ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soups & Salads

French Onion

Caramelized Onions, Roasted Beef Broth, Crouton, Gruyere Cheese - \$6.95/10.95

Soup Du Jour

Freshly Prepared Soup Of The Day - \$6.95/10.95

Wedge

Iceberg Lettuce, Chopped Bacon, Red Onion, Tomato, Bleu Cheese Crumble, Bleu Cheese Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Spring Salad

Mixed Greens, Strawberry, Tomato, Red Onion, Toasted Almond, Goat Cheese, Lavander Balsamic Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Classic Caesar

Chopped Romaine, Crouton, Parmesan Cheese, Caesar Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Appetizers

Smoked Wings

House Smoked Wings, Dry Rub, Buffalo, or Sweet Red BBQ - 17.95

Crispy Brussels Sprout

Crispy Fried Brussels Sprout, Brown Butter, Dried Cherry, Toasted Almond, White Balsamic Glaze - \$14.95

Spring Bruschetta

Strawberry-Basil Chutney, Whipped Honey Goat Cheese, Balsamic Glaze, Toast Point -\$14.95

Truffle Fry

Crispy Bistro Fry, Freshly Chopped Herb Medley, Gruyere Cheese, White Truffle Oil - \$13.95

Kalamata Tapenade

Kalamata Olive Tapenade, House Made Pesto, Pickled Tomato, Feta Cheese, Toast Point - \$14.95

Coconut Shrimp

Coconut-Breaded, Deep Fried Shrimp, Sweet Thai Chili Sauce - \$16.95



Handhelds

South Course Smash Burger

Two Smashed Ground Beef Patties, Pickled Apple Slaw, Smoked Cheddar Cheese, Bacon Onion Jam, Brioche Bun - \$18.95

Greek Chicken Melt

Grilled Chicken Breast, Tomato, Pickled Onion, Parsley, Olive Tapenade, Feta Cheese, Garlic Herb Aioli, Brioche Bun - \$17.95

Chicken Salad Wrap

Grilled Chicken, Red Onion, Celery, Apple, Grape, Lettuce, Tomato, Pecan, Smoked Cheddar Cheese, Honey Mustard Dressing, Flour Tortilla - \$16.95

Chicken Sandwich

Blackened Chicken Breast, Bacon, Red Onion, Lettuce, Tomato, Red Pepper, Cajun Aioli, Brioche Bun - \$17.95

Club Sandwich

Sliced Ham, Sliced Turkey, Bacon, Lettuce, Tomato, White Cheddar Cheese, Garlic Herb Aioli, Wheatberry Bread - \$15.95

Meatloaf Sandwich

House Made Meatloaf, Fried Onion, White Cheddar Cheese, BBQ Aioli, Hoagie Roll - \$16.95

Dinner Entrees

South Course Meatloaf

House Made Meatloaf, Beef Gravy, Boursin-White Cheddar Mashed Potato, Garlic Green Bean - \$23.95

Sicilian Chicken

Grilled Chicken Breast, Roasted Red Pepper Coulis, Goat Cheese, Chiffonade Basil, Garlic Parmesan Polenta Cake, Garlic Green Bean - \$23.95

Grilled Salmon

Fresh Atlantic Salmon, House Made Lemon Honey Mustard Glaze, Roasted Redskin Potato, Grilled Asparagus - \$27.95

Fish And Chips

Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce, Lemon Wedge - \$22.95

Smoked Brisket Dinner

House Smoked Brisket, BBQ Aus Jus, Boursin-White Cheddar Mashed Potato, Brown Butter Brussel Sprout - \$27.95

Lemon Dill Whitefish

Baked Whitefish, Roasted Redskin Potato, Garlic Green Bean, Lemon Dill Compound Butter, Caper -\$26.95

Shrimp Alfredo

Sauteed Tiger Shrimp, Three Cheese Tortellini, Creamy Garlic Alfredo Sauce, Asparagus, Grape Tomato, Parmesan Cheese - \$26.95

Brisket Mac

House Smoked Brisket, Cavatappi Pasta, House Made Cheese Sauce, Roasted Red Pepper, Toasted Panko Breadcrumbs - \$23.95

