Mother's Day BRUNCH MENU

A P P E T I Z E R S

SHRIMP COCKTAIL - 14/28

Half Dozen or Dozen Jumbo Tiger Shrimp, Homemade Cocktail Sauce, Lemon Wedge

CRISPY BRUSSELS - 16

Fri<mark>ed Crispy</mark> Brussels Sprouts, Balsamic Reduction, Parmesan Reggiano, Sugar Cured Bacon, Brown Butter

TOMATO ARTICHOKE DIP - 16

Fire Roasted Tomato, Artichoke Hearts, Parmesan Reggiano, Fresh Herbs, Cream, Grilled Naan Bread

SALADS

GOAT AND BEET - 9

Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Oranges, Roasted Pine Nuts, Honey Mustard Lemon Vinaigrette

WEDGE SALAD - 9

Half Iceberg Wedge, Red Onion, Bacon, Heirloom Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

BAKED BRIE - 18

Baby Brie, Sliced Apples, Toasted Pecans, Fresh Berries, Local Honey, Crostini

WHITEFISH PÂTÉ - 16

Flatbread Crackers, Toasted Crostinis, Peruvian Pepp<mark>er, Smoke</mark>d Whitefish Spread, Capers

BRUSCHETTA - 16

Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Ba<mark>lsamic</mark> Glaze

BLACKBERRY PECAN - 9

Baby Spinach, Blackberries, Red Onions, Candied Pecans, Feta Cheese, Blackberry Balsamic Vinaigrette

BLUFFS CAESAR - 9

Romaine Lettuce, Artichokes, Parmesan, Tomatoes, Croutons, Caesar Dressing

S A N D W I C H E S

ARCADIA CLUB - 18

Smoked Ham, Turkey Breast, Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Wheat Bread

CHERRY CHICKEN - 16

Roasted Chicken, Herb Aioli, Dried Cherries, Toasted Pecans, Celery, All-Butter Croissant

GREEK CHICKEN WRAP - 19

Chicken Breast, Cucumber, Tomato, Red Onion, Kalamata Olives, Banana Peppers, Spring Mix, Feta, Red Wine Vinaigrette, Flour Tortilla

BLUFFS BURGER - 24

Wagyu Burger Blend, Balsamic Cherry Sauce, Applewood Smoked Bacon, Caramelized Onions, Onion Cheddar Cheese

B R E A K F A S T E N T R É E S

SURF AND TURF BENEDICT- 24

One Blue Crab Benedict with Wilted Spinach, One Shaved Prime Rib Benedict, Bearnaise, Breakfast Potato

NORTHERN HEARTY - 18

Three Eggs, Applewood Smoked Bacon, Sausage Links, Breakfast Potato, Toast

FARMER'S OMELET - 18

Sliced Ham, Applewood Smoked Bacon, Sausage, White Cheddar Cheese, Breakfast Potato, Toast

BLUFFS BISCUITS & GRAVY - 18

Southern Style Chorizo Red-Eye Gravy, Fresh Buttermilk Biscuits, Two Over-Easy Eggs, Scallions

CLASSIC BENEDICT - 20

English Muffin, Applewood Smoked Ham, Poached Eggs, Hollandaise, Paprika, Breakfast Potato

VEGGIE OMELET - 18

Spinach, Tomato, Mushroom, Onion, Green Pepper, Swiss Cheese, Breakfast Potato, Toast

CHICKEN & WAFFLES - 18

Fried Chicken Thigh, Pearled Sugar Waffle, Bourbon Maple Syrup Honey, Fried Sage

PEACH FRENCH TOAST - 18

Thick Sliced Brioche Bread, Peach Compote, Fresh Whipped Cream, Local Maple Syrup

L U N C H E N T R É E S

PETITE FILET MIGNON - 65

6oz Petite Filet Mignon, Morel Mushrooms, Veal Demi-Glace, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts

GREAT LAKES WALLEYE - 36

Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Sauteed Green Beans, Dijonnaise

CAJUN CHICKEN TORTELLINI- 28

Blackened Chicken Breast, Sauteed Wild Mushrooms, Fire Roasted Tomato, Cajun Garlic Cream Sauce, Ricotta Stuffed Tortellini

SEAFOOD ALFREDO - 28

Black Tiger Shrimp, Lump Crab, Lobster, Shallots, Garlic, Roasted Red Pepper, Artichoke, Pappardelle Pasta

RACK OF LAMB - 42

Pistachio Encrusted Half Rack of Lamb, White Cheddar Mashed Potatoes, Brussel Spouts, Pink Peppercorn Demi Glace

CRAB STUFFED SALMON - 36

Blue Crab Stuffed Salmon, Newberg Sauce, Wild Rice Pilaf, Grilled Asparagus

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked 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 eight or more.