



ARCADIA BLUFFS

▪ 1999 **20** 2019 ▪
YEARS

STARTERS

Bacon Wrapped Dates — 15

Bleu Cheese, Cherrywood Bacon, Honey Chocolate Balsamic Vinegar, Dates

Baked Brie — 16

Apples, Honey, Toasted Pecans, Crostini, Brie

Shrimp Martini — 16

Six Jumbo Tiger Shrimp, Horseradish Cocktail Sauce, Lemon

Charcuterie — 20

Artisan Cheeses, Prosciutto, Soppressata, Coppa, Pickled Crudite, Assorted Spreads, Crostini

Smoked Whitefish Pâté — 15

Assorted Crackers, Flatbread, Smoked Whitefish

Woodland Duck — 18

Duck Breast, Confit Duck Leg, Gnocchi, Carmel Apple, Root Vegetables

SOUP AND SALAD

Chicken Vegetable Soup — 7

Baby Iceberg, Cherrywood Bacon, Tomatoes, Bleu Cheese, Bleu Cheese Dressing

Grilled Beet Salad — 12

Beets, Red Onion, Fresh Mozzarella, Brussels Sprouts, Balsamic Pearls, Toasted Pumpkin Seeds

Soup Du Jour — 8

Third Coast Salad — 14

Spring Greens, Endive, Red Onions, Apples, Strawberries, Walnuts, Feta Cheese, Lemon Vinaigrette

Autumn Salad — 14

Apples, Butternut Squash, Mixed Greens, Quinoa, Dijon Maple Vinaigrette, Candied Walnuts, Goat Cheese

FEATURED ENTRÉES AND SEAFOOD SPECIALTIES

Filet Mignon — 54

8-Ounce Barrel-Cut Revier Black Angus Filet, White Cheddar Mashed, Grilled Asparagus, Candied Walnuts, Demi-Glace, Bleu Cheese

New York Steak Diane — 48

14-Ounce Center-Cut Revier Black Angus New York Strip, Mushroom Cream Sauce, Onion, Sunset Mashed Potato, Brussels Sprouts, Golden Raisins

New Zealand Rack of Lamb — 48

Grilled Rack of Lamb, Festival Blend Orzo, Grilled Beets, Feta, Mint Yogurt, Cucumber, Kalamata Olive, Rosemary

Blackened Chicken Penne — 26

Airline Chicken Breast, Zucchini, Yellow Squash, Mixed Peppers, Red Onion, Cherry Tomato, Vodka Cream Sauce, Crostini

Vegan Spaghetti — 28

Vegan Meatballs, Marinara, Onion, Basil, Roasted Red Pepper, Spaghetti Noodles

Scottish Salmon — 34

8-Ounce Scottish Salmon Filet, Maple BBQ Glaze, Cous Cous, Heirloom Cherry Tomato, Baby Spinach, Glazed Carrots

Halibut — 38

8-Ounce Alaskan Halibut Filet, Apple Pumpkin Risotto, Cider Butter, Kale, Ridicchio

Whitefish — 32

Parmesan Herb Crusted Whitefish, White Cheddar Mashed, Green Beans, Lemon Beurre Blanc

Seafood Fettuccini — 36

Lobster, Tiger Shrimp, Fettuccini, Lemon Cream Sauce, Grilled Radish, Artichoke Heart, Tri-Color Peppers

Great Lakes Walleye — 27

IPA Battered 10oz Walleye Filet, Citrus Tartar, Coleslaw, French Fries

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.

