



ARCADIA BLUFFS

LAKEVIEW MENU

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 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

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

Woodland Duck Salad

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

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

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

Roasted Beet Sandwich

Roasted beets served on toasted ciabatta bread with chive ricotta, butternut squash and fresh arugula. \$12

French Dip

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


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 

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

Harvest Mule

Bulleit Bourbon, E & J Apple Brandy and Regatta Ginger Beer. Garnished with a fresh 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 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

Twisted Apple Sangria

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

Wildberry Spritzer

Sartori Pinot Grigio, Monin wildberry and soda. Garnished with fresh berries. \$10

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

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 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, Tangley 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 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 CoconutCoffee 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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