



ARCADIA BLUFFS

Dinner Menu Spring 2017

Starters

Bavarian Board

Oven baked pretzel along side sliced Nueske's Applewood smoked cheddar bratwurst. Served with braised cabbage, house pickled vegetables, IPA beer cheese and honey mustard.

\$14

Zesty Calamari

Paprika corn meal dusted and fried, served with smoked tomato brodo, tri-color peppers and orange zest aioli.

\$14

Whitefish Pâté

House smoked whitefish served with assorted crackers and flatbreads.

\$12

Morel Arancini ✓

Fried panko breaded creamy parmesan risotto mixed with morel mushrooms and topped with truffle cream sauce.

\$18

Baked Brie ✓

Gently melted then topped with sliced apples and Sleeping Bear Farms Star Thistle Honey with toasted pecans served with crostini.

\$16

Burrata

Fresh Mozzarella with a soft creamy center over a smoked tomato sauce, grilled clementine's, prosciutto, and arugula served with toast points.

\$16

Soups & Salads

Chicken Vegetable Soup

\$7

Caesar Salad

Chopped romaine lettuce with Parmesan cheese, toasted croutons and Caesar dressing.

\$8

Iceberg Wedge ^{GF}

Crisp Cherrywood smoked bacon, diced tomatoes, bleu cheese crumbles and housemade bleu cheese dressing. Available chopped upon request.

\$12

Soup Du Jour

\$8

Citrus Beet Salad ✓ ^{GF}

Endive, yellow and purple grilled beets, mint ricotta, grapefruit, arugula, with green goddess dressing and drizzled with olive oil.

\$12

Sweet Orchard Spring Salad ✓ ^{GF}

Spring greens topped with candied walnuts, sliced apples, dried cranberries, sliced radishes and Meyer lemon gorgonzola dressing.

\$12

Seafood Specialties

Pistachio Cream Salmon ^{GF}

Grilled Scottish Salmon with smoked pistachio cream risotto served with ribbons of asparagus and heirloom carrots topped with beurre blanc.

\$34

Freshwater Jumbo Prawns ^{GF}

Prosciutto wrapped jumbo prawns over parmesan polenta served with lime succotash and red pepper Serrano coulis.

\$32

Lobster Pappardelle

Pappardelle pasta with lobster claw meat in a saffron cream sauce, blistered tomatoes, fresh mozzarella and chives topped with a petite lobster tail.

\$36

Alaskan Halibut Fettuccini

Seared Alaskan Halibut over fettuccini with spring vegetables, artichokes, pea shoots, and chanterelle pancetta cream sauce.

\$36

Great Lakes Whitefish

Gently seared with Parmesan herb crust, served with festival blend wild rice pilaf (contains almonds) and garden vegetables.

\$32

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.

^{GF} Gluten Free

✓ Vegetarian

Feature Entrées

Filet Mignon ^{GF}

Barrel cut eight ounce filet topped with red wine demi-glace. Served with spring squash and white truffle whipped potatoes topped with yam chips.

\$58

Pork Belly Gnocchi

Slow braised pork belly served with pan seared potato gnocchi topped with Parisian carrots and grilled pineapple drizzled with pineapple butter.

\$28

New York Strip ^{GF}

Fourteen ounce center cut, grilled to order topped with caramelized fennel and onions. Served with sunset whipped potatoes and roasted kalettes.

\$45

Grilled Lamb Chop

10 ounce grilled lamb chop with red wine cabbage, Swiss chard mint pesto chimichurri, watermelon radish and scalloped potatoes.

\$42

Veal Scallopini

Lightly floured and pan seared topped with marsala butter served with parsley herbed Russian fingerling potatoes, steamed broccolini and carrots.

\$30

Bistro Bleu ^{GF}

Six ounce chuck tender steak topped with Bleu cheese. Served with whipped potatoes and garden vegetables.

\$32

Coconut Ginger Chicken

Pan seared boneless chicken thighs served over curried coconut ginger jasmine rice, hard seared cilantro sweet potatoes, kale and topped with crushed peanuts.

\$28

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

Woodford Old Fashioned

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

\$14

"PAR" adise

Malibu Red, Monin raspberry and pineapple juice. Garnished with a cherry and pineapple wedge.

\$10

Watermelon Cooler

New Amsterdam Vodka, Monin watermelon and lemonade. Garnished with a lemon wedge.

\$10

Lemon Drop Martini

Absolute Citron, Limoncello Liqueur, lemonade and simple syrup. Served in a sugar rimmed glass.

\$12

White Sangria

Bonterra Organic Chardonnay, Monin mango, orange juice, peach schnapps and finished with soda. Garnished with a cherry, lime and orange wedge.

\$12

Mango Margerita

Patron Silver Tequila, Monin mango, Taste of Florida Margarita and Cointreau. Served on the rocks with a salt rimmed glass.

\$14

Springtime Spritzer

Lagaria Pinot Grigio, sparkling wine and soda with a hint of Limoncello liqueur. Garnished with a lemon, lime and orange wedge.

\$12

Toasted Almond

Kahlua coffee liqueur, Amaretto almond liqueur and fresh cream served over ice.

\$8

Whites by the Glass

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

Reds by the Glass

Pinot Noir, Angeline, 2015 CA	\$10
Malbec, Alta Vista, 2014, Argentina	\$10
Pinot Noir, LaCrema, 2014, Monterey, CA	\$13
Merlot, Tangle Oaks, 2012, CA	\$10
Cabernet Sauvignon, Josh Cellars, 2014, CA	\$10
Cabernet Sauvignon, Chateau St. Michelle Indian Wells, 2013, WA	\$12

Beer

Draft Beer

- Founders All Day IPA - 4.7% ABV. \$6
- Bells Oberon - 5.8% ABV. \$6
- Bells Two Hearted - 7% ABV. \$7
- Leinenkugels Summer Shandy - 4.2% ABV. \$6

Bottled Beer

- Angry Orchard \$6
- Amstel Light \$5
- Bell's Two Hearted \$6
- Blue Moon \$6
- Bud Light \$4
- Budweiser \$4
- Clausthaler NA \$5
- 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 Amber NA \$4
- Redbridge (GF) \$5
- Sam Adams Boston Lager \$6
- St. Pauli Girl NA \$4
- Stella Artois \$6

