

# ARCADIA BLUFFS

## STARTERS

**Smoked Whitefish Pate \$14**   
Assorted Crackers, Sweet 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 \$16**  
Crispy Pork Belly, Smoked Chili Oil, Sweet Peach Puree, Grilled Peach Segments

**Charcuterie Platter \$16**  
Cranberry Stilton, Aged Chevre, , Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Local Cherry Mostarda, Grilled Baguette

**Baked Brie \$14**    
Baby Brie, Sliced Local Apples, Sleeping Bear Farms Honey, Toasted Pecans, Crostini

**Crispy Brussels Sprouts \$12**  
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

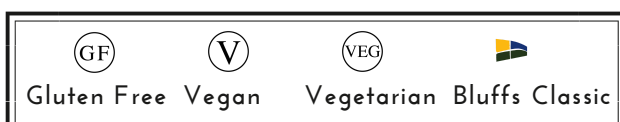
**Ancient Grain Salad \$12**    
Lentils, Quinoa, Roasted Beets, Arugula, Toasted Pumpkin Seeds, Heirloom Tomato, Honey Balsamic Vinaigrette

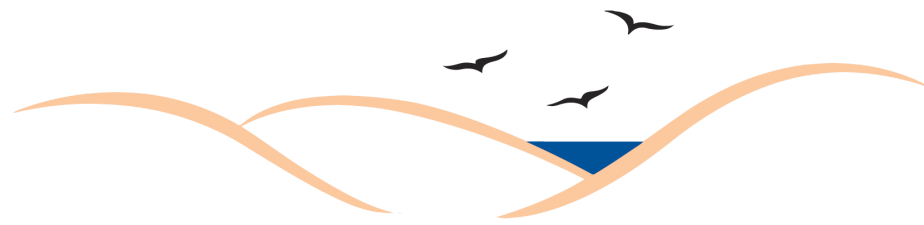
**Ahi Tuna \$22**  
Everything Crusted Ahi Tuna, Mixed Greens, Sweet Peppers, Shaved Carrots, Scallions, Napa Cabbage, Sesame Ginger Vinaigrette

## 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

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

### Seared Scallops \$42

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

### Blackened Mahi Mahi \$40

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

### Rack Of Lamb \$42

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, Fried Sage, 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

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

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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