



ARCADIA BLUFFS

Spring Menu 2018

Starters

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

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 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 assorted crackers and flatbreads. \$13

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

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

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

Blackened Shrimp Wrap

Blackened shrimp served in a spinach tortilla with jasmine rice, marinated cabbage, cucumber, and mango with sweet chili sauce. \$16

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 and pepperoncini peppers served on toasted focaccia bread with herbed vinaigrette. \$15

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. \$13

Bulgogi Tacos

Bulgogi marinated beef served in Indian flatbread. Topped with pickled onion, cilantro and lime sour cream. \$16

Cuban

Grilled focaccia bread with Applewood smoked ham, pulled pork, mustard, Swiss cheese, sliced pickles and dried banana chips. \$14

Vegetarian Burger ✓

Vegetarian 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

The Arcadian

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

Tito's Mule

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

Mint Cooler

Plymouth Gin shaken with fresh mint and lemonade. Served over ice and garnished with a lime wedge. \$10

White Sangria

Avalon Chardonnay, Monin mango and peach brandy. Finished with soda and garnished with an orange wedge. \$12

Limoncello Prosecco

Pallini Limoncello and Lunetta Prosecco with a triple berry sugar rim. \$12

Mango Jalapeno Margarita

Patron Silver Tequila, Monin jalapeno and Monin mango. Taste of Florida Sour Mix and Fresh Lime Juice with Grand Marnier float. Served on the rocks with a salt rimmed glass. \$14

"PAR"adise

Malibu Coconut Rum, Monin raspberry and pineapple juice. Garnished with a cherry and pineapple wedge. \$10

Cucumber Mint Martini

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

Blood Orange Martini

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

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

Whites By the Glass

Lunetta Prosecco Split	\$12
Riesling, Chateau Grand Traverse Late Harvest, 2015, MI	\$8
Pinot Grigio, Cortenova, 2016, Italy	\$9
Sauvignon Blanc, Joel Gott, 2016, CA	\$9
Chardonnay, Avalon, 2014, CA	\$10
Chardonnay, Raeburn, 2015, Russian River, CA	\$12

Reds by the Glass

Malbec, Alta Vista, 2016, Argentina	\$10
Pinot Noir, Angeline, 2016 CA	\$10
Pinot Noir, LaCrema, 2015, Monterey, CA	\$13
Merlot, Tangle Oaks, 2013, CA	\$10
Cabernet Sauvignon, Josh Cellars, 2014, CA	\$10
Cabernet Sauvignon, Chateau St. Michelle Indian Wells, 2014, WA	\$12

Beer

Draft Beer

Bells Oberon - 5.8% ABV. \$7
 Bells Two Hearted - 7% ABV. \$7
 Founders All Day IPA - 4.7% ABV. \$6
 Founders Solid Gold - 4.4% 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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