



ARCADIA BLUFFS

Mother's 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 Brussels Sprouts \$16

Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisp, Bacon, Brown Butter

Bruschetta Toscana \$18

Tomato, Artichoke, Olive, Peppers, Shallot, Garlic, Balsamic Reduction, Pecorino Romano Cheese

Shrimp Cocktail \$14

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

Hummus \$16

Freshly Made Hummus, Fried Chickpeas, Cherry Tomatoes, Cucumber, Olive Oil, Warm Naan Wedges

Salads

Bluffs Caesar \$9

Romaine Lettuce, Marinated Artichokes, Shaved Parmesan, Cherry Tomatoes, Croutons, Caesar Dressing

Classic Wedge \$9

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

Goat & Beet Salad \$9

Baby Spinach, Beets, Goat Cheese, Mandarin Oranges, Pumpkin Seeds, Orange Vinaigrette

Apple Walnut \$9

Mixed Greens, Apples, Red Onions, Walnut, Feta Cheese, Tart Cherry Vinaigrette

Sandwiches

Arcadia Club \$18

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

Chicken Cordon Bleu \$18

Pretzel Crusted Chicken Breast, Sliced Smoked Ham, Swiss Cheese, Dijonnaise, Toasted Brioche Bun

Cherry Chicken Croissant \$16

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

Walleye Sandwich \$18

Pretzel Crusted Walleye, Lemon Dressed Arugula, Dijonnaise, Caramelized Onion, Toasted 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, English Muffin, Breakfast Potatoes

Bluffs Benedict \$18

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

Veggie Omelet \$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

Peach French Toast \$16

Maple Dredged Cinnamon Swirl French Toast, Bourbon Peaches, Fresh Whipped Cream, Sausage Links or Bacon

Spiced Apple Crepes \$16

Fresh Folded Crepes, Spiced Apples, Mascarpone Cheese, Fresh Whipped Cream



Lunch Entrees

Grilled NY Strip \$56

12oz New York Strip, Duckfat Redskin Potatoes, Charred Broccolini, Brûléed Stilton

Rack of Lamb \$46

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

Crab Stuffed Salmon \$42

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

Great Lakes Walleye \$36

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

Tuscan Shrimp Tortellini \$38

Sautéed Tiger Shrimp, Green Olives, Artichokes, Onions, Garlic, Pesto, Sun-Dried Tomatoes, Cheese Tortellini

Chicken Saltimbocca \$36

Chicken Breast, Marsala Butter Sauce, Crispy Prosciutto, Fried Sage, Parmesan Polenta, Charred Broccolini

Desserts

Cherry Crisp \$10

Key Lime Pie \$10

Ruthies Delight \$10

Chocolate Torte \$10