



ARCADIA BLUFFS

STARTERS

Arancini Boudin — 15

Andouille Sausage, Shrimp, Saffron Rice, Cajun Remoulade, Red Peppers, Chives

☉ Bacon Wrapped Dates — 14

Bleu Cheese, Cherrywood Bacon, Honey Chocolate Balsamic Vinegar, Dates

☑ Baked Brie — 16

Apples, Honey, Toasted Pecans, Crostini, Brie

Charcuterie — 20

Artisan Cheeses, Prosciutto, Soppressata, Coppa, Pickled Crudite, Assorted Spreads, Crostini

Smoked Whitefish Pâté — 15

Assorted Crackers, Flatbread, Smoked Whitefish

Burrata — 16

Fresh Mozzarella, Prosciutto, Melon, Citrus Tomato Butter, Arugula, Charred Baguette

SOUP AND SALAD

Chicken Vegetable Soup — 7

☉ Wedge Salad — 12

Baby Iceberg, Cherrywood Bacon, Tomatoes, Bleu Cheese, Bleu Cheese Dressing

☉☑ Caprese Salad — 13

Fresh Mozzarella, Basil, Olive Oil, Heirloom Tomatoes, Beets, Edamame, Balsamic

Soup Du Jour — 8

☉☑ Third Coast Salad — 14

Spring Greens, Endive, Red Onions, Apples, Strawberries, Walnuts, Feta Cheese, Vinaigrette

☉ Italian Antipasto — 16

Romaine, Iceberg Lettuce, Salami, Pepperoni, Applewood Smoked Ham, Pepperoncini, Black Olives, Fontina, Herb Vinaigrette Dressing

FEATURED ENTRÉES AND SEAFOOD SPECIALTIES

☉ Filet Mignon — 52

Eight Ounce Barrel Cut Filet, Maytag Mashed, Grilled Asparagus, Pea Shoots, Sauce Au Poivre

New York Steak Diane — 46

Fourteen Ounce Center Cut New York Strip, Mushroom Cream Sauce, Onion, Sunset Mashed Potato, Brussels Sprouts, Golden Raisins

Blackened Chicken Penne — 24

Airline Chicken Breast, Zucchini, Yellow Squash, Mixed Peppers, Red Onion, Cherry Tomato, Vodka Cream Sauce, Crostini

Veal Marsala — 32

Veal Medallions, Ancient Grains, Sage, Tomato, Haricots Verts, Purple Brussels Sprouts

Pork Osso Bucco — 26

Pork Shank, Parmesan Poblano Polenta, Grilled Corn, Cumin Carrots, Nectarine Gremolata, Dressed Greens

Crab Stuffed Whitefish — 36

Jumbo Lump Crab, Whitefish, Lemon Caper Butter, Spring Vegetable Blend, Wild Rice Pilaf

Teriyaki Salmon — 32

Eight Ounce Scottish Salmon Filet, Jasmine Rice, Heirloom Carrot, Radicchio, Swiss Chard, Smoked Pistachio Teriyaki

Halibut — 34

Eight Ounce Alaskan Halibut Filet, Risotto, Romanesco Cauliflower, Sweet Peas, Beet Butter Sauce, Yam Chips

Spring Orecchiette — 30

Morel Mushrooms, Pancetta, Fried Leeks, Asparagus, Artichoke, Bean, Grilled Radish, Broccoli Raab Poached Egg, Lemon Cream Sauce

Vegan Bolognese — 24

Impossible Meatballs, Marinara, Onion, Basil, Roasted Red Pepper, Spaghetti Noodles

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.

GLUTEN FREE ☉

VEGETARIAN ☑



SIGNATURE COCKTAILS

Woodford Old Fashioned — 15

Woodford Reserve Bourbon, Orange Slice, Cherry, Sugar, Bitters, Soda

Rosemary Twist — 12

Grey Goose Vodka, Rosemary, Ginger Beer, Lemon Juice

Strawberry Basil Lemonade — 10

New Amsterdam Vodka, Monin Strawberry, Basil, Lemon Juice, Soda

Mango Jalapeño Margarita — 14

Patron Silver Tequila, Monin Jalapeño, Monin Mango, Taste of Florida Sour Mix, Lime Juice, Grand Marnier

The Tee Off — 16

Don Julio Blanco Tequila, Agave Nectar, Lime Juice

Tito's Mule — 12

Tito's Vodka, Lime Juice, Ginger Beer

Cucumber Mint Martini — 13

Hendricks Gin, Fresh Mint, Lime Juice, Monin Cucumber, Tonic

Blood Orange Martini — 12

Smirnoff Orange Vodka, Monin Blood Orange, Orange Juice

Berry Martini — 10

New Amsterdam Red Berry Vodka, Monin Wildberry, Cranberry Juice, Fresh Berries

White Sangria — 12

Chardonnay, Monin Mango, Peach Brandy, Soda

WHITES BY THE GLASS

Chateau Grand Traverse LateHarvest — 8

Riesling, MI, 2017

Louis Jadot — 9

Rose, France, 2017

Sartori — 9

Pinot Grigio, Italy, 2017

Joel Gott — 9

Sauvignon Blanc, CA, 2016

Lunetta — 12

Prosecco Split

Avalon — 10

Chardonnay, CA, 2016

Raeburn — 12

Chardonnay, Russian River, CA, 2015

REDS BY THE GLASS

Angeline — 10

Pinot Noir, CA, 2017

LaCrema — 13

Pinot Noir, Monterey, CA, 2016

Tangley Oaks — 10

Merlot, CA, 2013

Alta Vista — 10

Malbec, Argentina, 2016

Josh Cellars — 10

Cabernet Sauvignon, CA, 2015

Chateau St. Michelle — 12

Cabernet Sauvignon, Indian Wells, WA, 2015

BEER

Bud Light — 4

Coors Light — 4

Bravazzi Grapefruit — 4

Bravazzi Blood Orange — 4

Michelob Ultra — 4

Labatt Blue — 4

Modelo — 4

DRAFT BEER

