



STARTERS

Baked Brie \$14

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

Shrimp Cocktail \$14

Jumbo Tiger Prawns, Classic Cocktail Sauce, Meyer Lemon

Crispy Brussels Sprouts \$12

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, Toasted Baguette

Smoked Whitefish Pate \$14

Assorted Crackers, Fried Caper, Smoked Whitefish

Crab Cake Duet \$16

Maryland Jumbo Lump Crab Cakes, 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 \$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 six or more. Groups of six or more are requested to be on one check.





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, Croissant Roll

Third Coast Chicken Sandwich \$16

Grilled Chicken Breast, Swiss Cheese, Avocado Spread, Herb Aioli, Lettuce, Tomato, Brioche Bun

Black Bean Burger \$14

Black Bean Burger, Cajun Remoulade, Lettuce, Tomato, Onion, Brioche Bun

Blackened Snapper Sandwich \$18

Fresh Blackened Red Snapper, Avocado Spread, Arugula, Cajun Remoulade, Brioche Bun

Pro Shop Wrap \$15

Fried Chicken Tenders, Ranch Dressing, Cherrywood Smoked Bacon, Mixed Greens, Tomato, Red Onion

SIGNATURE LUNCH ENTREES

Scottish Salmon \$26

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

Cajun Chicken Tortellini \$22

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

Pretzel Crusted Walleye \$24

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

Chicken Fettuccini \$20

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

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