

# ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



## Soups

### Soup Du Jour

Chef's Choice Soup  
Prepared Daily - \$5.95

### French Onion

Caramelized Onions in a Roasted Beef Broth  
Topped with Croutons and Gruyere - \$6.95

## Salads

Add Chicken \$6, Salmon \$9, Steak \$15

### Wedge

Iceberg Lettuce, Bleu Cheese Crumbles,  
Chopped Bacon, Red Onions, and Tomatoes  
Served with Bleu Cheese Dressing - \$17.95

### Summer Greens Salad

Garden Lettuce, Strawberries, Goat Cheese,  
Walnuts, and Tomatoes Tossed with  
Lavender Balsamic Vinaigrette - \$16.95

### Classic Caesar

Chopped Romaine, Croutons, and  
Parmesan Cheese Served with Caesar  
Dressing - \$15.95

### Southwest Chicken

Chicken, Black Beans, Red Onions,  
Heirloom Tomatoes, and Smoked Cheddar  
Cheese Served with Chipotle Ranch - \$21.95

## Appetizers

### House Pork Rinds

In House Cut Pork Rinds Tossed with  
Signature Rub Served with Pimento Cheese  
Dip - \$13.95

### Whipped Goat Cheese

Goat Cheese Whipped with Honey, Garlic,  
and Fresh Herbs Served with Toasted Bread  
- \$15.95

### Charleston Crab Dip

Creamy Crab Dip Topped with a Browned  
Herb Butter Crumb Served with Toasted  
Bread - \$18.95

### Truffle Fries

Crispy Bistro Fries Tossed in  
White Truffle Oil, Gruyere, and Freshly  
Chopped Herb Medley - \$13.95

### Crispy Brussels Sprouts

Crispy Fried Brussels Sprouts, Brown  
Butter, Bacon, Balsamic Reduction, and  
Parmesan Cheese - \$13.95

### Chicken Wings

Eight House Smoked Chicken Wings  
Served with Choice of Barbecue,  
Buffalo, or Dry Rub - \$17.95

(231) 889-7707

 [www.arcadiabluffs.com](http://www.arcadiabluffs.com) 

# Dinner Features

\*Served after 4pm daily\*

## South Course Burger

Ground Beef Patty, Bacon, Sautéed Onions, White Cheddar, Lettuce, Tomatoes, and Poblano Aioli on a Brioche Bun Served with Fries - \$18.95

## Chicken Sandwich

Blackened Chicken Breast, Bacon, Red Onions, White Cheddar, Lettuce, Tomatoes, and Black Bean Cajun Aioli on a Brioche Bun Served with Fries - \$18.95

## House-Made Meatloaf

Chef's Classic Meatloaf Served with White Cheddar Mashed Potatoes, Green Beans, and Demi Glace - \$23.95

## Smoked Half Chicken

House Balsamic Spice Rubbed Chicken Served with White Cheddar Mashed Potatoes, Charred Broccoli, and a Sweet and Smoky Balsamic Barbecue - \$21.95

## Baked Oscar Mac & Cheese

Double Cream, Three Cheese Mac and Cheese and Jumbo Lump Crab Topped with a Browned Herb Butter Crumb - \$25.95

## Barbecue Plate

House Smoked Pulled Pork and Brisket Served with Double Cream Three Cheese Mac & Cheese, and Baked Beans - \$29.95

## Walleye

Two Hearted Beer Battered Walleye Served with Fries, Slaw, and Citrus Aioli - \$27.95

## Salmon

Seared Salmon Served with a Fresh Local Garden Panzanella - \$28.95

## Steak Frites

Grilled Prime New York Strip Served with Truffle Gruyere Fries and Green Beans - \$32.95

## Dry Rubbed Ribeye

14 oz. Dry Rub Aged, Grilled Prime Ribeye Topped with White Truffle Butter Served with White Cheddar Mashed Potatoes and Broccoli - \$49.95

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.

