



ARCADIA BLUFFS

Lakeview Menu 2018

Starters

Loaded Ribeye Potato Skins

Potato halves stuffed with shaved Ribeye, cheddar cheese and bacon. Topped with sour cream, green onion and served with horseradish cream. \$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 served with crostini. \$16

Whitefish Pâté

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

Pulled Pork Poutine

Sidewinder fries topped with pork gravy, cheese curds, Oberon braised cabbage, pulled pork, and Cherrywood smoked bacon. \$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

Mushroom Flatbread ✓

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

Red Flatbread

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

Soups & Salads

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

Chicken Vegetable Soup

\$7

Mayport Salad Ⓞ

Chilled shrimp and lobster tossed with a lemon Gorgonzola dressing, served over spring greens with avocado, frenched green beans, cherry tomatoes and cucumber. \$18

Soup Du Jour

\$8

Northern Spring Greens ✓

Spring greens topped with endive, shaved fennel, diced apple, dates, bleu cheese, toasted walnuts and served with raspberry vinaigrette. \$12

Burgers and 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

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

Vegetarian Burger ✓

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

Cuban

Grilled focaccia bread with Applewood smoked ham, pulled pork, mustard, Swiss cheese, sliced pickles and dried banana chips. \$14

BLT Lobster Roll

Chilled lobster tossed with celery and lemon aioli atop a toasted split bun with Applewood smoked bacon, shredded lettuce and heirloom tomatoes. \$18

Bulgogi Tacos

Bulgogi marinated beef served in Indian flatbread. Topped with pickled onion, cilantro and lime sour cream. \$16

Italian Melt

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

Entrées

Steak Frites

Fourteen ounce New York Strip char-grilled to order and served with parmesan truffle French fries. \$42

Chicken Carbonara

Grilled chicken breast served with cavatappi pasta, sweet peas, Cherrywood smoked bacon, baby spinach, cream and Parmesan. \$26

Short Rib Gnocchi

Slow braised short rib served with roasted tomatoes, asparagus, sweet peas and house made gnocchi in a bleu cheese cream sauce. \$30

Great Lakes Perch Platter

Filets of Great Lakes Perch breaded and gently fried. Served with French fries and cole slaw. \$25

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

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

Mint Cooler

Plymouth Gin shaken with fresh mint and lemonade. Served over ice and garnished with a lime wedge. \$10

White Sangria

Avalon Chardonnay, Monin mango and peach brandy. Finished with soda and garnished with an orange wedge. \$12

Limoncello Prosecco

Pallini Limoncello and Lunetta Prosecco with a triple berry sugar rim. \$12

Mango Jalapeno Margarita

Patron Silver Tequila, Monin jalapeno and Monin mango. Taste of Florida Sour Mix and Fresh Lime Juice with Grand Marnier float. Served on the rocks with a salt rimmed glass. \$14

"PAR"adise

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

Cucumber Mint Martini

Hendricks Gin shaken with fresh mint, lime juice, Monin cucumber and topped with tonic. \$13

Blood Orange Martini

New Amsterdam Orange Vodka with Monin blood orange and fresh orange juice. Garnished with an 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

Whites By the Glass

Lunetta Prosecco Split	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2015, MI	\$8
Pinot Grigio, Cortenova, 2016, Italy	\$9
Sauvignon Blanc, Joel Gott, 2016, CA	\$9
Chardonnay, Avalon, 2014, CA	\$10
Chardonnay, Raeburn, 2015, Russian River, CA	\$12

Reds by the Glass

Malbec, Alta Vista, 2016, Argentina	\$10
Pinot Noir, Angeline, 2016 CA	\$10
Pinot Noir, LaCrema, 2015, Monterey, CA	\$13
Merlot, Tanglely Oaks, 2013, CA	\$10
Cabernet Sauvignon, Josh Cellars, 2014, CA	\$10
Cabernet Sauvignon, Chateau St. Michelle Indian Wells, 2014, WA	\$12

Beer

Draft Beer

Alaskan Amber - 5.3% ABV. \$6
 Austin Brothers Woody Wheat - 5.2% ABV. \$7
 Bells Oberon - 5.8% ABV. \$7
 Bells Two Hearted Ale - 7% ABV. \$7
 Founders All Day Session IPA - 4.7% ABV. \$6
 Founders Solid Gold - 4.4% ABV. \$6
 Guinness - 4.2% ABV. \$7
 Leinenkugel Summer Shandy - 4.2% ABV. \$6
 Perrin Grapefruit IPA - 5% ABV. \$7
 Stormcloud Rainmaker Pale Ale - 5.5% ABV. \$6
 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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