

ARCADIA BLUFFS

Starters

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

Pork Belly

Honey browned sugar braised pork belly topped with sliced apples and caramel.

\$16

Bacon Wrapped Dates

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

\$12

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

Whitefish Pâté

House smoked whitefish served with assorted crackers and flatbreads.

\$13

Soups & Salads

Chicken Vegetable Soup

\$7

Spinach & Shrimp Salad Ⓞ

Spinach topped with chilled shrimp, red onion, heirloom tomatoes, candied walnuts and gorgonzola cheese with raspberry walnut vinaigrette dressing.

\$18

Iceberg Wedge Ⓞ

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

\$12

Caesar Salad

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

\$8

Soup Du Jour

\$8

Harvest Salad Ⓞ ✓

Mixed greens topped with sliced apples, dried cranberries, pumpkin seeds, goat cheese and blueberry pomegranate dressing.

\$12

Citrus Beet Salad Ⓞ ✓

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

\$12

House Salad

Field greens, cucumbers, onions, carrots and tomatoes served with Herb Vinaigrette.

\$8

Feature Entrées & Seafood Specialties

Seafood Pumpkin Risotto Ⓞ

Seared scallops, lobster, and curry shrimp over pumpkin risotto with cider butter, pumpkin seeds and diced apples.

\$42

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

Great Lakes Whitefish

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

\$32

Vegetarian Lasagna ✓

Vegetarian lasagna roll ups with eggplant and baby spinach topped with Alfredo sauce served with broccoli rabe and butternut squash.

\$30

Airline Chicken

Airline lemon chicken served over tri-color fettuccine noodles with tomato, roasted garlic, onion, and mushrooms in a lemon butter sauce.

\$30

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

Elk Rack Ⓞ

Eight ounces of Elk loin topped with a pomegranate demi-glace served with horseradish whipped potatoes, braised cabbage, and brussel sprouts with bacon and raisins.

\$48

Kansas City Strip Ⓞ

Sixteen ounce Kansas City Dry Aged Strip, 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

Bistro Bleu Ⓞ

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

\$32

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.

Gluten Free Ⓞ

Vegetarian ✓

Signature Cocktails

Autumn Sangria

E & J Apple Brandy, Smirnoff Vodka and Champagne with Sierra Mist and Apple Cider.

\$12

Cranberry Peach Punch

New Amsterdam Vodka, Peachcello, E & J Peach Brandy, cranberry juice, orange juice and Soda. Garnished with fresh cranberries.

\$12

Woodford Old Fashioned

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

\$15

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

The Tee Off

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

\$16

Twisted Apple Sangria

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

\$12

Harvest Mule

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

\$13

Hot Mulled Cider

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

\$12

Caramel Apple Martini

Kissed Caramel Vodka, Sour Apple Pucker and Apple Cider shaken and served up.

\$12

Berry Martini

New Amsterdam Red Berry Vodka, raspberry puree and cranberry juice. Garnished with fresh raspberries.

\$12

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, Avalon, 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, Tangley 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 Two Hearted - 7% ABV. \$7
 Founders All Day IPA - 4.7% ABV. \$6
 Guinness - 4.2% ABV \$7
 Ludington Bay James Brown - 5.2% ABV \$7
 Perrin Blackberry IPA - 5% ABV \$7
 Perrin Black- 5.8% ABV \$7
 Perrin Golden Ale - 4.8% ABV \$6
 Sam Adams OctoberFest - 5.3% ABV \$7
 Stella Artois - 5% 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
 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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