

# 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 and served with crostini.

\$16

### Caramel Apple Pork Belly

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

\$16

### Bacon Wrapped Dates ①

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

\$12

### Whitefish Pâté

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

\$14

## Soups & Salads

### Chicken Vegetable Soup

\$7

### Woodland Duck Salad ①

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 ①

Crisp Cherrywood smoked bacon, diced tomatoes, bleu cheese crumbles and housemade bleu cheese dressing.

\$12

## Feature Entrées & Seafood Specialties

### Filet Mignon ①

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 ①

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 ①

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 ①

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

### 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 ① ②

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 ①

Vegetarian ✓

Vegan ②

## Signature Cocktails

### Woodford Old Fashioned

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

\$15

### Harvest Mule

Bulleit Bourbon, E & J Apple Brandy and Regatta Ginger Beer. Garnished with an 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

### The Tee Off

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

\$16

### 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 puree and cranberry juice shaken and served up. Garnished with fresh berries.

\$10

### Twisted Apple Sangria

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

\$12

## 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, Tangle 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 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



**ARCADIA BLUFFS**