

ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soups & Salads

French Onion

Caramelized Onions in a Roasted Beef
Broth Topped with Croutons and
Gruyere -\$7.95
Cup - \$7.95 Bowl - \$10.95

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 - \$17.95
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 - \$15.95

Crispy Brussels Sprouts

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



(231) 889-7707
www.arcadiabluffs.com



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

Carolina Burger

Ground Beef Patty, Bacon, Red Onion, Lettuce, Tomato, and Pimento Cheese on a Brioche Bun Served with Fries - \$18.95

Pulled Pork Flatbread

16 Hour House Smoked Pulled Pork, House BBQ, Red Onion, Roasted Sweet Potato, and Cheddar Cheese - \$18.95

Cajun Chicken Sandwich

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

Butternut Squash Ravioli

Served with Rosemary Brown Butter Sauce and Crumbled Amaretti Cookie, Topped with Fried Sage - \$27.95

Fried Chicken and Waffles

Marinated, Battered, and Fried Chicken Thigh with Golden Waffles, and Maple Walnut Sauce- \$21.95

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 - \$27.95

Walleye

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

Rib Chili Bowl

House Smoked Ribs, Local Garden Peppers, Onions, Red Beans, and Tomatoes, Served with Honey Cornbread, Cheddar Cheese, and Sour Cream - \$19.95

Salmon

Seared Salmon Served with a Michigan Maple Glazed Local Root Vegetable Bacon Hash - \$29.95

House-Made Meatloaf

Chef's Classic Meatloaf Served with White Cheddar Mashed Potatoes, Green Beans, and Demi Glace - \$24.95

Steak Frites

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

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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