

ARCADIA BLUFFS

Lunch Menu 2017

Starters

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. \$16

Baked Brie ✓

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

Smoked Salmon Deviled Eggs

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

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

Whitefish Pâté

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

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

Soups & Salads

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

Chicken Vegetable Soup

\$7

Soup Du Jour

\$8

Pick Two

Your choice of two selections: \$13

House Salad ✓

Caesar Salad

Half Wedge Salad Ⓞ

Cup of Soup du Jour

Cup of Chicken Vegetable Soup

Half Turkey Sandwich

Half Cherry Chicken Salad Sandwich

House Salad ✓

Spring greens, cucumbers, onions, carrots and tomatoes. Served with fresh baked ciabatta bread and whipped butter. \$8

Caesar Salad

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

Sweet Orchard Spring Greens ✓ Ⓞ

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

Wedge Salad Ⓞ

Crisp Cherrywood smoked bacon, diced tomatoes, Bleu cheese crumbles and housemade Bleu cheese dressing. Available chopped upon request. \$12

Cherry Chicken Salad Platter

A generous scoop of our house made Cherry Chicken Salad on a bed of field greens. Served with a portion of banana nut bread and a side of fresh fruit and berries. \$14

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

Italian Antipasto Ⓞ

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

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

Great Lakes Perch Sandwich

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

Cherry Chicken Salad Croissant

Picked roasted chicken tossed with dried cherries, toasted pecans, red onion, celery and parsley aioli. \$13

Cuban Bao Buns

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

Italian Melt

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

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 pumpernickel bread. \$14

Heirloom BLT

Fresh Heirloom tomatoes, Cherrywood smoked bacon, leaf lettuce, and basil garlic aioli served on toasted white bread. \$13

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

Buffalo Chicken Wrap

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

The Arcadian

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

Golfer's Gatorade

New Amsterdam Red Berry Vodka, Blue Curacao, and Cranberry juice with a splash of Sierra Mist. \$12

Tito's Mule

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

Raspberry Cooler

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

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

Summertime Sangria

Bonterra Organic Chardonnay, Mandarin Orange Passion Fruit Puree, lemonade, peach schnapps and finished with soda. Garnished with an orange wedge. \$12

Cucumber Mint Martini

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

Bluffs Breeze

Malibu Coconut Rum, raspberry puree, fresh lime juice, ginger ale and finished with Meyers Dark Rum. \$13

Whites By the Glass

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

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

Draft Beer

Alaskan Amber - 5.3% ABV \$6
 Bells Oberon - 5.8% ABV. \$6
 Bells Two Hearted - 7% ABV. \$7
 Founders All Day IPA - 4.7% ABV. \$6
 Founders Palm Reader - 5.4% ABV. \$7
 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
 Perrin Golden Ale - 4.8% ABV \$6
 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



Beverages

Aquafina
 Pelligrino
 Gatorade Fruit Punch
 Gatorade Lemon Lime
 Gatorade Glacier freeze
 Gatorade G2 Grape
 Starbucks Double Shot Espresso
 Bolthouse Farms C-Boost
 Bolthouse Farms Green Goodness
 Bolthouse Farms Strawberry Banana Smoothie
 Raspberry Lemonade
 Watermelon Lemonade