



ARCADIA BLUFFS

STARTERS

Smoked Whitefish Pate \$16

Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Capers, Smoked Whitefish Spread

Tomato Artichoke Dip \$14

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

Applewood Smoked Wings \$18/\$36

Half-Dozen or Dozen, Applewood Smoked Wings, Your Choice of Buffalo, BBQ or Dry Rub, Side of Blue Cheese or Ranch

Baked Brie \$16

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

Crispy Brussels Sprouts \$16

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

Garlic Parmesan Truffle Fries \$14

Seasoned Fries, Truffle Oil, Pecorino Romano, Fresh Herbs

SALADS

Add Chicken - \$10/Add Shrimp - \$12
Add Salmon - \$14/ Add Steak - \$16

Fall Harvest Salad \$16

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

Blackened Salmon Caesar \$24

Scottish Salmon, Grilled Artichoke Hearts, Parmesan, Heirloom Tomato, Focaccia Herb Crouton

Greek Salad \$18

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

Classic Wedge \$15

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

Chef Salad \$18

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

HOMEMADE SOUPS

 Chicken Vegetable Soup - 8
Soup Du Jour - 8

Proud To Be Serving Michigan Made Products



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 8 or more.



Gluten Free Vegan Vegetarian Bluffs Classic



ARCADIA BLUFFS

H A N D H E L D S

All Sandwiches are served with choice of fries, sweet potato fries or kettle cooked chips
Substitute- House Salad, Fresh Fruit Cup or Cup of Soup for \$3 Upcharge

Arcadia Club \$18

Applewood Smoked Ham, Thick Cut Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Michigan Wheat Bread

Bluffs Burger \$22

Custom Brisket Chuck Patty, Applewood Smoked Bacon, White Cheddar, Traverse City Cherry Bourbon Sauce, Lettuce, Tomato, Caramelized Onion, Brioche Bun

The Italian \$20

Applewood Smoked Ham, Hot Coppa, Sopprasata, Olive Tapenade, Basil Pesto Aioli, Provolone Cheese, Lettuce, Tomato, Ciabatta

Walleye Sandwich \$22

Crispy Fried Walleye, Lemon Dressed Arugula, Tomato, Herb Aioli, Brioche Bun

Cherry Chicken Croissant \$16

Roasted Pulled Chicken, Fresh Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, Croissant

Apple Brie Grilled Cheese \$16

Sliced Tart Apples, Brie Cheese, Gruyere Cheese, Local Jam, Smoked Sea Salt, Sourdough

Blackened Chicken Sandwich \$16

Blackened Chicken Breast, Pickled Red Onion, Sliced Tomato, Arugula, Lemon Garlic Aioli, Brioche Bun

Short Rib Melt \$18

Braised Short Rib, Caramelized Onions, Havarti Cheese, Vodka Horseradish Cream Sauce, Focaccia

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