

# Dinner Menu



## Appetizers

Artisan Cheese Selection with Apple and Berries	9.00
Chilled Shrimp Martini	7.50
Bruschetta with Roasted Tomato, Onion, and Reggiano	6.50
Baked Brie with Honey, Pecan, and Apple	10.00
Smoked Whitefish Pate and Flatbread Crackers	6.50
Artichoke Dip and Crostinis	7.50
Flatbread "Pizza"	6.25

## Salads

Iceberg Wedge with Bacon, Bleu Cheese and Tomato	7.00
Caesar Salad	5.00
Loving Dove Farm Greens and Tomato Vinaigrette	6.50
Salad Maison with Carrot, Red Onion and Croutons	4.50
Greek Salad of Tomato, Feta and Olives on Greens	6.00
Greek Salad for Four	12.00
Loving Dove Farm Mixed Greens, Strawberries, Pecan	6.50

## Small Plates

Grilled Mediterranean Lamb Chops	21.00
Maryland Crab Cakes with Two Sauces	13.00
Petite Kobe Beef Sizzler with Fries	17.50
Lemon Chicken Breast and Vegetables	12.00
Lake Perch with Lemon Aioli and Coleslaw	15.50

## Fresh Fish and Seafood

Stuffed Great Lakes Whitefish	22.00
<i>Shrimp and scallop corn bread stuffing, red pepper cream.</i>	
Alaskan Halibut	27.00
<i>Roasted with grilled onion, tomato, and cilantro. Served with rice and vegetable medley</i>	

## Steaks and Chops

Filet Mignon	41.00
<i>Roasted potatoes, green beans and a herb steak butter.</i>	
New York Strip Sirloin	33.50
<i>Green beans and mashed potatoes.</i>	
Prime Grade Ribeye Steak	39.00
<i>Roasted potatoes and green beans.</i>	
Bistro Bleu Chuck Tender	21.00
<i>vegetable and mashed potatoes.</i>	
Steak and Perch	29.00
<i>chuck tender &amp; three perch. Mashed potatoes and vegetable.</i>	

## Arcadia Specialties

Roasted Rack of Lamb	39.00
<i>Feta cheese tapenade, olive cocktail and grilled flatbread with fresh vegetables.</i>	
Pork Tenderloin	21.00
<i>cherry port demi glace with rice and fresh vegetables.</i>	

*Ask your server about menu items that are cooked to order or served raw.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*