


ARCADIA BLUFFS

STARTERS

Smoked Whitefish Pate \$16 
Assorted Crackers, Peruvian Peppers, Capers,
Smoked Whitefish

Classic Shrimp Cocktail \$21/\$38 
Jumbo Tiger Prawns, Classic Cocktail Sauce,
Meyer Lemon

Scallop Elote \$32 
Three Seared Scallops, White Corn, Poblano
Peppers, Pecorino Cheese, Romesco



Sweet & Spicy Pork Belly \$20
Crispy Pork Belly, Smoked Chili Oil, Sweet Peach
Puree, Grilled Peach Segments



Charcuterie Platter \$24
Maytag Blue Cheese, Aged Chevre, , Fontina Val
D'Aosta, Prosciutto, Soppressata, Coppa, Local
Cherry Mostarda, Grilled Baguette

Baked Brie \$16  
Baby Brie, Sliced Local Apples, Sleeping Bear
Farms Honey, Toasted Pecans, Fresh Fruit, Crostini

Crispy Brussels Sprouts \$16
Fried Crispy Brussels Sprouts, Balsamic Reduction,
Parmesan Crisps, Bacon, Brown Butter


SALADS

Goat Cheese and Beet \$10  
Herb Chevre, Roasted Beet, Orange
Segments, Baby Spinach, Candied Almonds,
Traverse City Cherry Vinaigrette

Caprese Salad \$18  
Buffalo Mozzarella , Heirloom Tomato,
Fresh Basil, Balsamic Reduction, Smoked
Sea Salt

Classic Wedge \$12  
Iceberg Lettuce, Heirloom Cherry Tomato,
Shaved Red Onion, Cherrywood Smoked
Bacon, Blue Cheese Crumbles, Blue Cheese
Dressing

Classic Caesar \$12
Romaine Lettuce, Grilled Artichoke,
Parmesan, Heirloom Tomato, Focaccia
Crouton, Caesar Dressing

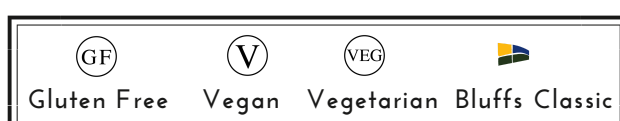
Ancient Grain Salad \$12  
Lentils, Quinoa, Roasted Beets, Arugula,
Toasted Pumpkin Seeds, Heirloom Tomato,
Honey Balsamic Vinaigrette

Ahi Tuna \$22
Everything Crusted Ahi Tuna, Mixed
Greens, Sweet Peppers, Shaved Carrots,
Scallions, Napa Cabbage, Sesame Ginger
Vinaigrette

HOMEMADE SOUPS

 **Chicken Vegetable Soup - 8**
Soup Du Jour - 8

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.





ARCADIA BLUFFS

SPECIALTY ENTREES

Seafood Alfredo \$48

Blue Crab, Tiger Shrimp, Scallop, Fire Roasted Tomatoes, Shallots, Fresh Herbs, Garlic Cream Sauce

Chilean Sea Bass \$52 (GF)

Fresh Pan Seared Chilean Sea Bass, Lobster Saffron Risotto, Citrus Butter, Fresh Asparagus

Seared Scallops \$42 (GF)

Seared Scallops, Fire Roasted Tomato Risotto, Zucchini Vegetable Blend, Basil Pesto, Crispy Prosciutto

Blackened Mahi Mahi \$40 (GF)

Fresh Mahi, Sweet Pepper Coconut Jasmine Rice, Tropical Pico De Gallo, Garden Vegetable Blend

Rack Of Lamb \$42 (GF)

10oz Rack of Lamb, White Cheddar Mashed Potatoes, Crispy Brussel Sprouts, Cherry Demi-Glace

Berkshire Pork Chop \$38

10-Ounce Bone-in Pork Chop, Sweet Potato Hash, Cherry Apple Glaze, Crispy Brussel Sprouts

Tuscan Chicken Tortellini \$38

Grilled Chicken Breast, Cheese Stuffed Tortellini, Roasted Red Peppers, Artichoke Hearts, Heirloom Tomato, Olive, Basil Pesto

Roasted Portobello Couscous \$34 (VEG)

Marinated Portobello Cap, Couscous, Fire Roasted Peppers, Zucchini, Baby Kale, Balsamic Reduction

BLUFFS SIGNATURE ENTREES

Alaskan Halibut \$44

Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Garden Greens, Fire Roasted Tomatoes

Great Lakes Walleye \$40

Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Dijonnaise Sauce

Crab Stuffed Salmon \$46

Scottish Stuffed Salmon With Blue Crab, Wild Rice Pilaf, Garden Vegetable Blend, Lobster Newburgh Sauce

Filet Mignon \$65 (GF)

8-Ounce Black Angus Reserve Filet, Morel Mushrooms, White Cheddar Mashed Potatoes, Grilled Asparagus, Demi-Glace

Cowboy Ribeye \$96

24-Ounce Bone-In Center Cut 28 Day Wet Aged Ribeye, Charred Broccolini, Truffle Fries, Marrow Butter

New York Strip \$58

14-Ounce Center Cut New York Strip, Duck Fat Fingerlings, Charred Broccolini, Bruleed Stilton Blue Cheese



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