



# ARCADIA BLUFFS Lakeview Menu

## . Starters .

### Hummus Crudite Platter

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

### Teriyaki Riblets

Bite size baby back ribs slow braised in a teriyaki glaze served on a nest of cellophane noodles with Asian slaw. \$14

### Mac 'n Jack

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

### Smoked Salmon Deviled Eggs

Hard boiled eggs filled with avocado mousse topped with smoked salmon and chives. \$16

### Ricotta Meatball

Custom ground beef meatball covered in house specialty marinara and topped with basil ricotta cheese. Served with crostini. \$16

### 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. \$14

### Duck Confit Sliders

Pulled duck leg with pickled cucumbers and carrots, topped with cabbage slaw and orange aioli served on three brioche slider buns. \$14

### 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

### Pulled Pork Poutine

Fried lattice chips topped with pulled pork, cheese curds, smothered in IPA beer cheese and topped with green onions. \$16

## . Soups & Salads .

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

### Chicken Vegetable Soup

\$7

### Crab Louie

Iceberg lettuce, hard boiled eggs, cherry tomatoes, asparagus, avocado and sliced radishes topped with jumbo lump crab meat. Served with thousand island dressing. \$18

### Italian Antipasto

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

### Soup Du Jour

\$8

### Sweet Orchard Spring Greens

Spring greens topped with candied walnuts, sliced apples, dried cranberries, sliced radishes and Meyer lemon gorgonzola dressing. \$12

### Hawaiian Chicken Salad

Spring greens, mandarin oranges, cherry tomatoes, and crispy cellophane rice noodles topped with a grilled chicken breast with teriyaki drizzle and grilled pineapple. Served with sesame ginger dressing. \$16

## . Flatbreads .

### Mediterranean

Fire roasted artichoke hearts, roasted tomatoes, black olives and Italian blend cheeses over a pesto garlic sauce topped with feta cheese. \$14

### 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

### Bison Bourbon Rodeo

Half pound fresh ground Bison topped with bourbon onions, barbeque sauce, cheddar cheese and Cherrywood Smoked bacon. \$20

### 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

### Big Kahuna

Snake River Farms Kobe beef topped with grilled onions, Applewood smoked ham, provolone cheese, avocado and a grilled pineapple slice. \$19

### Chipotle Black Bean

Vegetarian burger made with black beans, corn, tomatoes, and mild green chili peppers topped with roasted red peppers 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

### Cuban Bao Buns

House smoked pork shoulder, Applewood smoked ham, Swiss cheese, yellow mustard and sliced pickles served on steamed Bao buns. \$14

### Great Lakes Perch Sandwich

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

### Italian Melt

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

### Buffalo Chicken Wrap

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

### Shrimp Tacos

Lightly battered seasoned shrimp topped with cabbage slaw, fire roasted pico de gallo and drizzled with a spicy aioli in a flaky flatbread shell. \$13

### 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


### Veal Pastrami


Veal pastrami topped with IPA sauerkraut, Swiss cheese and Dijon aioli, served on pumpnickel bread. \$14

### Pretzel Crusted Cordon Bleu

Pretzel crusted chicken breast topped with Applewood smoked ham, Swiss cheese, spring greens and Dijon aioli served on a brioche bun. \$15

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

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### The Arcadian

Mount Gay and Malibu rum shaken with banana liqueur and pineapple juice. Garnished with a fresh pineapple wedge. \$12

### Tito's Mule

Tito's vodka shaken with fresh squeezed lime juice and Regatta ginger beer. Garnished with a lime wedge. \$12

### Watermelon Cooler

New Amsterdam Vodka, Monin watermelon and lemonade. Garnished with a lemon wedge. \$10

### Springtime Spritzer

Cortenova Pinot Grigio, sparkling wine and soda with a hint of Limoncello liqueur. Garnished with a lemon, lime and orange wedge. \$12

### White Sangria

Bonterra Organic Chardonnay, Monin mango, orange juice, peach schnapps and finished with soda. Garnished with a cherry, lime and orange wedge. \$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

### Lemon Drop Martini

Absolute Citron, Limoncello Liqueur, lemonade and simple syrup. Served in a sugar rimmed glass. \$12

### "PAR"adise

Malibu Red, Monin raspberry and pineapple juice. Garnished with a cherry and pineapple wedge. \$10

## Whites By the Glass

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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, Coppola Sante, 2014, CA	\$10
Chardonnay, Raeburn, 2014, Russian River, CA	\$12

## Reds by the Glass

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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

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### Draft Beer

Alaskan Amber - 5.3% ABV \$6  
 Bells Oberon - 5.8% ABV. \$6  
 Bells Two Hearted - 7% ABV. \$7  
 Dos Equis Amber - 4.7% ABV \$6  
 Founders All Day IPA - 4.7% ABV. \$6  
 Guinness - 4.2% ABV \$7  
 Leinenkugel's Summer Shandy - 4.2% ABV. \$6  
 North Peak Diabolical IPA- 6.6% ABV \$7  
 Sam Adam's Cherry Wheat - 5.3% ABV \$6  
 Sam Adam's Rebel Juiced IPA - 6.2% ABV \$7  
 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  
 Clausthaler NA \$5  
 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

