



## ARCADIA BLUFFS

# Mothers Day Brunch

### APPETIZERS

#### Whitefish Pate \$16

*Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers*

#### Baked Brie \$18

*Baby Brie, Sliced Local Apples, Sleeping Bear Farms Honey, Toasted Pecans, Crostini*

#### Crispy Brussel Sprouts \$16

*Fried Crispy Brussel Sprouts, Balsamic Reduction, Parmesan Crisp, Pancetta, Brown Butter*

#### Burrata \$18

*Fennel Orange Tomato Brodo, Fresh Mozzarella Cheese, Crispy Prosciutto, Diced Cucumber, Balsamic Reduction, Toasted Crostini*

#### Shrimp Cocktail \$14

*Half Dozen, Jumbo Tiger Shrimp, Classic Cocktail Sauce, Meyer Lemon*

#### Crab Artichoke Dip \$20

*Lump Crab Meat, Artichokes, Garlic Herb Cream Cheese, Fried Naan Bread*

### SALADS

#### Orchard Salad \$24

*Chicken Breast, Baby Spinach, Sliced Apples, Goat Cheese, Dried Cherries, Almonds, Smoked Balsamic Vinaigrette*

#### Classic Wedge \$16

*Baby Iceberg Lettuce, Heirloom Tomatoes, Shaved Red Onion, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing*

#### Goat & Beet Salad \$16

*Crumbled Chevre, Roasted Beets, Orange Segments, Baby Spinach, Candied Almonds, Traverse City Cherry Vinaigrette*

#### Salmon Caesar \$24

*Scottish Salmon, Grilled Artichoke, Parmesan, Heirloom Tomato, Homemade Herb Crouton*

### SANDWICHES

#### Arcadia Club \$18

*Spiral Cut Ham, Thick Cut Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Michigan Wheat Bread*

#### Fried Green Tomato B.L.T. \$18

*Applewood Smoked Bacon, Crispy Fried Green Tomato, Lettuce, Michigan Wheat Bread, Herb Aioli*

#### Cherry Chicken Croissant \$16

*Roasted Pulled Chicken, Fresh Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, Onion, Croissant*

#### French Dip \$20

*Shaved Prime Rib, Havarti Cheese, Caramelized Onion, Horseradish Cream, Rosemary Jus, Ciabatta*

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.







# ARCADIA BLUFFS

## Breakfast Entrees

### OSCAR BENEDICT \$28

*Poached Eggs, Blue Crab, Béarnaise Sauce, Paprika, English Muffin, Breakfast Potatoes*

### BLUFFS BENEDICT \$18

*Poached Eggs, Applewood Ham, Hollandaise Sauce, Paprika, English Muffin, Breakfast Potatoes*

### VEGGIE OMLETTE \$18

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

### NORTHERN HEARTY \$18

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

### CHERRY JUBILEE FRENCH TOAST \$16

*Cinnamon Swirl French Toast, Cherry Jubilee Sauce, Fresh Whipped Cream, Local Maple Syrup*

### STRAWBERRY SHORT CREPES \$16

*Fresh Folded Crepes, Macerated Strawberries, Fresh Whipped Cream*

## Lunch Entrees

### HERB CRUSTED PRIME RIB \$42

*Medium Rare Oven Roasted Prime Rib, Garlic Herb Mashed Potatoes, Veal Demi-Glace, Crispy Brussels Sprouts*

### RACK OF LAMB \$36

*10oz Rack of Lamb, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Cherry Demi-Glace*

### CRAB STUFFED SALMON \$38

*Blue Crab, Scottish Salmon, Newburg Sauce, Fresh Local Asparagus, Wild Rice Pilaf*

### GREAT LAKES WALLEYE \$36

*Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Crispy Brussels Sprouts, Dijonnaise Sauce*

### CAJUN SHRIMP TORTELLINI \$38

*Blackened Tiger Shrimp, Sundried Tomato Pesto Cream, Roasted Red Peppers, Shallots, Ricotta Stuffed Tortellini*

### NEW YORK STRIP \$58

*14-Ounce Center Cut New York Strip, Duck Fat Redskin Potatoes, Charred Broccolini, Cherry Bleu Cheese*

## Desserts

### CHERRY CRISP \$10

### KEY LIME PIE \$10

### RUTHIES DELIGHT \$10

### CHOCOLATE TORTE \$10

### HOMEMADE ICE CREAM \$10

