



ARCADIA BLUFFS

THE SOUTH COURSE

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

Greek Salad

Mixed Greens, Cherry Tomato, Red Onion,
Kalamata Olive, Banana Pepper, Feta
Cheese, Roasted Onion Red Wine
Vinaigrette - \$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

Crispy Brussels Sprout

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

Smoked Wings

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

Coconut Shrimp

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

Truffle Fry

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

Pretzel Bites

Salted Pretzel Bites, Beer Cheese,
Pickled Onions - \$13.95

Crab Dip

Lump Crab, Garlic, Green Onion,
Cream Cheese, Toasted Panko,
Toast Point - \$18.95

Handhelds

South Course Smash Burger

Two Smashed Ground Beef Patties, Pickled Apple Slaw, Smoked Cheddar Cheese, Bacon Onion Jam, Brioche Bun - \$19.95

Pulled Pork

House Smoked Pork, Pickled Onion, Coleslaw, White Cheddar Cheese, House Sweet Red Barbeque Sauce, Brioche Bun - \$16.95

Fish Sandwich

Fried Whitefish, Coleslaw, Pickled Onion, Tartar Sauce, Hoagie Bun - \$17.95

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 - \$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

Dinner Entrees

Pork Chop

Maple Glazed, Center Cut, Bone-In Pork Chop; Boursin-White Cheddar Mashed Potato, Brown Butter Brussels Sprout - \$32.95

Smoked Brisket Dinner

House Smoked Brisket, BBQ Aus Jus, Boursin-White Cheddar Mashed Potato, Brown Butter Brussels Sprout - \$29.95

Chicken Marsala

Grilled Chicken Breast, Creamy Marsala, Wild Mushroom, Boursin-White Cheddar Mashed Potato, Garlic Green Bean - \$25.95

Tamari Glazed Salmon

Fresh Atlantic Salmon, Tamari Ginger Glaze, Wild Rice Pilaf, Grilled Asparagus - \$27.95

Fish And Chips

Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce, Lemon Wedge - \$23.95

Whitefish

Baked Whitefish, Wild Rice Pilaf, Grilled Asparagus, Lemon Dill Butter - \$27.95

Pulled Pork Mac

House Smoked Pork, Cavatappi Pasta, House Made Cheese Sauce, Roasted Red Pepper, Toasted Panko Breadcrumbs - \$24.95

Blackened Chicken Alfredo

Blackened Chicken Breast, Three Cheese Tortellini, Creamy Garlic Alfredo Sauce, Asparagus, Grape Tomato, Parmesan Cheese - \$26.95

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.