

ARCADIA BLUFFS

Summer 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

Crab Cakes

Two Maryland style jumbo lump crab cakes served atop spring greens with a side of Cajun remoulade.

\$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 tomato rhubarb sauce. Served with capicola, arugula, orange segments and toast points.

\$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

Pork Belly

Slow braised pork belly topped with haystack onions and candied pistachios over a berry mustard sauce.

\$16

Whitefish Pâté

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

\$14

Bacon Wrapped Dates ②

Bleu cheese stuffed dates wrapped with Cherrywood smoked bacon topped with honey chocolate balsamic vinegar.

\$12

Soups & Salads

Chicken Vegetable Soup

\$7

Iceberg Wedge ②

Crisp Cherrywood smoked bacon, diced tomatoes, bleu cheese crumbles and housemade bleu cheese dressing.

\$12

Caprese Salad ② ✓

Sliced Heirloom tomatoes, fresh mozzarella, basil, olive oil, and housemade balsamic vinegar.

\$12

Soup Du Jour

\$8

Mayport Salad ②

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 ② ✓

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 ②

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

\$58

New York Strip ②

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 baked potato with sour cream and chives.

\$45

New Zealand Rack of Lamb ②

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

\$48

Pork Strip Loin ②

Char-grilled ten ounce pork strip loin served with sunset whipped potatoes, sweet peas and asparagus topped with an apricot fig glaze and charred onion.

\$42

Bison Spaghetti

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

\$28

Vegan Bolognese ② ✓

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

\$28

Chilean Sea Bass ②

Blackened and pan seared, served over herb polenta topped with spinach, mango, fried leek and jicama with orange mustard cream sauce.

\$48

Grilled Swordfish

Grilled to order and served over tuxedo orzo surrounded by marinara. Paired with Caulilini and topped with kalamata olives, capers, anchovies, garlic and lemon zest.

\$40

Scottish Salmon ②

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

Bacon Wrapped Scallops ②

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

\$34

Roasted Chicken ②

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

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 ②

Vegetarian ✓

Vegan ✓

Signature Cocktails

Two James Manhattan

Michigan made Two James Grass Widow Bourbon served over ice with Sweet vermouth, a dash of bitters and garnished with a cherry.

\$20

Woodford Old Fashioned

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

\$15

Golfer's Gatorade

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

\$10

Summertime Sangria

Sartori Pinot Grigio, Monin Wildberry, E & J Peach Brandy, lemonade, and finished with soda. Garnished with berries, lemon and lime wedge.

\$12

Peach Mojito

Mount Gay Eclipse Rum, Monin peach, fresh mint and fresh lime juice muddled together and topped with soda. Garnished with fresh mint leaves.

\$12

Desert Pear Margarita

Patron Silver Tequila, Monin desert pear, Taste of Florida Sour Mix and fresh lime juice with a Grand Marnier float. Served on the rocks with salt.

\$14

The Tee Off

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

\$16

Fairway Punch

Bacardi Limon, Midori liqueur, pineapple juice, orange juice and a Captain Morgan float. Garnished with a Pineapple wedge & cherry.

\$12

Blood Orange Martini

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

\$12

Cucumber Mint Martini

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

\$13

Whites by the Glass

Lunetta Prosecco Split	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2016, MI.....	\$8
Rosé, Louis Jadot, 2017, France	\$9
Pinot Grigio, Sartori, 2017, Italy	\$9
Sauvignon Blanc, Joel Gott, 2016, CA	\$9
Chardonnay, Avalon, 2016, CA	\$10
Chardonnay, Raeburn, 2016, Russian River, CA.....	\$12

Reds by the Glass

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

Beer

Draft Beer

- Alaskan Amber - 5.3% ABV. \$6
- Bells Oberon - 5.8% ABV. \$7
- Bells Two Hearted Ale - 7% ABV. \$7
- Cigar City Jai Alai IPA - 7.5% ABV. \$8
- Founders All Day Session IPA - 4.7% ABV. \$6
- Founders Solid Gold - 4.4% ABV. \$6
- Goose Island IPA - 5.9% ABV. \$7
- Guinness - 4.2% ABV. \$7
- Leinenkugel Summer Shandy - 4.2% ABV. \$6
- Stormcloud Rainmaker Pale Ale - 5.5% ABV. \$6
- Starving Artist Coconut Coffee Rubenesque - 6% ABV. \$8
- 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



ARCADIA BLUFFS