## BLUFFS COURSE



# **STARTERS**

FALL BRUSCHETTA	18	CHERRY APPLE PORK BELLY	18
Butternut Squash, Local Cherries, Fresh Apples, Whipped Brie Cheese, Toasted Pecans	10	CHERR I AFFLE FORK BELL I Spicy Cherry Glaze Pork Belly, Apple Butter, Fresh Apple	10
BAVARIAN PRETZEL	18	WHITEFISH PATE 🔎	16
Giant Soft Pretzel, Cherry Mostarda, Horseradish Bar Cheese, Pickled Red Onions		Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers	,
CRISPY BRUSSELS SPROUTS	16	BAKED BRIE 🕨 🕨	18
Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Bacon, Brown Butter		Baby Brie, Sliced Apples, Warm Honey, Toasted Pecans, Toasted Crostini, Fresh Berries	
	SOUP		
HOMEMADE SOUP DU JOUR		CUP BOWL 7 12	
SALADS			
BLUFFS CAESAR Device Letter	10 GF	,	9
Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons Caesar Dressina		Iceberg Lettuce, Heirloom Cherry Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressina	

Focaccia Herb Croutons, Caesar Dressing

Bleu Cheese Dressing

GF GOAT & BEET

9

10

Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Orange, Toasted Pumpkin Seed, Orange Vinaigrette

GF HARVEST SALAD

Mixed Greens, Butternut Squash, Toasted Pumpkin Seeds, Dried Cherries, Gorgonzola Cheese, Sweet Onion Vinaigrette **GF** APPLE WALNUT

Mixed Greens, Sliced Local Apples, Red Onion, Walnuts, Feta Cheese, Cranberry Honey Vinaigrette

GF GARDEN SALAD

Mixed Greens, Red Onion, Shaved Carrots, Cucumbers, Tomatoes, Choice of Salad Dressing

# THE DINING ROOM

14710 Northwood Hwy. Arcadia, MI 231-889-3009

www.Arcadiabluffs.com

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## BLUFFS COURSE



# SPECIALTY ENTREES

60

# GF FILET MIGNON 🕨

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

### GF BONELESS SHORT RIB 48

Braised Shortrib, Gorgonzola Mashed Potatoes, Crispy Brussel Sprouts, Veal Demi-glace

### BERKSHIRE PORK CHOP 40

Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Maple Glaze

## RACK OF LAMB 🕨

42

40

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

### COCONUT CRUSTED MAHI 42

Coconut Encrusted Mahi, Local Cherry Gastrique, Lemon Herb Risotto, Grilled Asparagus

# GF SCOTTISH SALMON

Maple Glazed Salmon, Pumpkin Risotto, Roasted Root Vegetables

### SEAFOOD ALFREDO

46

Lobster, Shrimp, Crab, Fire Roasted Tomatoes, Shallots, Parmesan Cream Sauce, Bucatini Noodles

### GF NEW YORK STRIP

56

12-Ounce Center Cut New York Strip, Roasted Redskin Potatoes, Charred Broccolini, Roasted Garlic Butter

Fresh Sautéed Pretzel Crusted Walleye, White Cheddar Mashed Potatoes, Haricot Vert, Dijonnaise Blackened Chicken Breast, Cajun Cream Sauce, Roasted Red Peppers, Shallots, Ricotta Stuffed Tortellini



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