

APPETIZERS

Curred meat board — 16 Prosciutto, Coppa, Bresaola, Violet Mustard, House Pickles, Grilled Baguette

Thai Crab Cake — 16 Lime Remoulade, Shaved Fennel, Arugula

SOUP, SALAD

Lobster Bisque – 12

Chef's Salad — 16 Field Greens, Tomato Jelle, Red Onion, Avocado Mousse, Bacon, Confit Chicken, Feta, Passion Fruit Vinaigrette Baby Kale — 14 Shaved Carrot, Parsnip Root, Spiced Sunflower Seed, Pomegranate Seed, White Truffle Vinaigrette

Baked Brie – 15

Gently Melted Brie, Sliced Apples, Sleeping Bear Farms Honey, Toasted Pecans, Crostini

Shrimp Cocktail — 13 Celery, Ancho Chili Cocktail Sauce,

Lime

Soup Du Jour -9

Wedge Salad — 14 Grilled Radicchio, Iceberg, Chocolate Covered Bacon, Oven Roasted Tomato Petals, Warm Blue Cheese Fondue

Cedar Plank Salmon Caesar — 19 Heirloom Tomato, Grilled Artichoke, Fried Anchovy, Parmesan

FEATURED SPECIALTIES

Featured Specialties are Accompanied with Choice of Kettle Chips, French Fries, or Sweet Potato Fries. Upgrade to a Fruit Cup \$2.

Arcadia Club – 14

Turkey, Smoked Ham, Cherrywood Bacon, Lettuce, Monterey Jack, Tomato, Herb Mayonnaise, Wheat Bread

Salmon BLT – 17

Salmon, Heirloom Tomato, Bacon, Green Goddess Dressing, Arugula, Sour Dough

Chicken Salad Wrap - 15

Chicken, Dried Cherries, Pecans, Red Onion Marmalade, Celery, Parsley Aioli

Prime Burger – 16

80z Patty, Brioche Bun, Lettuce, Tomato, Onion, Cheddar Cheese

Muffaletta — 16 Salami, Capicola, Mortadela, Provolone, Olive Giardinera, Focaccia

Roasted Vegetable Quesadilla – 14

Grilled Corn, Black Bean, Pickled Red Onion, Pico De Gallo, Three Cheese Blend, Wheat Tortilla

Nashville Hot – 15

Nashville Hot Buttermilk Fried Chicken, Sweet Pickles, Iceberg Lettuce, Mayonnaise, Brioche

Rachel – 16

Turkey, Swiss Cheese, Red Onion Marmalade, Red Cabbage Slaw, Rye

Cuban — 16 Ham, Pork Belly, Yellow Mustard, Swiss Cheese, Pickle, Ciabatta

Guinness Walleye — 16 Cherry Tartar Sauce, Arugula, Pickled Red Onion, Brioche Bun

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.

