



## ARCADIA BLUFFS

*Single Use Menu*

### APPETIZERS

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#### **Baked Brie — 15**

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

#### **Shrimp Cocktail — 13**

Celery, Ancho Chili Cocktail Sauce, Lime

#### **Charcuterie — 18**

Artisan Cheeses, Prosciutto, Soppressata, Coppa, Pickled Crudité, Violet Mustard, Grilled Baguette

#### **Spanish Octopus — 17**

Heirloom Lemon, Poblano Pepper Aioli, Potato Confit

#### **Thai Crab Cake — 16**

Lime Remoulade, Shaved Fennel, Arugula

#### **Warm Whitefish Pâté — 16**

Grilled Artichoke, Lemon Oil, Crostini

### SOUP AND SALAD

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#### **Lobster Bisque — 12**

#### **Nicoise — 19**

Butter Lettuce, Tuna, Potato, Haricot Vert, Egg, Cherry Tomato, Lemon, Olives, Lemon Vinaigrette

#### **Cedar Plank Salmon Caesar — 19**

Heirloom Tomato, Grilled Artichoke, Fried Anchovy, Parmesan

#### **Soup Du Jour — 9**

#### **Chef's Salad — 16**

Field Greens, Tomato, Onion, Avocado, Bacon, Chicken, Feta, Hard Boiled Egg, Cucumber, Passion Fruit Vinaigrette

#### **Wedge Salad — 14**

Iceberg, Bacon, Heirloom Cherry Tomato, Shaved Red Onion, Blue Cheese Dressing

### MAIN FEATURES

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#### **Filet Mignon — 52**

8-Ounce Barrel-Cut Filet, Carrot Puree, Cabernet Demi Glace, Morel Mushroom, Duchess Potato

#### **New York Strip — 48**

12-Ounce New York Strip, Duck Fries, Asparagus Tips, Bordeaux Demi-Glace

#### **Berkshire Pork Chop — 42**

12-Ounce Berkshire Pork Chop, Sunset Mashed Potatoes, Grilled Zucchini, Michigan Cherry Compote

#### **Pappardelle Puttanesca — 28**

Concasse Roma, Smoked Olives, Garlic Confit, Asiago

#### **Airline Chicken — 32**

Seared Breast, Candied Beets, Creole Grits, Jus

#### **Scottish Salmon — 35**

8-Ounce Scottish Salmon Filet, Fingerling Potato, Haricot Vert, Meyer Lemon Butter Beurre Blanc.

#### **Rainbow Trout — 34**

Wilde Rice Pilaf, Charred Brocollini, Black Garlic Brown Butter

#### **Blackened Swordfish — 42**

Black Truffle Parmesan Risotto, Asparagus & Fennel Salad, Saffron Fondue

#### **Halibut — 42**

Heirloom Bean Cassoulet, Roasted Zucchini, Red Pepper Coulis

#### **Scallop — 39**

Cauliflower Puree, Beet Reduction, English Peas, Shaved Asparagus

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.

