

ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soups & Salads

French Onion

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

Wedge

Iceberg Lettuce, Bleu Cheese Crumble, Chopped Bacon, Pickled Red Onion, and Tomato Served with Bleu Cheese Dressing - \$17.95

Add Chicken \$6, Salmon \$9, Steak \$17

Classic Caesar

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

Add Chicken \$6, Salmon \$9, Steak \$17

Autumn Salad

Garden Greens, Sweet Potato, Chopped Walnut, Red Onion, and Sliced Local Apple with a Maple Vinaigrette - \$16.95

Add Chicken \$6, Salmon \$9, Steak \$17

Appetizers

House Pork Rinds

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

Charleston Crab Dip

Creamy Crab Dip Topped with a Browned Herb Butter Crumb Served with Toasted Bread -\$19.95

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



(231) 889-7707

www.arcadiabluffs.com



Dinner Features

South Course Burger

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

Fried Chicken and Waffles

Marinated, Battered, and Fried Chicken Thigh with Golden Waffles, and Maple Walnut Sauce- 19.95

Salmon

Seared Salmon Served with a Michigan Maple Glaze, Fresh Local Root Vegetables, and Bacon Hash - \$29.95

Walleye

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

Butternut Squash Ravioli

Served with Rosemary Brown Butter Sauce and Crumbled Amaretti Cookie, Topped with Fried Sage - \$26.95

Steak Frites

Grilled 14oz Prime New York Strip Served with Truffle Gruyere Fries, White Truffle Butter, and Green Beans - \$39.95

House-Made Meatloaf

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

Braised Beef Stew

House Braised for 12 hours on the Smoker with Local Root Vegetables, Burgundy Wine, and Roasted Beef Stock, Served with White Cheddar Mashed Potatoes - \$25.95

Weekly Specials

Friday

Rib Chili Bowl

House Smoked Ribs, Local Garden Peppers, Onions, Red Beans, and Tomatoes, Served with Honey Cornbread, Cheddar Cheese, and Sour Cream - \$16.95

Saturday

Half Rack of Ribs

Smoked Six Hours with an Award Winning House Rub and Lightly Glazed with Maple Honey BBQ Sauce, Served with Golden Corn on the Cob, Baked Beans, and Cole Slaw - \$28.95

Sunday

Chicken Wings

12 House Smoked Chicken Wings Served with Choice of Barbecue, Buffalo, or Dry Rub - \$15.95

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.



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