

# ARCADIA BLUFFS

Spring 2018 Dinner Menu

## Starters

### 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.

\$18

### Bacon Wrapped Scallops <sup>GF</sup>

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

\$23

### Baked Brie <sup>V</sup>

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

\$16

### 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 crostini.

\$23

### California Toast

Toasted crostini with avocado cheese spread, smoked salmon, cucumber, asparagus, radishes and edamame. Topped with lemon dressed arugula.

\$14

### Whitefish Pâté

House smoked whitefish served with an assortment of crackers and flatbreads.

\$14

## Soups & Salads

### Chicken Vegetable Soup

\$7

### Iceberg Wedge <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup> <sup>V</sup>

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 <sup>GF</sup>

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

\$58

### New York Strip <sup>GF</sup>

Fourteen ounce char-grilled to order topped with a cognac cream sauce, caramelized onions 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 <sup>GF</sup>

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

### Bison Spaghetti

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

\$28

### Alaskan Halibut

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

\$36

### Scottish Salmon <sup>GF</sup>

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

\$34

### Truffled Lobster Macaroni & Cheese

Butter infused Canadian lobster claw and knuckle tossed with cavatappi pasta and creamy truffled cheese sauce topped with toasted panko crumbs.

\$36

### Roasted Chicken

Half roasted chicken served with rosemary redskin potatoes. Served with frenched green beans, Parisian carrots, fried mushrooms and finished with chicken Marsala demi glaze.

\$30

### Vegan Bolognese <sup>V</sup>

Vegan Bolognese served over quinoa with a brown rice vegetable blend and seared fresh garden vegetables.

\$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 <sup>GF</sup>

Vegetarian <sup>V</sup>

Vegan <sup>V</sup>

## 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 club soda.

\$15

### *The Tee Off*

Don Julio Blanco Tequila, Agave Nectar and fresh lime juice. Shaken and strained over ice. Garnished with a lime wedge.

\$16

### *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

### *"PAR" advise*

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*

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

\$12

## Whites by the Glass

Lunetta Prosecco Split .....	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2015, MI. ....	\$8
Rosé, Louis Jadot, 2017, France .....	\$9
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

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

## Beer

### *Draft Beer*

Alaskan Amber - 5.3% ABV. \$6  
 Austin Brothers Woody Wheat - 5.2% ABV. \$7  
 Bells Oberon - 5.8% ABV. \$7  
 Bells Two Hearted Ale - 7% ABV. \$7  
 Founders All Day Session IPA - 4.7% ABV. \$6  
 Founders Solid Gold - 4.4% ABV. \$6  
 Guinness - 4.2% ABV. \$7  
 Leinenkugel Summer Shandy - 4.2% ABV. \$6  
 Perrin Grapefruit IPA - 5% ABV. \$7  
 Stormcloud Rainmaker Pale Ale - 5.5% ABV. \$6  
 Stella Artois - 5.2% 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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