

ARCADIA BLUFFS

Fall 2018 Dinner Menu

Starters

Baked Brie ✓

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

\$16

Pumpkin Arancini ✓

Fried panko breaded creamy Parmesan risotto mixed with pumpkin puree. Served over an apple cider cream sauce.

\$14

Bacon Wrapped Dates ②

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

\$12

Caramel Apple Pork Belly

Slow braised pork belly over autumn spiced apples and caramel. Finished with candied pistachios.

\$16

Bavarian Board

Oven baked pretzel alongside sliced bratwurst with braised cabbage, house pickled vegetables, IPA beer cheese and honey mustard.

\$16

Whitefish Pâté

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

\$14

Soups & Salads

Chicken Vegetable Soup

\$7

Woodland Duck Salad ②

Duck confit over spring greens with pecans, sliced apples, dried cranberries, radicchio, Gorgonzola cheese and a maple cider vinaigrette.

\$16

Roasted Beet Salad ✓

Roasted beets over quinoa and frisee lettuce with shaved radishes, green beans, carrots and a raspberry walnut vinaigrette.

\$12

Soup Du Jour

\$8

Warm Bacon Spinach Salad

Fresh spinach topped with bacon, hard boiled egg, red onion, dried cherries, butternut squash, sliced mushrooms and shaved Brussels sprouts with a warm bacon balsamic vinaigrette.

\$12

Iceberg Wedge ②

Crisp Cherrywood smoked bacon, diced tomatoes, bleu cheese crumbles and housemade bleu cheese 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 and caramelized onions. Served with broccolini and a baked potato with sour cream and chives.

\$45

Pork Loin ②

Char-grilled ten ounce pork strip loin served with sunset whipped potatoes and rosemary parisian carrots. Topped with an apple maple glaze and charred onion.

\$42

Charred Elk Rack ②

Char-grilled Elk Rack served with a mixture of roasted rosemary potatoes, sautéed root vegetables and swiss chard. Topped with a blackberry Merlot balsamic.

\$52

Bourbon Cherry Duck ②

Pan seared duck breast and confit leg served over butternut squash risotto. Paired with fresh spinach and green beans. Finished with a bourbon berry sauce.

\$38

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

Pan seared Scottish Salmon served with a combination of ancient grains, sweet potato and spinach. Topped with an apricot pecan barbecue sauce.

\$34

Walleye

Floured dredged and pan seared walleye served over cous cous with heirloom carrots, kale, and chick peas. Topped with shoestring cucumbers and finished with lemon butter.

\$38

Fall Harvest Pasta ✓

Fettuccine noodles sautéed with butternut squash, Brussels sprouts and asparagus in a morel mushroom cream sauce. Topped with a poached egg.

\$28

Vegan Bolognese ② ③

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 ②

Vegetarian ✓

Vegan ③

Signature Cocktails

Woodford Old Fashioned

Muddled orange slice, cherry and sugar. Finished with Woodford Reserve Bourbon, a dash of bitters and soda.
\$15

Two James Cocktail

Michigan made Two James Grass Widow Bourbon shaken with fresh lemon juice, thyme and a dash of maple syrup. Served on the rocks.
\$20

Harvest Mule

Bulleit Bourbon, E & J Apple Brandy and Regatta Ginger Beer. Garnished with a fresh apple slice.
\$13

Hot Mulled Cider

Maker's Mark Bourbon and Fresh hot cider. Garnished with a Cinnamon Stick.
\$12

Autumn Sangria

E & J Apple Brandy, Smirnoff Vodka, and Arte Latino Brut sparkling wine with Sierra Mist and Apple Cider.
\$12

Twisted Apple Sangria

Josh Cabernet Sauvignon, Fireball, E & J Apple Brandy, Apple Juice and Soda. Garnished with fresh fruit.
\$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

Desert Pear Margarita

Patron Silver Tequila, Monin desert pear, sour mix and fresh lime juice with a Grand Marnier float. Served on the rocks with salt.
\$14

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

Strawberry Banana Punch

A refreshing blend of Bacardi Rum, Malibu Coconut Rum, fresh lime juice and Monin strawberry banana.
\$10

Caramel Apple Martini

Smirnoff Caramel Vodka, Sour Apple Pucker and Apple Cider shaken and served up. Garnished with an apple slice.
\$12

Berry Martini

New Amsterdam Red Berry Vodka, Monin wildberry and cranberry juice shaken and served up. Garnished with fresh berries.
\$10

Whites by the Glass

Lunetta Prosecco Split	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2017, 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, 2015, Russian River, CA	\$12

Reds by the Glass

Malbec, Alta Vista, 2016, Argentina	\$10
Pinot Noir, Angeline, 2017 CA	\$10
Pinot Noir, LaCrema, 2016, Monterey, CA	\$13
Merlot, Tangley 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 Oktoberfest - 5.5% 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
Griffin Claw Screaming Pumpkin - 5% ABV. \$6
Guinness - 4.2% ABV. \$7
Sam Adams Oktoberfest - 5.3% ABV \$7
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