



ARCADIA BLUFFS

STARTERS

Smoked Whitefish Pate \$16

Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread

Classic Shrimp Cocktail \$21/\$38

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

Applewood Smoked Wings \$18/\$36

Half-Dozen or Dozen, Applewood Smoked Wings, Your Choice of Buffalo, BBQ or Dry Rub, Side of Blue Cheese or Ranch

Baked Brie \$16

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

Crispy Brussels Sprouts \$16

Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Smoked Pork Belly, Brown Butter

Garlic Parmesan Truffle Fries \$14

Seasoned Fries, Truffle Oil, Parmesan Reggiano, Fresh Herbs

SALADS

Add Chicken - \$10/Add Shrimp - \$12
Add Salmon - \$14/ Add Steak - \$16

Ahi Tuna \$32

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

Blackened Salmon Caesar \$24

Scottish Salmon, Grilled Artichoke Hearts, Parmesan, Heirloom Tomato, Focaccia Herb Crouton

Greek Salad \$18

Romaine Lettuce, Kalamata Olives, Banana Peppers, Red Onion, Heirloom Tomatoes, Feta Cheese, Greek Dressing.

Classic Wedge \$15

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

Ancient Grain Salad \$16

Lentils, Quinoa, Roasted Beets, Arugula, Baby Kale, Toasted Pumpkin Seeds, Heirloom Tomato, Honey Balsamic

Goat Cheese and Beet \$16

Crumbled Chevre, Roasted Beet, Orange Segments, Baby Spinach, Candied Walnuts, Traverse City Cherry Vinaigrette

HOMEMADE SOUPS

 Chicken Vegetable Soup - 8
Soup Du Jour - 8

Proud To Be Serving Michigan Made Products



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 8 or more.





ARCADIA BLUFFS

H A N D H E L D S

All Sandwiches are served with choice of fries, sweet potato fries or kettle cooked chips
Substitute- House Salad, Fresh Fruit Cup or Cup of Soup for \$3 Upcharge

Arcadia Club \$18

Applewood Smoked Ham, Thick Cut Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Michigan Wheat Bread

Bluffs Burger \$22

Custom Brisket Chuck Patty, Applewood Smoked Bacon, White Cheddar, Traverse City Cherry Bourbon Sauce, Lettuce, Tomato, Caramelized Onion, Brioche Bun

The Italian \$20

Applewood Smoked Ham, Hot Coppa, Sopprasata, Olive Tapenade, Basil Pesto Aioli, Provolone Cheese, Lettuce, Tomato, Ciabatta

Walleye Sandwich \$22

Crispy Fried Walleye, Lemon Dressed Arugula, Tomato, Herb Aioli, Brioche Bun

Patty Melt \$18

Custom Brisket Chuck Patty, Caramelized Onions, Swiss Cheese, Thousand Island Dressing, Swirl Rye Bread

Tuscan Garden Wrap \$16



Roasted Red Peppers, Fire Roasted Tomatoes, Grilled Artichokes, Banana Peppers, Lettuce, Red Onion, Feta Cheese, Greek Dressing

Chicken Gyro \$18

Mediterranean Spiced Chicken Breast, Cucumber Salsa, Red Onion, Mixed Greens, Feta Cheese, Tzatziki Sauce, Warm Pita

Arcadian French Dip \$22

Thin Sliced Prime Rib, Havarti Cheese, Giardiniera Aioli, Au Jus, Ciabatta

Buffalo Chicken Wrap \$16

Grilled Chicken Breast, Mixed Greens, Tomatoes, Red Onion, Blue Cheese Crumbles, Buffalo Sauce, Ranch

Bluffs BLT \$16

Cherrywood Smoked Bacon, Heirloom Tomato, Leaf Lettuce, Herb Aioli, Michigan Wheat Bread

Cherry Chicken Croissant \$16

Roasted Pulled Chicken, Fresh Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, Croissant

Blackened Mahi Sandwich \$24

Blackened Mahi, Arugula, Tropical Pico De Gallo, Red Onion, Citrus Tartar, Brioche Bun

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