



# ARCADIA BLUFFS

## Fall Lunch Menu

### Starters

#### *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

#### *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

#### *Woodland Duck Salad* Ⓞ

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

#### *Wedge Salad* Ⓞ

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

#### *Soup Du Jour*

\$8

#### *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

### 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

#### *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

#### *House Smoked Pulled BBQ Pork*

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

#### *Roasted Beet Sandwich* ✓

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

#### *Vegetarian Burger* ✓

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

#### *Buffalo Chicken Wrap*

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

#### *Cherry Chicken Salad Croissant*

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

### *Woodford Old Fashioned*

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

### *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

### *Sweet Peach Tea*

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

### *Golfer's Gatorade*

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

### *The Tee Off*

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

### *Autumn Sangria*

E & J Apple Brandy, Smirnoff Vodka, and Arte Latino Brut sparkling wine with Sierra Mist and Apple Cider. \$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

### *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

### *Harvest Mule*

Bulleit Bourbon, E & J Apple Brandy and Regatta Ginger Beer. Garnished with a fresh apple slice. \$13

## 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, 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 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