



ARCADIA BLUFFS

Starters

Bavarian Board

Oven baked pretzel along side sliced Nueske's Applewood smoked cheddar bratwurst with braised cabbage, house pickled vegetables, IPA beer cheese and honey mustard.

\$16

Zesty Calamari

Paprika corn meal dusted and fried, served with smoked tomato brodo, tri-color peppers and orange zest aioli.

\$14

Whitefish Pâté

House smoked whitefish served with assorted crackers and flatbreads.

\$13

Morel Arancini

Fried panko breaded creamy parmesan risotto mixed with morel mushrooms and topped with truffle cream sauce.

\$18

Baked Brie

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

\$16

Burrata

Fresh Mozzarella with a soft creamy center over a smoked tomato sauce, grilled clementine's, prosciutto, and arugula served with toast points.

\$16

Soups & Salads

Chicken Vegetable Soup

\$7

Caesar Salad

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

\$8

Iceberg Wedge

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

\$12

Soup Du Jour

\$8

Citrus Beet Salad

Endive, yellow and purple grilled beets, mint ricotta, grapefruit, arugula, with green goddess dressing and drizzled with olive oil.

\$12

Sweet Orchard Spring Greens

Spring greens topped with candied walnuts, sliced apples, dried cranberries, sliced radishes and Meyer lemon gorgonzola dressing.

\$12

Seafood Specialties

Seafood Fregola

Fregola pasta with pan seared Diver scallops, shrimp, and lump crab meat. Finished with a Parmesan heirloom tomato sauce, and topped tri-colored peppers, watercress and onion agrodolce.

\$38

Lobster Pappardelle

Pappardelle pasta with lobster claw meat in a saffron cream sauce, blistered tomatoes, fresh mozzarella and chives topped with a petite lobster tail.

\$36

Walleye

Pan seared flour dusted Walleye with Quinoa Medley, sweet pea puree, snap peas and roasted pine nuts. Topped with fennel lemon butter.

\$36

Pistachio Cream Salmon

Grilled Scottish Salmon with smoked pistachio cream risotto served with ribbons of asparagus and heirloom carrots topped with beurre blanc.

\$34

Freshwater Jumbo Prawns

Prosciutto wrapped jumbo prawns over parmesan polenta served with lime succotash and red pepper Serrano coulis.

\$34

Great Lakes Whitefish

Gently seared with Parmesan herb crust, served with festival blend wild rice pilaf (contains almonds) and garden vegetables.

\$32

Feature Entrées

Filet Mignon

Barrel cut eight ounce filet topped with red wine demi-glace. Served with spring squash and white truffle whipped potatoes topped with yam chips.

\$58

New York Strip

Fourteen ounce center cut, grilled to order topped with caramelized fennel and onions. Served with sunset whipped potatoes and roasted kalettes.

\$45

Pork Tomahawk

Fourteen ounce ginger peach glazed pork tomahawk served with grilled asparagus and chestnut cornbread with a honey Serrano gremolata.

\$40

Grilled Lamb Chop

Ten ounce grilled lamb chop with sautéed red wine cabbage and swiss chard, watermelon radish, scalloped potatoes and fig balsamic.

\$42

Bistro Bleu

Six ounce chuck tender steak topped with Bleu cheese. Served with whipped potatoes and garden vegetables.

\$32

Coconut Ginger Chicken

Pan seared boneless chicken thighs served over curried coconut ginger jasmine rice, hard seared cilantro sweet potatoes, kale and tri-color peppers.



(contains peanuts)

\$30

Veal Scallopini

Lightly floured and pan seared topped with marsala butter served with parsley herbed Russian fingerling potatoes, steamed broccolini and carrots.

\$32

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.  

Signature Cocktails

The Arcadian

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

\$12

Tito's Mule

Tito's vodka shaken with fresh squeezed lime juice and Regatta ginger beer. Garnished with a lime wedge.

\$12

Watermelon Cooler

New Amsterdam Vodka, Monin watermelon and lemonade. Garnished with a lemon wedge.

\$10

Golfer's Gatorade

New Amsterdam Red Berry Vodka, Blue Curacao, and Cranberry juice with a splash of Sierra Mist.

\$12

The Tee Off

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

\$16

Woodford Old Fashioned

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

\$15

Bluffs Breeze

Malibu Coconut Rum, strawberry puree, fresh lime juice, ginger ale and finished with Myers Dark Rum.

\$13

Cucumber Mint Martini

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

\$13

Lemon Drop Martini

Absolute Citron, Limoncello Liqueur, lemonade and simple syrup. Served in a sugar rimmed glass.

\$12

Blood Orange Martini

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

\$12

White Sangria

Bonterra Organic Chardonnay, Monin mango, orange juice, peach schnapps and finished with soda. Garnished with a cherry, lime and orange wedge.

\$12

Mango Margarita

Patron Silver Tequila, Monin mango, Taste of Florida Margarita and Cointreau. Served on the rocks with a salt rimmed glass.

\$14

Whites by the Glass

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

Reds by the Glass

Pinot Noir, Angeline, 2015 CA	\$10
Malbec, Alta Vista, 2014, Argentina	\$10
Pinot Noir, LaCrema, 2014, Monterey, CA	\$13
Merlot, Tangle Oaks, 2012, CA	\$10
Cabernet Sauvignon, Josh Cellars, 2014, CA	\$10
Cabernet Sauvignon, Chateau St. Michelle Indian Wells, 2013, WA	\$12

Beer

Draft Beer

- Alaskan Amber - 5.3% ABV \$6
- Bells Oberon - 5.8% ABV. \$6
- Bells Two Hearted - 7% ABV. \$7
- Founders All Day IPA - 4.7% ABV. \$6
- Founders Palm Reader - 5.4% ABV. \$7
- Guinness - 4.2% ABV \$7
- Leinenkugel's Summer Shandy - 4.2% ABV. \$6
- North Peak Diabolical IPA- 6.6% ABV \$7
- Sam Adam's Cherry Wheat - 5.3% ABV \$6
- Perrin Golden Ale - 4.8% ABV \$6
- Stormcloud Rainmaker - 6% ABV \$6

Bottled Beer

- Angry Orchard \$6
- Amstel Light \$5
- Bell's Two Hearted \$6
- Blue Moon \$6
- Bud Light \$4
- Budweiser \$4
- Clausthaler NA \$5
- 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 Amber NA \$4
- Redbridge (GF) \$5
- Sam Adams Boston Lager \$6
- St. Pauli Girl NA \$4
- Stella Artois \$6



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