



ARCADIA BLUFFS

## STARTERS

### Charcuterie Platter \$16

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

### Crispy Pork Belly \$18 (GF)

Crispy Pork Belly, Kale Apple Slaw, Spiced Apple Cider Butter

### Smoked Whitefish Pate \$14 (GF)

Assorted Crackers, Fried Capers, Smoked Whitefish

### Baked Brie \$14 (VEG)

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

### Crispy Brussels Sprouts \$12

Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Cherrywood Smoked Bacon

## SALADS

### Chef Salad \$18 (GF)

Turkey Breast, Applewood Smoked Ham, Tomato, Red Onion, Cheddar Jack Cheese, Hardboiled Egg, Ranch Dressing, Mixed Greens

### Goat Cheese and Beet \$16

Herb Chevre, Roasted Beet, Orange Segments, Baby Spinach, Candied Walnuts, Raspberry Vinaigrette

### Blackened Salmon Caesar \$18 (GF)

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

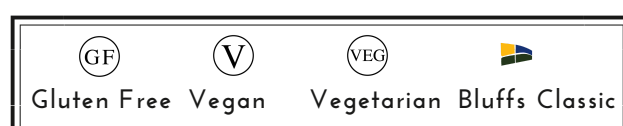
### Ancient Grain Salad \$15 (V) (GF)

Lentils, Quinoa, Roasted Beets, Avocado, Arugula, Toasted Pumpkin Seeds, Heirloom Tomato, Blood Orange Vinaigrette

## HOMEMADE SOUPS

(GF) 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.





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## MAIN FEATURES

### Scottish Salmon - \$38

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

### Seafood Fettuccini \$42

Lobster, Tiger Shrimp, Fettuccini, Lemon Cream Sauce, Artichoke Heart, Tri Color Peppers

### Blackened Chicken Alfredo \$36

Blackened Chicken Breast, Parmesan Cream Sauce, Tri Color Peppers, Artichoke Hearts, Fettuccini Pasta

### Woodland Duck \$38

8 Ounce Duck Breast, Butternut Squash Risotto, Arugula, Fennel, Smoked Olive Oil, Blackberry Demi Glace

### Fettuccini Prima Vera - \$26

Fresh Vegetables from our Garden, Heirloom Tomato Marinara, Fettuccini, Shaved Parmesan

### Chilean Sea Bass \$48

Fresh Pan Seared Chilean Sea Bass, Lobster Saffron Risotto, Meyer Lemon Butter, Asparagus, Wilted Spinach

### Rack Of Lamb \$42

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

### Maple Glazed Pork Chop- \$38

Twin Pork Chops, 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

### Braised Short Ribs - \$38

10 Ounce Boneless Short Rib, Creamy Parmesan Polenta, Rosemary Roasted Root Vegetables, Burgundy Demi Glace

## BLUFFS SIGNATURE ENTREES

### Truffle Lobster Macaroni - \$36

Shaved Black Truffle, Lobster, Cavatappi Pasta, Creamy Cheese Sauce, Toasted Herb Breadcrumbs

### Great Lakes Walleye - \$36

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

### New York Strip \$52

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

### Northwoods Bistro Steak \$42

12-Ounce Shoulder Tenderloin, Sour Cream Chive Mashed Potatoes, Crispy Brussels Sprouts, Bourbon Bistro Sauce



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