



ARCADIA BLUFFS

. Starters .

Hummus Crudite Platter

A duo of roasted red pepper and lemon garlic hummus served with celery, carrots, and grilled pita bread. \$12

Mac 'n Jack

Pale ale beer battered macaroni bites filled with pepper jack cheese and bacon served with a pesto ranch dipping sauce. \$12

Chicken Wings

Gently floured and deep fried wings tossed in your choice of Buffalo, Smokey BBQ or Teriyaki.
8 for \$12 or 16 for \$20

Bavarian Board

Oven baked pretzel along side sliced Nueske's Applewood smoked cheddar bratwurst with braised cabbage, house pickled vegetables, IPA beer cheese and honey mustard. \$16

Whitefish Pâté

House smoked whitefish served with assorted crackers and flatbreads. \$13

Fried Pickles

Beer battered and deep fried dill pickle spears served with ranch dressing. \$12

. Soups & Salads .

It would be our pleasure to add a Grilled Chicken breast to any salad for an additional \$6

Chicken Vegetable Soup

\$7

Wedge Salad

Crisp Cherrywood smoked bacon, diced tomatoes, Bleu cheese crumbles and housemade Bleu cheese dressing. \$12

Italian Antipasto

Chopped romaine and iceberg lettuce with Salami, Pepperoni, Applewood smoked ham, pepperoncini, black olives, Fontina cheese and herb vinaigrette dressing. \$16

Cherry Chicken Salad Platter

A generous scoop of our house made Cherry Chicken Salad on a bed of field greens. Served with a portion of banana nut bread and a side of fresh fruit and berries. \$14

Soup Du Jour

\$8

Harvest Salad

Mixed greens topped with sliced apples, dried cranberries, pumpkin seeds, goat cheese and blueberry pomegranate dressing. \$12

Spinach & Shrimp Salad

Spinach topped with chilled shrimp, red onion, heirloom tomatoes, candied walnuts and gorgonzola cheese with raspberry walnut vinaigrette dressing. \$18

Caesar Salad

Chopped romaine lettuce with Parmesan cheese, toasted croutons and Caesar dressing. \$8

. Flatbread Pizza .

Mushroom

Cremini mushrooms, truffle oil, mozzarella and ricotta cheeses with roasted garlic. \$16

BBQ Chicken Ranch

Pulled chicken breast, Italian cheese blend with smoked cheddar cheese, grilled red onion, pepperoncini, barbecue sauce and topped with fresh cilantro and ranch dressing. \$16

Red

Sliced pepperoni, Applewood smoked ham, fresh mozzarella, and house specialty marinara. \$14

. Specialty Burgers .

All burgers are served with lettuce, tomato, onion, Kettle Cooked potato chips and a pickle spear. Substitute Cole Slaw, French Fries, Sweet Potato Fries, or Onion Rings for \$2

Snake River Farms Kobe Beef Burger

Half pound of fresh ground Kobe beef grilled to order with your choice of Cheddar, Monterey Jack, American, Swiss or Bleu cheese. \$18

Bison Bourbon Rodeo Burger

Half pound fresh ground Bison topped with bourbon onions, barbeque sauce, cheddar cheese and Cherrywood Smoked bacon. Served with lettuce, tomato, onion, and kettle cooked potato chips. \$20

Chipotle Black Bean

Vegetarian burger made with black beans, corn, tomatoes, and mild green chili peppers topped with roasted red peppers, jack cheese, and chipotle aioli. \$16

. Sandwiches .

All sandwiches are served with Kettle Cooked potato chips and a pickle spear. Substitute Cole Slaw, French Fries, Sweet Potato Fries, or Onion Rings for \$2

Arcadia Club

Roasted turkey with Cherrywood smoked bacon, Jack cheese, sliced tomato, crisp lettuce, alfalfa sprouts and avocado aioli served on wheat berry bread. \$13

Reuben

Corned beef topped with IPA sauerkraut, Swiss cheese, and Dijon aioli served on rye bread. \$14

Great Lakes Perch Sandwich

Filets of Great Lakes perch breaded and gently fried topped with field greens and lemon aioli. \$18

Buffalo Chicken Wrap

Flour tortilla filled with crispy chicken tenders tossed in buffalo sauce, shredded lettuce, a blend of cheeses and tomatoes. \$13

