



## 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

#### **Portobello Arancini — 12**

Marinara, Shaved Parmesan, Italian Parsley

#### **Charcuterie — 18**

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

#### **Pimento Cheese Dip — 14**

Bavarian Pretzel, Bacon Onion Jam, House Pickles

#### **Maryland Crab Cake — 16**

Lime Remoulade, Shaved Fennel, Arugula

#### **Apple Glazed Pork Belly — 16**

Crispy Pork Belly, Mango Chutney, Pea Shoots

### SOUP AND SALAD

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#### **Lobster Bisque — 12**

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

Heirloom Tomato, Grilled Artichoke, Fried Anchovy, Parmesan

#### **Wedge Salad — 14**

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

#### **Soup Du Jour — 8**

#### **Caprese Salad — 15**

Fresh Mozzarella, Basil, Olive Oil, Heirloom Tomatoes, Balsamic

#### **Harvest Salad — 16**

Kale, Fried Tofu, Toasted Pumpkin Seeds, Dried Cherries, Manchego Cheese, Yellow Beets, Apple Cider Honey Vinaigrette

### MAIN FEATURES

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#### **Berkshire Pork Chop — 42**

12-Ounce Berkshire Pork Chop, Heirloom Bean Cassoulet, Zucchini, Michigan Cherry Compote

#### **Ribeye — 54**

16-Ounce Center-Cut Ribeye, Lyonnaise Potatoes, Charred Broccolini

#### **New York Strip — 52**

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

#### **Blackened Halibut — 42**

Black Truffle Parmesan Risotto, Harticot Vert, Saffron Fondue

#### **Pappardelle Chicken Puttanesca — 36**

Concasse Roma, Chicken Breast, Smoked Olives, Garlic Confit, Asiago

#### **Seafood Alfredo — 44**

Shrimp, Scallops, Blue Crab, Lobster, Pappardelle Pasta, Green Zucchini, Lemon Cream

#### **Rainbow Trout — 36**

Wilde Rice Pilaf, Charred Broccolini, Black Garlic Brown Butter

#### **Scottish Salmon — 38**

8-Ounce Scottish Salmon, Sweet Potato Puree, Bacon Fat Fried Brussels Sprouts, Beurre Blanc

#### **Walleye — 38**

Parmesan Risotto, Heirloom Tomato Butter, Wilted Kale, Toasted Pecans

#### **Great Lakes Whitefish — 34**

Spiced Pumpkin Seed Encrusted Whitefish, Acorn Squash Puree, Honey Glazed Rutabaga, Smoked Lemon Butter Sauce

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.

