



STARTERS

Baked Brie \$14  

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

Colossal Shrimp Cocktail \$14 

Jumbo Tiger Prawns, Classic Cocktail Sauce, Meyer Lemon

Crispy Brussels Sprouts \$10  

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

Charcuterie Platter \$16 

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

Smoked Whitefish Pate \$14 

Assorted Crackers, Fried Caper, Smoked Whitefish

Seafood Cake Duet \$16

Lobster-Shrimp Cake, Maryland Jumbo Lump Crab Cake, Remoulade, Lemon Garlic Aioli

SALADS

Lakeview Salad \$24 

Jumbo Lump Blue Crab, Tiger Shrimp, Spring Greens, Gorgonzola, Cherry Tomato, Hardboiled Egg, 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 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

H A N D H E L D S

All Handhelds are served with French Fries, Sweet Potato Fries or Potato Chips.

Substitute- House Salad, Fresh Fruit Cup or Cup of Soup for \$3 Upcharge

Bluffs Burger \$20

8oz Brisket Chuck Blend Patty, Sharp Cheddar, Caramelized Onion, Cherrywood Smoked Bacon, Kentucky Bourbon Aioli, Lettuce, Tomato, Brioche Bun

Italian Melt \$16

Genoa Salami, Pepperoni, Cured Ham, Provolone, Spicy Giardiniera Aioli, Lettuce, Tomato, Focaccia

Arcadia Club \$15

Roasted Turkey Breast, Spiral Ham, Cherrywood Smoked Bacon, Sharp Cheddar, Herb Aioli, Lettuce, Tomato, Wheat Bread

Cherry Chicken Croissant \$14

Roasted Chicken Breast, Dried Traverse City Cherries, Spring Mix, Tomato, Croissant Roll

Perch Sandwich \$18

Fresh Pan Seared Yellow Lake Perch, Citrus Aioli, Lettuce, Tomato, Brioche Bun

Smoked Pork Shoulder \$16

House Smoked Pork Shoulder, Cherry BBQ, Fried Pickles, Haystack Onion, Brioche Bun

Shrimp Po' Boy \$16

Fried Shrimp, Remoulade, Lettuce, Tomato, Focaccia Loaf

Buffalo Cauliflower Wrap \$14

Roasted Cauliflower, House Buffalo Sauce, Bleu Cheese Dressing, Red Onion, Tomato, Lettuce, Spinach Tortilla

SIGNATURE LUNCH ENTREES

Scottish Salmon \$26

Grilled Scottish Salmon, Wild Rice Pilaf, Green Beans, Meyer Lemon Butter

Great Lakes Perch \$22

Fresh Pan Seared Yellow Lake Perch, Wild Rice Pilaf, Grilled Asparagus, Citrus Aioli

Pretzel Crusted Walleye \$24

Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Green Beans, Dijonnaise Sauce

Cajun Chicken Tortellini \$22

Blackened Boneless Chicken Strips, Cajun Cream Sauce, Mushrooms, Tomato, Cilantro

Tenderloin Stir Fry \$28

Seared Tenderloin Tips, Crispy Rice Noodles, Asian Vegetables, Scrambled Egg, Yuzu Ginger Soy Sauce, Jasmine Rice

Chicken Fettuccini \$20

Grilled Chicken Breast, Fettuccini, Lemon Cream Sauce, Artichoke Heart, Tri Color Peppers

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