

## STARTERS

### Old Bay Calamari \$16

Flash Fried Calamari, Grilled Lemon, Citrus Remoulade

### Smoked Whitefish Pate \$14

Assorted Crackers, Fried Capers, Smoked Whitefish

### Collosal Shrimp Cocktail \$14

Jumbo Tiger Prawns, Classic Cocktail Sauce, Meyer Lemon

### Local Strawberry Bruschetta \$14

Fresh Local Strawberries, Fresh Mint, Fresh Basil, Goat Cheese, Crostini, Balsamic Reduction

### Jumbo Diver Scallops \$20

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 \$12

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

### Crab Cake Duet \$16

Lump Blue Crab Cake, Citrus Remoulade, Lemon Garlic Aioli

## 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 \$18

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

 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 6 or more. Groups of 6 or more will be on one bill.



# ARCADIA BLUFFS

## BY SEA

### Truffled Lobster Mac \$36

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

### Chilean Sea Bass \$48

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

### Cioppino \$42

Shrimp, Scallop, Mussels, Fresh Halibut, Heirloom Tomato Broth, Crostini

### Seafood Fettuccini \$42

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

### Jumbo Scallops \$44

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

### Blackened Red Snapper \$42

Fresh Blackened Red Snapper, Coconut Jasmine Rice, Mango Pico De Gallo, Haricot Vert

## BY LAND

### Rack Of Lamb \$42

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

### Bourbon Bistro Steak- \$38

12- Ounce Shoulder Tender Steak, Sour Cream and Chive Mashed Potato, Crispy Brussels Sprouts, Michigan Cherry Bourbon Sauce

### 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 \$28

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

### Tenderloin Stir Fry \$46

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 - \$44

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

### 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 \$52

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

### Filet Oscar- \$56

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

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