



ARCADIA BLUFFS
Summer Lunch Menu
Starters

Crab Cakes

Two Maryland style jumbo lump crab cakes served atop spring greens with a side of Cajun remoulade. \$18

Baked Brie ✓

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

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

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

Bacon Wrapped Dates Ⓞ

Bleu cheese stuffed dates wrapped with Cherrywood smoked bacon topped with honey chocolate balsamic vinegar. \$12

Whitefish Pâté

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

Caesar Salad

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

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

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

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

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

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

The Rachel Wrap

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

Buffalo Chicken Wrap

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

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

Monte Cristo

Applewood smoked ham and Swiss cheese on egg battered cranberry walnut bread. Fried and dusted with powdered sugar served with raspberry jam. \$14

Reuben

Corned beef topped with IPA sauerkraut, Swiss cheese, and thousand island dressing served on rye bread. \$14

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

House Smoked Pulled BBQ Pork

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

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

Golfer's Gatorade

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

Fairway Punch

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

Tito's Mule

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

Cucumber Fizz

Plymouth Gin, Monin cucumber and soda. Garnished with fresh cucumber and a lime wedge. \$11

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

Woodford Old Fashioned

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

Mango Jalapeño Margarita

Patron Silver Tequila, Monin jalapeño and Monin mango. Taste of Florida Sour Mix and Fresh Lime Juice with 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

Summertime Sangria

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

Bluffs Breeze

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

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, 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
 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
 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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