



ARCADIA BLUFFS

THE SOUTH COURSE

Soups & Salads

French Onion

Caramelized Onion, 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

Classic Caesar

Chopped Romaine, Crouton, Parmesan
Cheese, Caesar Dressing - \$7.95/12.95
Add Chicken \$8, Salmon \$12

Chef Salad

Romaine, Ham, Turkey, Gruyere Cheese,
Tomato, Red Onion, Crouton, Ranch -
\$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 - \$ 13.95

Cheese Curd

Deep Fried Wisconsin Cheese Curds,
Garlic Herb Aioli - \$ 12.95

Bang Bang Shrimp

Cork Screw Breaded, Deep Fried Shrimp, House Bang
Bang Sauce, Green Onion - 15.95

Truffle Fry

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

Baked Brie

Brie Cheese, Honey, Dried Cherry, Apple, Almond,
Toast Points - \$ 15.95

Smoked Whitefish Dip

Smoked Whitefish Spread, Capers, Brown Butter Breadcrumbs,
Toasted Crostini
- \$ 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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Handhelds

Meatloaf Sandwich

House Made Meatloaf, White Cheddar Cheese, Fried Onion, BBQ Aioli, Hoagie Bun - \$ 15.95

Fish Taco

Fried Cod, Coleslaw, Pickled Cabbage, Pico de Gallo, Cojita, Ancho Crema - \$15.95

Korean Shortrib

House Braised Short Rib, Pickled Cabbage, Goujuchang BBQ, Hoagie Bun - \$ 17.95

Turkey Romesco

Turkey, Romesco, Havarti, Sauteed Onion, Tomato Herb Focaccia - \$ 15.95

South Course Smash Burger

Two Smashed Ground Beef Patties, White Cheddar Cheese, Lettuce, Tomato, Red Onion, Garlic Herb Aioli, Brioche Bun - \$17.95

Chicken Cordon Blue

Pretzel Crusted Chicken, Ham, Gruyere Cheese, Dijonnaise, Brioche Bun - \$ 15.95

Dinner Entrees

Potato Chip Crusted Whitefish

Wild Rice Pilaf, Roasted Root Vegetable, Dijonnaise - \$27.95

Salmon Dinner

Wild Rice Pilaf, Garlic Green Bean, Lemon Herb Butter - \$28.95

Fish And Chips

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

Pretzel Crusted Walleye

Wild Rice Pilaf, Garlic Green Beans, Dijonnaise- \$29.95

Classic Meatloaf Dinner

House-Made Meatloaf, Boursin-White Cheddar Mashed Potato, Garlic Green Bean, Beef Gravy - \$ 19.95

Chicken Marsala

Grilled Chicken Breast, Creamy Marsala, Wild Mushroom, Boursin-White Cheddar Mashed Potato, Roasted Root Vegetable - \$21.95

Northwoods Pasta

Grilled Chicken, Mushroom, Fire Roasted Tomato, Herb Pappardelle, Garlic Cream Sauce - \$ 23.95

Short Rib Dinner

House Braised Short Rib, Boursin-White Cheddar Mashed Potato, Brown Butter Brussel Sprout, Beef Gravy - \$ 21.95

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