



ARCADIA BLUFFS

LAKEVIEW MENU

Starters + Flatbreads

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

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

Whitefish Pâté

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

BBQ Pork Flatbread

House smoked pulled pork with mozzarella cheese, red onion, green peppers, banana peppers, and barbeque sauce baked on a flatbread drizzled with ranch dressing. \$16

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 served with crostini. \$16

Pulled Pork Poutine

Sidewinder fries topped with pork gravy, cheese curds, Oberon braised cabbage, pulled pork, and Cherrywood smoked bacon. \$14

Chicken Pesto Flatbread

Roasted shredded chicken, sun dried tomatoes, mozzarella, and basil over a pesto 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

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

Caesar Salad

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

Soup Du Jour

Cup of the daily soup feature. \$5

Northern Spring Greens

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

Wedge Salad

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

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, and onion. \$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. 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

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, pepperoncini peppers, lettuce, tomato and onion. Served on toasted focaccia bread with herb vinaigrette. \$15

Chicken Caprese

Grilled chicken breast served with sliced Heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic vinegar, and pesto aioli on a brioche bun. \$16

Entrées

Steak Frites

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

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


Vegan Bolognese


Vegan Bolognese served over quinoa with a brown rice vegetable blend and seared fresh garden vegetables. \$28


Chicken Carbonara

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

Vegetarian 

Vegan 

Signature Cocktails

Golfer's Gatorade

New Amsterdam Red Berry Vodka, Blue Curacao, and Cranberry juice with a splash of Sierra Mist. \$10

Tito's Mule

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

Woodford Old Fashioned

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

Fairway Punch

Bacardi Limon, Midori liqueur, pineapple juice, orange juice and a Captain Morgan float. Garnished with a Pineapple wedge & cherry. \$12

Bluffs Breeze

Camarena Tequila, Peach Schnapps, Blue Curacao and Taste of Florida Sour Mix. Topped with club soda. \$11

Summertime Sangria

Sartori Pinot Grigio, Monin Wildberry, E & J Peach Brandy, lemonade, and finished with soda. Garnished with berries, lemon and lime wedge. \$12

Desert Pear Margarita

Patron Silver Tequila, Monin desert pear, Taste of Florida Sour Mix and fresh lime juice with a Grand Marnier float. Served on the rocks with salt. \$14

The Tee Off

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

Sweet Peach Tea

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

Peach Mojito

Mount Gay Eclipse Rum, Monin peach, fresh mint and fresh lime juice muddled together and topped with soda. Garnished with fresh mint leaves. \$12

Cucumber Mint Martini

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

Blood Orange Martini

Smirnoff Orange Vodka with Monin blood orange and fresh orange juice. Garnished with an orange wedge. \$12

Whites By the Glass

Lunetta Prosecco Split	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2016, 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, 2016, Russian River, CA	\$12

Reds by the Glass

Malbec, Alta Vista, 2016, Argentina	\$10
Pinot Noir, Angeline, 2016 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 Oberon - 5.8% 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
 Goose Island IPA - 5.9% ABV. \$7
 Guinness - 4.2% ABV. \$7
 Leinenkugel Summer Shandy - 4.2% ABV. \$6
 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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