

ARCADIA BLUFFS

Spring 2018 Dinner Menu

Starters

Baked Brie ✓

Gently melted then topped with sliced apples and Sleeping Bear Farms Star Thistle Honey with toasted pecans served with crostini.

\$16

Tuna Poke Bowl

Ahi Tuna dressed with lemongrass and soy. Served over chilled sesame jasmine rice with avocado, cucumber and pickled jalapenos. Topped with crunchy Asian noodles and served with crostini.

\$16

Bacon Wrapped Scallops GF

Pan seared bacon wrapped scallops over lobster saffron risotto. Finished with tri colored peppers, paprika oil and charred lemon.

\$18

California Toast

Seven grain toast with avocado cheese spread, smoked salmon, cucumber, asparagus, radishes and edamame. Topped with lemon dressed arugula.

\$14

Whitefish Pâté

House smoked whitefish served with assorted crackers and flatbreads.

\$13

Morel Mushrooms

Grilled asparagus topped with sautéed morel mushrooms, poached egg, fried sage and prosciutto nest. Finished with a garlic truffle cream sauce. Served with crostinis.

\$18

Soups & Salads

Chicken Vegetable Soup

\$7

Iceberg Wedge GF

Crisp Cherrywood smoked bacon, diced tomatoes, bleu cheese crumbles and housemade bleu cheese dressing. Available chopped upon request.

\$12

Caesar Salad

Chopped romaine lettuce with Parmesan cheese, toasted croutons and Caesar dressing.

\$8

Soup Du Jour

\$8

Mayport Salad GF

Chilled shrimp and lobster tossed with a lemon Gorgonzola dressing, served over spring greens with avocado, frenched green beans, cherry tomatoes and cucumber.

\$18

Roasted Beet Salad GF ✓

Roasted beets over quinoa and frisee lettuce with grilled watermelon, feta cheese and mandarin oranges. Finished with mint yogurt dressing.

\$12

Feature Entrées & Seafood Specialties

Filet Mignon GF

Twelve ounce bone-in filet topped with morel mushrooms, spinach and demi-glace. Served with boursin herbed whipped potatoes and grilled asparagus.

\$58

New York Strip GF

Fourteen ounce char-grilled to order and served with pan seared butternut squash, brussels sprouts, red cabbage and a sour cream and chive baked potato.

\$45

New Zealand Rack of Lamb GF

Grilled to order and paired with spanish saffron rice, grilled Mediterranean vegetables, cherry tomatoes and kardoula peppers. Finished with a fig balsamic reduction.

\$48

Short Rib Gnocchi

Slow braised short rib served with roasted tomatoes, asparagus, sweet peas and house made gnocchi in a bleu cheese cream sauce.

\$30

Alaskan Halibut

Flour dredged and pan seared over candied orange quinoa, artichokes, cherry tomatoes and steamed broccolini in a tomato brodo. Garnished with watercress.

\$36

Scottish Salmon GF

Pan seared served over yellow squash and heirloom carrot risotto. Drizzled with a balsamic glaze and finished with dried strawberries and fresh kiwi.

\$34

Stuffed Chicken Roulade

Poulet rouge chicken stuffed with ancient grains and herbed cream spinach. Served with frenched green beans, Parisian carrots, cremini mushrooms and finished with chicken marsala demi glace.

\$30

Bison Spaghetti

House made Bison meatballs served over spaghetti with smoked tomato sauce. Finished with fresh basil and mozzarella cheese.

\$28

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.

Gluten Free GF

Vegetarian ✓

Signature Cocktails

The Arcadian

Mount Gay and Malibu rum shaken with banana liqueur and pineapple juice. Garnished with a fresh pineapple wedge.

\$12

Mint Cooler

Plymouth Gin shaken with fresh mint and lemonade. Served over ice and garnished with a lime wedge.

\$10

Woodford Old Fashioned

Muddled orange slice, cherry and sugar. Finished with Woodford Reserve Bourbon, a dash of bitters and soda.

\$15

Mango Jalapeno Margarita

Patron Silver Tequila, Monin jalapeno and Monin mango. Taste of Florida Sour Mix and Fresh Lime Juice with Grand Marnier float. Served on the rocks with a salt rimmed glass.

\$14

Limoncello Prosecco

Pallini Limoncello and Lunetta Prosecco with a triple berry sugar rim.

\$12

"PAR" adise

Malibu Coconut Rum, Monin raspberry and pineapple juice. Garnished with a cherry and pineapple wedge.

\$10

White Sangria

Avalon Chardonnay, Monin mango and peach brandy. Finished with soda and garnished with an orange wedge.

\$12

Cucumber Mint Martini

Hendricks Gin shaken with fresh mint, lime juice, Monin cucumber and topped with tonic.

\$13

Berry Martini

New Amsterdam Red Berry Vodka, raspberry puree and cranberry juice. Garnished with fresh raspberries.

\$12

Blood Orange Martini

New Amsterdam Orange Vodka with Monin blood orange and fresh orange juice. Garnished with an orange wedge.

\$12

Whites by the Glass

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| Lunetta Prosecco Split | \$12 |
| Riesling, Chateau Grand Traverse Late Harvest, 2015, MI. | \$8 |
| Pinot Grigio, Cortenova, 2016, Italy. | \$9 |
| Sauvignon Blanc, Joel Gott, 2016, CA | \$9 |
| Chardonnay, Avalon, 2014, CA | \$10 |
| Chardonnay, Raeburn, 2015, Russian River, CA | \$12 |

Reds by the Glass

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| Malbec, Alta Vista, 2016, Argentina | \$10 |
| Pinot Noir, Angeline, 2016 CA. | \$10 |
| Pinot Noir, LaCrema, 2015, Monterey, CA | \$13 |
| Merlot, Tangle Oaks, 2013, CA | \$10 |
| Cabernet Sauvignon, Josh Cellars, 2014, CA | \$10 |
| Cabernet Sauvignon, Chateau St. Michelle Indian Wells, 2014, WA | \$12 |

Beer

Draft Beer

Bells Oberon - 5.8% ABV. \$7
 Bells Two Hearted - 7% ABV. \$7
 Founders All Day IPA - 4.7% ABV. \$6
 Founders Solid Gold - 4.4% ABV. \$6

Bottled Beer

Angry Orchard \$6
 Amstel Light \$5
 Blue Moon \$6
 Bud Light \$4
 Budweiser \$4
 Coors Light \$4
 Corona \$5
 Corona Light \$5
 Guinness Pub Draft Can \$7
 Heineken \$5
 Labatt Blue \$4
 Labatt Blue Light \$4
 Michelob Ultra \$5
 Miller Lite \$4
 O'Doul's NA \$4
 Sam Adams Boston Lager \$6
 Stella Artois \$6



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