ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soups

Soup Du Jour

Freshly Prepared Chef's Choice Soup - \$6.95

French Onion

Caramelized Onions in a Roasted Beef Broth Topped With Croutons and Swiss Cheese - \$6.95

Salads

Upgrade to a Full-Size Salad With Your Choice of Protein: Chicken - \$7.95, Shrimp - \$11.95, Salmon - \$15.95

Side Wedge

Iceberg Lettuce, Bleu Cheese Crumbles, Chopped Bacon, Red Onions, and Tomatoes Served With Bleu Cheese Dressing - \$7.95

Side Garden

Mixed Greens, Tomatoes, Red Onions, and Carrots Served With Your Choice of Dressing - \$6.95

Side Harvest Salad

Mixed Greens, Dried Cherries, Candied Pecans, Red Onions, Carrots, and Shredded Goat Cheese Served With Maple Vinaigrette - \$8.95

Side Caesar

Chopped Romaine, Croutons, and Parmesan Cheese Served With Caesar Dressing - \$7.95

Appetizers

Pulled Pork Quesadilla

House Smoked Pulled Pork, Peppers, Onions, and Cheese Served With Corn and Black Bean Pico and Sour Cream - \$14.95

Coconut Shrimp

Six Coconut Battered Shrimp Served Crispy Fried With Sweet Thai Chili Sauce - \$16.95

Pretzel Bites

Salted Pretzel Bites Served With Warm Beer Cheese - \$15.95

Truffle Fries

Thick Cut Steak Fries Tossed in White Truffle Oil, Parmesan, and Freshly Chopped Herbs - \$13.95

Crispy Brussels Sprouts

Crispy Fried Brussels Sprouts, Brown Butter, Bacon, Balsamic Reduction, and Parmesan Cheese - \$15.95

Calamari

Lightly Dusted, Crispy Fried Calamari Served With Citrus Aioli - \$16.95

www.arcadiabluffs.com/dining (231) 889-7707

Handhelds

Served with Fries, Chips, or Sweet Potato Fries
Substitute Onion Rings for \$3

South Course Burger

Ground Beef Patty, Bacon, Sautéed Onions, White Cheddar Cheese, Lettuce, Tomatoes, and Poblano Aioli on a Brioche Bun - \$17.95

Patty Melt

Ground Beef Patty, Sautéed Onions, Swiss Cheese and Thousand Island Served on Toasted Rye Swirl Bread - \$16.95

Pulled Pork

House Smoked Pulled Pork, Slaw, and Barbecue Sauce Served on a Brioche Bun - \$16.95

Cuban

House-Smoked Pulled Pork, Sliced Ham, Pickles, Swiss Cheese, and Dijon Mustard Served on a Pressed Hoagie Bun - \$17.95

Chicken Club

Grilled Chicken Breast, Bacon, Swiss Cheese, Lettuce, Tomato, Onion, and Dijonnaise Served on a Brioche Bun - \$16.95

Brisket Grilled Cheese

Sharp Cheddar Cheese, Pimento Cheese, and Smoked Brisket Served on Herbed Butter Texas Toast - \$19.95

Entrees

Tuscan Mahi Mahi

Seared Mahi Mahi, Red Peppers, Onions, Artichokes, Olives, and Sun-Dried Tomatoes Served With Roasted Tomato Risotto - \$24.95

Chicken Piccata

Lightly Dusted, Seared Chicken Breast Served With White Cheddar Mashed Potatoes, Green Beans, and Lemon Caper Butter Sauce - \$21.95

House-Made Meatloaf

Chef's Classic Meatloaf Served With White Cheddar Mashed Potatoes, Green Beans, and Beef Gravy - \$19.95

Salmon

Seared Salmon Served With Lemon Herb Risotto, Maple Glazed Carrots, and Cherry Amandine - \$27.95

Shrimp Scampi

Tiger Shrimp, Red Peppers, and Onions Served Over Spaghetti Noodles With a Roasted Garlic Butter Sauce - \$23.95

Cod

Crispy Fried, Beer Battered Cod Served With Choice of Fries, Slaw, and Citrus Aioli - \$18.95

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.



Ask your server about our weekly specials or



Join us for Trivia Tuesdays! Ask your server for details

or



Ask your server about our events this winter season or

