



ARCADIA BLUFFS

Starters + Flatbreads

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

Red Flatbread

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

Mushroom Flatbread ✓

Cremini mushrooms, truffle oil, mozzarella cheese, and roasted garlic cream sauce baked on a flatbread. \$16

Bavarian Board

Oven baked pretzel alongside sliced bratwurst with braised cabbage, house pickled vegetables, IPA beer cheese and honey mustard. \$16

Baked Brie ✓

Gently melted then topped with sliced apples and Sleeping Bear Farms Star Thistle Honey with toasted pecans and served with crostini. \$16

Whitefish Pâté

House smoked whitefish served with an assortment of crackers and flatbreads. \$14

Soups + Salads

Add a Grilled Chicken breast to any salad for an additional \$6

Chicken Vegetable Soup

\$7

Grilled Chicken Caesar Salad

Grilled Chicken breast served over chopped romaine lettuce with Parmesan cheese, toasted croutons and Caesar dressing. \$14

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

Soup Du Jour

\$8

Wedge Salad ^{GF}

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

Woodland Duck Salad ^{GF}

Duck confit over spring greens with pecans, sliced apples, dried cranberries, radicchio, Gorgonzola cheese and a maple cider vinaigrette. \$16

Sandwiches + Favorites

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

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. Served with lettuce, tomato and onion. \$18

Vegetarian Burger ✓

Vegetarian Impossible burger topped with grilled portobella mushroom and roasted red peppers.
Served with sun dried tomato aioli. \$14

Cherry Chicken Salad Croissant

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

Great Lakes Perch Sandwich

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

French Dip

Shaved Prime Rib, provolone cheese and bourbon caramelized onions served on toasted focaccia bread.
Served with a side of Au jus. \$16

Great Lakes Perch Platter

Filets of Great Lakes Perch breaded and gently fried.
Served with French fries, cole slaw, and a side of lemon aioli. \$25

Arcadia Club

Sliced turkey and Applewood smoked ham on three slices of wheat berry bread. Stacked with bacon, lettuce, Monterey jack cheese and tomato. Served with herbed mayonnaise. \$14

Italian Melt

Salami, Pepperoni and Applewood smoked ham topped with provolone cheese, pepperoncini peppers, lettuce, tomato and onion. Served on toasted focaccia bread with herb vinaigrette. \$15

Buffalo Chicken Wrap

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

The Rachel Wrap

Sliced turkey with Swiss cheese, red onion, cole slaw, and cranberry sauce in a honey wheat wrap. \$13

House Smoked Pulled BBQ Pork

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

Pulled Pork Mac + Cheese

Pulled BBQ Pork served over housemade Mac & cheese with caramelized onions and bacon. \$26

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 ^{GF}

Vegetarian ✓

Vegan ^V

Signature Cocktails

Harvest Mule

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

Woodford Old Fashioned

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

Sweet Peach Tea

Firefly Sweet Tea Vodka, Monin peach puree and fresh brewed Ice Tea. Garnished with a lemon wedge. \$10

Hot Mulled Cider

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

Twisted Apple Sangria

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

Autumn Sangria

E & J Apple Brandy, Smirnoff Vodka, and Arte Latino Brut sparkling wine with Sierra Mist and Apple Cider. \$12

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

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 Octoberfest - 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 Octoberfest - 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



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