

# ARCADIA BLUFFS

## *Easter Brunch*

### *Appetizers*

#### *Charcuterie Platter \$24*

*Cranberry Stilton, 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, Crostini*

#### *Crispy Brussel Sprouts \$16*

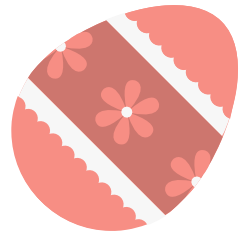
*Fried Crispy Brussel Sprouts, Balsamic Reduction, Parmesan Crisp, Pancetta, Brown Butter*

#### *Parmesan Truffle Fries \$14*

*Steak Cut Fries, Truffle Oil, Roasted Garlic, Parmesan Reggiano, Fresh Herbs*

#### *Shrimp Cocktail \$17*

*Half Dozen, Jumbo Tiger Shrimp, Classic Cocktail Sauce, Meyer Lemon*



### *Salads*

#### *Grilled Peach & Tomato \$18*

*Grilled Peaches, Heirloom Tomato, Watercress, Whipped Herb Ricotta, Roasted Onion Vinaigrette*

### *Sandwiches*

#### *Arcadia Club \$18*

*Spiral Cut Ham, Thick Cut Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Michigan Wheat Bread*

#### *Kale Apple Crunch \$14*

*Sliced Apples, Baby Kale, Dried Cherries, Carrots, Toasted Almonds, Feta Cheese, Honey Balsamic Vinaigrette*

#### *Turkey Pesto \$17*

*Oven Roasted Turkey Breast, Arugula, Roasted Red Peppers, Basil Pesto Aioli, Havarti Cheese, Fresh Baked Ciabatta*

#### *Garden Harvest \$12*

*House Mix Lettuce, Shaved Carrots, Sliced Cucumbers, Cherry Tomatoes, Red Onion, House Croutons, Choice of Dressing*

#### *Cherry Chicken Croissant \$16*

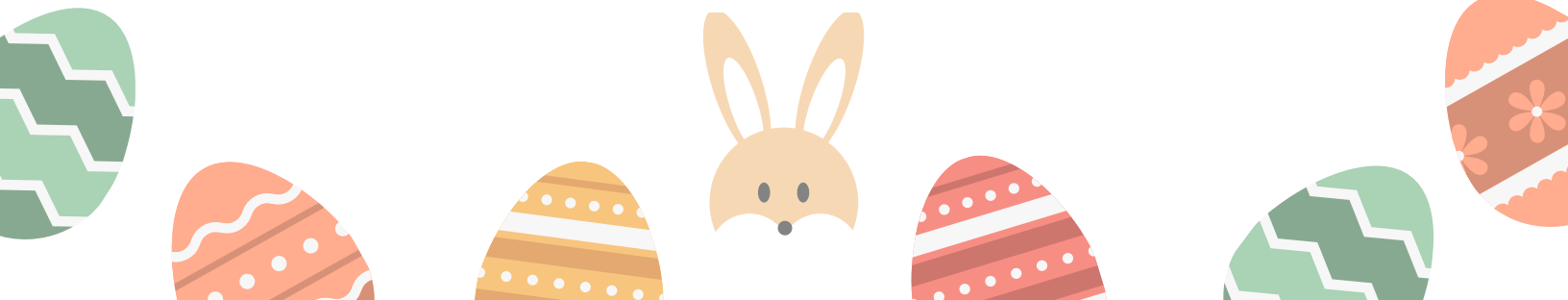
*Roasted Pulled Chicken, Fresh Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, Onion, Croissant*

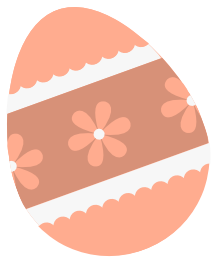
#### *Salmon Caesar \$24*

*Scottish Salmon, Grilled Artichoke, Parmesan, Heirloom Tomato, Homemade Herb Crouton*

#### *Smoked Salmon Pretzel \$19*

*Cold Smoked Scottish Salmon, Herb Cheese Spread, Pickled Red Onion, Spring Greens, Fried Capers, Pretzel Roll*





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## *Breakfast Entrees*

### *Northern Hearty \$16*

*3 Eggs any style, Bacon, Sausage Links, Breakfast Potatoes, Choice of Toast*

### *Bluffs Benedict \$18*

*Poached Eggs, Applewood Ham, Hollandaise Sauce, Paprika, English Muffin, Breakfast Potatoes*

### *Farmers Omelete \$16*

*Three Eggs, Cheddar Cheese, Bacon, Sausage, Ham, Breakfast Potatoes, Toast*

### *Spinach Feta Omelete \$16*

*Three Eggs, Sun Dried Tomatoes, Spinach, Feta Cheese, Fresh Basil, Breakfast Potatoes, Toast*

### *French Toast \$16*

*Brioche French Toast, Berry Compote, Whipped Bourbon Vanilla Mascarpone*

### *Blueberry Crepes \$16*

*Fresh Folded Crepes, Honey Whipped Mascarpone, Blueberry Compote,*

## *Lunch Entrees*

### *Herb Crusted Prime Rib \$36*

*Medium Rare Oven Roasted Prime Rib, Roasted Yukon Gold Potatoes, Veal Demi-Glace, Roasted Carrots*

### *Honey Glazed Ham \$30*

*Brown Sugar, Honey and Cinnamon Glazed Ham, Potato au Gratin, Roasted Brussel Sprouts, Roasted Pineapple*

### *Oven Roasted Turkey \$30*

*Oven Roasted Turkey Breast, Roasted Root Vegetables, Butter Whipped Mashed Potato, Rosemary Gravy*

### *Leg of Lamb \$36*

*Herb Roasted Leg of Lamb, Braised Swiss Chard, Israeli Cous-Cous, Mint Gremolata*

### *Tuscan Chicken Tortellini \$28*

*Grilled Chicken Breast, Cheese Stuffed Tortellini, Roasted Red Pepper, Artichoke Hearts, Heirloom Tomato, Olive*

### *Grilled Salmon \$36*

*Fresh Grilled Scottish Salmon Filet, Wild Rice Pilaf, Fresh Garden Vegetable Blend, Meyer Lemon Butter*

## *Desserts*

### *Carrot Cake \$10*

### *Peanut Butter Pie \$10*

### *Ruthies Delight \$10*

### *Chocolate Torte \$10*

