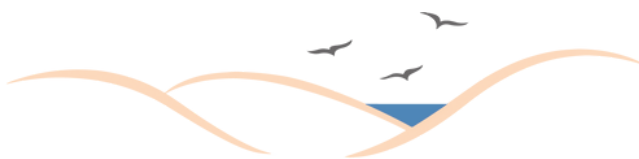


BLUFFS COURSE



ARCADIA BLUFFS

HOURS

11:00 AM
5:00 PM

STARTERS

<p> SMOKED WHITEFISH PATE 16</p> <p><i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i></p>	<p> BAKED BRIE 18</p> <p><i>Baby Brie, Sliced Apples, Warm Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</i></p>
<p> CRISPY BRUSSELS SPROUTS 16</p> <p><i>Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Bacon, Brown Butter</i></p>	<p> TRUFFLE FRIES 16</p> <p><i>Garlic Parmesan Seasoned Fries, Truffle Oil, Pecorino Romano, Fresh Herbs</i></p>
<p>PRIME POTATO SKINS 18</p> <p><i>Potato Skins, Shaved Prime Rib, Smoked Gouda, Pickled Red Onion, Vodka Horseradish Crème Sauce</i></p>	<p>CRAB ARTICHOKE DIP 20</p> <p><i>Lump Crab Meat, Artichokes, Garlic Herb Cream Cheese, Fried Naan Bread</i></p>

SOUP

HOMEMADE SOUP DU JOUR

Cup 7
Bowl 12

SALADS

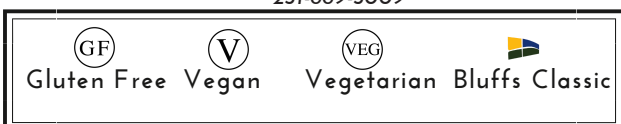
<p>  ORCHARD 24</p> <p><i>Chicken Breast, Baby Spinach, Sliced Apples, Goat Cheese, Dried Cherries, Almonds, Smoked Balsamic Vinaigrette</i></p>	<p> CLASSIC WEDGE 16</p> <p><i>Iceberg Lettuce, Heirloom Cherry Tomatoes, Red Onion, Bacon, Bleu Cheese Dressing, Bleu Cheese Crumbles</i></p>
<p> PEAR GORGONZOLA 20</p> <p><i>Mixed Greens, Sliced Pears, Red Onion, Gorgonzola, Toasted Walnuts, Crispy Prosciutto, Onion Vinaigrette</i></p>	<p>  GOAT & BEET 16</p> <p><i>Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Oranges, Toasted Pumpkin Seeds, Orange Vinaigrette</i></p>
<p>SALMON CAESAR 28</p> <p><i>Blackened Salmon, Marinated Artichoke Hearts, Shaved Parmesan, Heirloom Tomatoes, Focaccia Herb Croutons, Caesar Dressing</i></p>	<p> ANTIPASTO 18</p> <p><i>Romaine, Ham, Hot Coppa, Sopprasata, Shaved Parmesan, Red Onion, Olive, Giardiniera, Heirloom Cherry Tomatoes, Italian Dressing</i></p>

Add Chicken \$10 / Add Shrimp \$12 / Add Salmon \$14

THE DINING ROOM

14710 Northwood Hwy. Arcadia, MI
231-889-3009

www.arcadiabluffs.com



BLUFFS COURSE





ARCADIA BLUFFS

HOURS

11:00 AM
5:00 PM


LUNCH FEATURES

 **ARCADIA CLUB** 18
Applewood Smoked Ham, Smoked Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Wheat Bread

 **BLUFFS BURGER** 24
Custom Brisket Chuck Patty, Crispy Prosciutto, Haystack Onions, Smoked Gouda, Chimichurri Aioli, Brioche Bun


THE ITALIAN 18
Ham, Hot Coppa, Sopprasata, Pesto Aioli, Provolone, Lettuce, Tomato, Red Onion, Banana Pepper, Italian Dressing, Hoagie


PRIME GYRO 24
Shaved Prime Rib, Mixed Greens, Cucumber, Tomato, Red Onion, Feta Cheese, Tzatziki, Warm Naan Bread

 **WALLEYE SANDWICH** 22
Panko Crusted Walleye, Lemon Dressed Arugula, Green Tomato Tartar, Pickled Red Onion, Ciabatta Bun


BLUFFS BLT 16
Applewood Smoked Bacon, Heirloom Tomato, Leaf Lettuce, Herb Aioli, Sundried Tomato Pesto, Wheat Bread

CHICKEN NAAN WRAP 18
Pulled Jerk Chicken, Pear, Gorgonzola, Mixed Greens, Red Wine Vinaigrette, Balsamic Glaze, Warm Naan Bread

 **CAPRESE GRILLED CHEESE** 16
Fire Roasted Tomato, Havarti, Whipped Goat Cheese, Basil Pesto, Balsamic Glaze, Sourdough

 **CHERRY CHICKEN** 18
Roasted Pulled Chicken, Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, All-Butter Croissant

CRISPY CHICKEN 18
Barbecue or Nashville Hot Crispy Chicken Breast, Haystack Onions, Pickles, Brioche Bun

 **TUSCAN GARDEN WRAP** 16
Roasted Red Pepper, Fire Roasted Tomato, Grilled Artichoke, Banana Pepper, Lettuce, Red Onion, Feta Cheese, Red Wine Vinaigrette, Flour Tortilla

CRISPY CHICKEN WRAP 16
Diced Crispy Chicken, Smoked Bacon, Mixed Greens, Tomato, Mexican Blend Cheese, Ranch Dressing, Flour Tortilla

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.

