



ARCADIA BLUFFS

STARTERS

<div>GF</div> <div>CRISPY BRUSSELS SPROUTS</div> <div>18</div> <div>Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Reggiano, Sugar Cured Bacon, Brown Butter</div>	<div>VEG</div> <div><div></div>BAKED BRIE</div> <div>18</div> <div>Baby Brie, Sliced Apple, Warm Honey, Toasted Pecans, Toasted Crostini, Fresh Berries</div>
<div>GF</div> <div>SHRIMP COCKTAIL</div> <div>16/32</div> <div>Dozen or Half-Dozen Classic Shrimp Cocktail, Homemade Cocktail Sauce, Lemon Wedge</div>	<div>CHARCUTERIE BOARD</div> <div>32</div> <div>Prosciutto, Sopprasatta, Salametti, Coppa, Taleggio, Beemster Gouda, Danish Bleu, Marinated Olives, Blackberry Mostarda, Crostini</div>
<div>VEG</div> <div>MEDITERANEAN BRUSCHETTA</div> <div>22</div> <div>Tomatoes, Olives, Shallots, Garlic, Red Peppers, Artichoke, Feta, Balsamic Reduction</div>	<div>WHITEFISH PATE</div> <div>16</div> <div>Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread, Capers</div>

SOUP

HOMEMADE SOUP DU JOUR	Cup	Bowl
	7	12

SALADS

<div></div> <div>BLUFFS CAESAR</div> <div>18</div> <div>Romaine, Artichoke, Tomato, Croutons, Shaved Parmesan, Caesar Dressing</div>	<div>GF</div> <div>CLASSIC WEDGE</div> <div>18</div> <div>Iceberg Lettuce, Heirloom Cherry Tomato, Red Onion, Bacon, Bleu Cheese Dressing, Bleu Cheese Crumbles</div>
<div>GF</div> <div>STRAWBERRY FIELDS</div> <div>18</div> <div>Baby Spinach, Strawberries, Blueberries, Red Onion, Cucumber, Candied Pecans, Feta Cheese, Lemon Blueberry Vinaigrette</div>	<div>GF</div> <div>GOAT &amp; BEET</div> <div>18</div> <div>Baby Spinach, Sliced Beet, Goat Cheese, Mandarin Orange, Roasted Pine Nuts, Honey Mustard Lemon Vinaigrette</div>

Add Chicken \$12 / Add Shrimp \$14 / Add Salmon \$16



# ARCADIA BLUFFS

## SANDWICHES

Served With Choice Of  
Chips, Fries, Sweet Potato Fries

 <b>ARCADIA CLUB</b> 18	 <b>BLUFFS BURGER</b> 25
Applewood Smoked Ham, Smoked Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Wheat Bread	Wagyu Burger Blend, Balsamic Cherry Sauce, Applewood Smoked Bacon, Caramelized Onions, Munster Cheese
<b>GRILLED CHICKEN SANDWICH</b> 24	<b>PASTRAMI MELT</b> 22
Grilled Chicken Breast, Herb Aioli, Provolone Cheese, Cucumber Artichoke Salsa, Arugula	Shaved Pastrami, Swiss Cheese, Caramelized Onions, Spicy Dijon Mustard, Rye Bread
 <b>WALLEYE SANDWICH</b> 18	<b>ITALIAN GRINDER</b> 20
Pretzel Crusted Walleye, Lemon Dressed Arugula, Dijonnaise, Caramelized Onion, Ciabatta	Ham, Soppressata, Coppa, Lettuce, Tomato, Onion, Banana Peppers, Basil Pesto Aioli, Olive Tapenade, Ciabatta
<b>BANG BANG SHRIMP WRAP</b> 18	<b>GREEK CHICKEN WRAP</b> 18
Fried Shrimp, Cherry Tomato, Arugula, Cucumber, Red Onion, House Bang Bang Sauce, Flour Tortilla	Chicken Breast, Cucumber, Tomato, Red Onion, Kalamata Olives, Banana Peppers, Spring Mix, Feta, Red Wine Vinaigrette, Flour Tortilla
 <b>CHERRY CHICKEN</b> 16	<b>PATTY MELT</b> 20
Roasted Pulled Chicken, Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, All-Butter Croissant	Wagyu Burger Blend, Caramelized Onions, Thousand Island Dressing, Swiss Cheese, Rye Swirl Bread


## ENTRÉES

<b>GREAT LAKES WALLEYE</b> 42	<b>SCOTTISH SALMON</b> 40
Pretzel Crusted Walleye, Roasted Potatoes, Green Beans, Dijonnaise	Grilled Salmon, Roasted Potatoes, Green Beans


THE DINING ROOM

14710 Northwood Hwy. Arcadia, MI  
231-889-3009

[www.arcadiabluffs.com](http://www.arcadiabluffs.com)

 GF

 V

 VEG

 Bluffs Classic

Gluten Free   Vegan   Vegetarian   Bluffs Classic

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.