

ARCADIA BLUFFS

STARTERS

Smoked Whitefish Pate \$16

Assorted Crackers, Peruvian Peppers, Capers, Smoked Whitefish

Tomato Artichoke Dip \$16

Sivillo Tomatoes, Marinated Artichokes, Fresh Basil, Cream Cheese, Crostini's, Crackers

Wild Mushroom Crostini \$16

Grilled Baguette, Roasted Wild Mushrooms, Herb Goat Cheese, Balsamic Drizzle

Sweet & Spicy Pork Belly \$20 ^{GF}

Crispy Pork Belly, Smoked Chili Oil, Sweet Peach Puree, Grilled Peach Segments

Charcuterie Platter \$24

Maytag Blue Cheese, Aged Chevre, , Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Local Cherry Mostarda, Grilled Baguette

Baked Brie \$16 ^{VEG}

Baby Brie, Sliced Local Apples, Sleeping Bear Farms Honey, Toasted Pecans, Fresh Fruit, Crostini

Crispy Brussels Sprouts \$16

Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Bacon, Brown Butter

SALADS

Fall Harvest Salad \$12 ^{GF} ^{VEG}

Baby Kale, Sliced Apples, Dried Cranberries, Shaved Carrots, Toasted Pumpkin Seeds, Apple Cider Vinaigrette

Greek Salad \$12 ^{GF}

Romaine Lettuce, Kalamata Olives, Banana Peppers, Red Onion, Heirloom Tomatoes, Feta Cheese, Greek Dressing.

Classic Wedge \$12 ^{GF}

Iceberg Lettuce, Heirloom Cherry Tomato, Shaved Red Onion, Cherrywood Smoked Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

Classic Caesar \$12

Romaine Lettuce, Grilled Artichoke, Parmesan, Heirloom Tomato, Focaccia Crouton, Caesar Dressing

Chef Salad \$12 ^{GF}

Mixed Greens, Sliced Ham, Turkey, Heirloom Tomatoes, Red Onion, Cheddar Cheese, Carrots, Ranch Dressing

HOMEMADE SOUPS

 Chicken Vegetable Soup - 8
Soup Du Jour - 8

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.

^{GF} ^V ^{VEG} 
Gluten Free Vegan Vegetarian Bluffs Classic

ARCADIA BLUFFS

SPECIALTY ENTREES

Seafood Alfredo \$38

Blue Crab, Tiger Shrimp, Fire Roasted Tomatoes, Shallots, Fresh Herbs, Garlic Cream Sauce

Braised Short Rib \$38

Burgundy Braised Short Rib, Blue Cheese Risotto, Crispy Brussel Sprouts, Rosemary Demi-Glace

Chicken Carbonara \$36

Grilled Chicken Breast, Bucatini Pasta, Crispy Prosciutto, Shallots, Garlic, Egg, Pecorino Romano

Shrimp And Polenta \$40

Sautéed Black Tiger Shrimp, Creamy Parmesan Polenta, Mediterranean Vegetable Blend

Great Lakes Walleye \$40

Fresh Sautéed Pretzel Crusted Walleye, Lemon Herb Risotto, Crispy Brussel Sprouts, Dijonnaise Sauce

Grilled Scottish Salmon \$38

Grilled Scottish Salmon, Root Vegetable Risotto, Maple Glaze

Rack Of Lamb \$42 GF

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

Berkshire Pork Chop \$38

10-Ounce Bone-in Pork Chop, Sunset Mashed Potatoes, Crispy Brussel Sprouts, Demi-Glace

Blackened Chicken Tortellini \$34

Blackened Chicken Breast, Cheese Stuffed Tortellini, Roasted Red Peppers, Shallots, Heirloom Tomatoes, Cajun Cream Sauce

Roasted Portobello Ravioli \$32 VEG

Roasted Portobello Ravioli, Sweet Pepper Tomato Sauce, Mediterranean Vegetable Blend

Filet Mignon \$65 GF

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

New York Strip \$58

14-Ounce Center Cut New York Strip, Redskin Potatoes, Charred Broccolini, Bruleed Blue Cheese

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