



# ARCADIA BLUFFS

Lunch 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

### Baked Brie ✓

Gently melted then topped with sliced apples and Sleeping Bear Farms Star Thistle Honey with toasted pecans served with crostini. \$16

### Whitefish Pâté

House smoked whitefish served with assorted crackers and flatbreads. \$12

### Duck Confit Sliders

Pulled duck leg with pickled cucumbers and carrots, topped with cabbage slaw and orange aioli served on three brioche slider buns. \$14

### Teriyaki Riblets

Bite size baby back ribs slow braised in a teriyaki glaze served on a nest of cellophane noodles with Asian slaw. \$14

### Smoked Chicken Wings

Gently floured and deep fried smoked wings tossed in your choice of Buffalo, Smokey BBQ or Teriyaki. 8 for \$12 or 16 for \$20

## Soups & Salads

It would be our pleasure to add a Grilled Chicken breast to any salad for an additional \$6

### Chicken Vegetable Soup

\$7

### House Salad ✓

Spring greens, cucumbers, onions, carrots and tomatoes served with Herb Vinaigrette. \$8

### Wedge Salad Ⓞ

Crisp Cherrywood smoked bacon, diced tomatoes, Bleu cheese crumbles and housemade Bleu cheese dressing. Available chopped upon request. \$12

### Antipasto Salad Ⓞ

Chopped romaine and iceberg lettuce with Salami, Pepperoni, Applewood smoked ham, pepperoncini, black olives, Fontina cheese and herb vinaigrette dressing. \$16

### Soup Du Jour

\$8

### Caesar Salad

Chopped romaine lettuce with Parmesan cheese, toasted croutons and Caesar dressing. \$8

### Sweet Orchard Spring Salad ✓ Ⓞ

Spring greens topped with candied walnuts, sliced apples, dried cranberries, sliced radishes and Meyer lemon gorgonzola dressing. \$12

### Hawaiian Chicken Salad

Spring greens, mandarin oranges, cherry tomatoes, and crispy cellophane rice noodles topped with a grilled chicken breast with teriyaki drizzle and grilled pineapple. Served with sesame ginger dressing. \$16

## 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

Grilled to order and topped with lettuce, tomato and onion with your choice of Cheddar, Jack, American, Swiss or Bleu cheese. \$18

### 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. \$15

### Buffalo Chicken Wrap

Flour tortilla filled with crispy chicken tenders, and topped with buffalo sauce, shredded lettuce, a blend of cheeses and tomatoes. \$13

### Cherry Chicken Salad Croissant

Picked roasted chicken tossed with dried cherries, toasted pecans, red onion, celery and parsley aioli. \$13

### Arcadia Club

Roasted turkey with Cherrywood smoked bacon, Jack cheese, sliced tomato, crisp lettuce, alfalfa sprouts and avocado aioli served on wheat berry bread. \$13

### Veal Pastrami

Veal pastrami topped with IPA sauerkraut, Swiss cheese and Dijon aioli, served on pumpnickel bread. \$14

### Pretzel Crusted Cordon Bleu

Pretzel crusted chicken breast topped with Applewood smoked ham, Swiss cheese, spring greens and Dijon aioli served on a brioche bun. \$15

### Heirloom BLT

Fresh Heirloom tomatoes, Cherrywood smoked bacon, leaf lettuce, and basil garlic aioli served on toasted white bread. \$13



### House Smoked 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

### Watermelon Cooler

New Amsterdam Vodka, Monin watermelon and lemonade. Garnished with a lemon wedge. \$10

### "PAR"adise

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

### White Sangria

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

### Lemon Drop Martini

Absolute Citron, Limoncello Liqueur, lemonade and simple syrup. Served in a sugar rimmed glass. \$12

### Springtime Spritzer

Lagaria Pinot Grigio, sparkling wine and soda with a hint of Limoncello liqueur. Garnished with a lemon, lime and orange wedge. \$12

## 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

Malbec, Alta Vista, 2014, Argentina	\$10
Pinot Noir, Angeline, 2015 CA	\$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

