounce Bone-In Center Cut 28 Day Wet Aged Ribeye, Truffle French Fries, Charred Broccolini, Marrow Butter

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