Cherry Chicken Salad Croissant

Picked roasted chicken tossed with dried cherries, toasted pecans, red onion, celery and parsley aioli. \$13

Chicken Gyro

Grilled chicken with tzatziki sauce, cucumbers, diced tomatoes, red onion, feta cheese and spring greens in a flaky flatbread shell. \$14

Heirloom BLT

Fresh Heirloom tomatoes, Cherrywood smoked bacon, leaf lettuce, and basil garlic aioli served on toasted white bread. \$13

Italian Melt

Salami, Pepperoni and Applewood smoked ham topped with provolone cheese and pepperoncini peppers served on toasted focaccia bread. \$15


Roasted Vegetable Quesadilla


Black beans, corn, onion, eggplant, squash, and three cheese blend in a flour tortilla. \$13

House Smoked Pulled BBQ Pork

Pulled BBQ Pork topped with cole slaw and served on a toasted brioche bun. \$13

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked 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 8 or more.

Gluten Free 

Vegetarian 

Signature Cocktails

Autumn Sangria

E & J Apple Brandy, Smirnoff Vodka and Champagne with Sierra Mist and Apple Cider. \$12

Harvest Mule

Bulleit Bourbon, E & J Apple Brandy and Regatta Ginger Beer. Garnished with an apple slice. \$13

The Tee Off

Don Julio Blanco Tequila, Agave Nectar and fresh lime juice. Shaken and strained over ice. Garnished with a lime wedge. \$16

Woodford Old Fashioned

Muddled orange slice, cherry and sugar. Finished with Woodford Reserve Bourbon, a dash of bitters and soda. \$15

Two James Manhattan

Michigan made Two James Grass Widow Bourbon served over ice with Sweet vermouth, a dash of bitters and garnished with a cherry. \$20

Twisted Apple Sangria

Josh Cabernet Sauvignon, Fireball, E & J Apple Brandy, Apple Juice and Soda. Garnished with fresh fruit. \$12

Cranberry Peach Punch

New Amsterdam Vodka, Peachcello, E & J Peach Brandy, cranberry juice, orange juice and Soda. Garnished with fresh cranberries. \$12

Hot Mulled Cider

Maker's Mark Bourbon and Fresh hot cider. Garnished with a Cinnamon Stick. \$12

Caramel Apple Martini

Kissed Caramel Vodka, Sour Apple Pucker and Apple Cider shaken and served up. \$12

Old Bay Bloody Mary

Ketel One Vodka with Taste of Florida Bloody Mary Mix Served with an Old Bay Rim, celery stick and pickled asparagus. \$12

Whites By the Glass

Lunetta Prosecco Split	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2015, MI	\$8
Pinot Grigio, Cortenova, 2015, Italy	\$9
Sauvignon Blanc, Joel Gott, 2015, CA	\$9
Chardonnay, Avalon, 2014, CA	\$10
Chardonnay, Raeburn, 2014, Russian River, CA	\$12

Reds by the Glass

Malbec, Alta Vista, 2014, Argentina	\$10
Pinot Noir, Angeline, 2015 CA	\$10
Pinot Noir, LaCrema, 2014, Monterey, CA	\$13
Merlot, Tangle Oaks, 2012, CA	\$10
Cabernet Sauvignon, Josh Cellars, 2014, CA	\$10
Cabernet Sauvignon, Chateau St. Michelle Indian Wells, 2013, WA	\$12

Beer

Draft Beer

Alaskan Amber - 5.3% ABV \$6
 Bells Two Hearted - 7% ABV. \$7
 Founders All Day IPA - 4.7% ABV. \$6
 Guinness - 4.2% ABV \$7
 Ludington Bay James Brown - 5.2% ABV \$7
 Perrin Blackberry IPA - 5% ABV \$7
 Perrin Black- 5.8% ABV \$7
 Perrin Golden Ale - 4.8% ABV \$6
 Sam Adams OctoberFest - 5.3% ABV \$7
 Stella Artois - 5% ABV \$6
 Stormcloud Rainmaker - 6% ABV \$6

Bottled Beer

Angry Orchard \$6
 Amstel Light \$5
 Bell's Two Hearted \$6
 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 Amber NA \$4
 Redbridge (GF) \$5
 Sam Adams Boston Lager \$6
 St. Pauli Girl NA \$4
 Stella Artois \$6

