



ARCADIA BLUFFS

STARTERS

<p>Ⓜ SHRIMP COCKTAIL 16/32 <i>Dozen Or Half-Dozen Classic Shrimp Cocktail, Cocktail Sauce, Lemon Wedge</i></p>	<p>MISO MAPLE PORK BELLY 24 <i>Crispy Pork Belly, Sweet Potato Hash, Miso Maple Glaze</i></p>
<p>ESCARGOT 30 <i>Helix Pomatia, White Wine, Garlic, Roasted Tomato, Morel Mushroom, Roasted Peppers, Fresh Herbs, Taleggio Cheese, Grilled Baguette</i></p>	<p>🍷 WHITEFISH PATE 16 <i>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</i></p>
<p>Ⓜ CRISPY BRUSSELS SPROUTS 18 <i>Fried Brussels Sprouts, Balsamic Reduction, Parmesan Reggiano, Sugar Cured Bacon, Brown Butter</i></p>	<p>🍷 Ⓜ BAKED BRIE 18 <i>Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</i></p>
<p>Ⓜ CHARCUTERIE 32 <i>Prosciutto, Sopprasatta, Coppa, Taleggio, Beemster Gouda, Danish Bleu, Marinated Olives, Crostini, Blackberry Mustarda</i></p>	<p>🍷 Ⓜ BRUSCHETTA 20 <i>Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze</i></p>

SOUP

HOMEMADE SOUP DU JOUR	CUP 7	BOWL 12
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SALADS

<p>🍷 BLUFFS CAESAR 12 <i>Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing</i></p>	<p>Ⓜ CLASSIC WEDGE 12 <i>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onions, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing</i></p>
<p>Ⓜ GOAT & BEET 12 <i>Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Oranges, Roasted Pine Nuts, Honey Mustard Lemon Vinaigrette</i></p>	<p>Ⓜ PEAR & PISTACHIO 12 <i>Arugula, Pears, Toasted Pistachios, Pomegranate Seeds, Pomegranate Vinaigrette</i></p>
<p>Ⓜ BLACKBERRY PECAN 12 <i>Baby Spinach, Blackberries, Red Onions, Candied Pecans, Feta Cheese, Blackberry Balsamic Vinaigrette</i></p>	<p>Ⓜ GREEK 12 <i>Mixed Greens, Red Onions, Cucumbers, Tomatoes, Banana Peppers, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette</i></p>




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SPECIALTY ENTREES

<p>RACK OF LAMB 55</p> <p><i>Pistachio Encrusted Half Rack of Lamb, White Cheddar Mashed Potatoes, Mediterranean Vegetable Blend, Pink Peppercorn Demi Glace</i></p>	<p>DELMONICO RIBEYE 65</p> <p><i>14 oz Delmonico, Roasted Fennel Duck Fat Potatoes, Roasted Glazed Carrots, Rosemary Garlic Compound Butter</i></p>
<p>RED SNAPPER 52</p> <p><i>Sautéed Red Snapper, Asparagus Risotto, Mediterranean Vegetable Blend, Heirloom Tomato Butter</i></p>	<p>BERKSHIRE PORK CHOP 52</p> <p><i>Grilled Berkshire Pork Chop, Spicy Maple Hash, Crispy Brussels Sprouts, Maple Glaze</i></p>
<p>NORTHWOODS TORTELLINI 38</p> <p><i>Grilled Chicken Breast, Wild Mushrooms, Leeks, Roasted Tomatoes, Asparagus Tips, Garlic Cream Sauce</i></p>	<p>SCOTTISH SALMON 44</p> <p><i>Grilled Scottish Salmon, Lemon Dill Risotto, Grilled Asparagus, Artichoke Cucumber Salsa</i></p>
<p>PORTERHOUSE STEAK 95</p> <p><i>24oz Dry Aged Porterhouse, Miso-Glazed Shitake Mushrooms, Waygu Bone Marrow Fries</i></p>	<p>WILD MUSHROOM FREGOLA 36</p> <p><i>Wild Mushroom Blend, Mediterranean Vegetables, Toasted Fregola, Roasted Tomatoes</i></p>

BLUFFS CLASSICS

<p> FILET MIGNON 70</p> <p><i>8oz Filet Mignon, Black Garlic Mashed Potatoes, Morel Mushrooms, Grilled Asparagus, Veal Demi Glace</i></p>	<p> SEAFOOD ALFREDO 46</p> <p><i>Black Tiger Shrimp, Lump Crab, Lobster, Shallots, Garlic, Roasted Red Pepper, Artichoke, Pappardelle Pasta</i></p>
<p>ALASKAN HALIBUT 52</p> <p><i>Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Romesco, Wilted Greens, Fire Roasted Tomatoes</i></p>	<p> WALLEYE 44</p> <p><i>Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Sauteed Green Beans, Dijonnaise</i></p>

