

ARCADIA BLUFFS

HOURS

05:00 PM
10:00 PM

STARTERS

BAVARIAN PRETZEL 18
Giant Soft Pretzel, Cherry Mostarda, Horseradish Bar Cheese, Pickled Red Onions

CHERRY APPLE PORK BELLY 18
Spicy Cherry Glaze Pork Belly, Apple Butter, Fresh Apple

CRISPY BRUSSELS SPROUTS 16
Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Bacon, Brown Butter

BAKED BRIE 🚩 18
Baby Brie, Sliced Apples, Warm Honey, Toasted Pecans, Toasted Crostini, Fresh Berries

SOUP

HOMEMADE SOUP DU JOUR	CUP	BOWL
	7	12

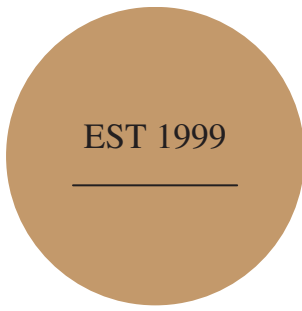
SALADS

BLUFFS CAESAR 🚩 10
Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing

Ⓜ️ **CLASSIC WEDGE** 9
Iceberg Lettuce, Heirloom Cherry Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing

Ⓜ️ **GARDEN SALAD** 8
Mixed Greens, Red Onion, Shaved Carrots, Cucumbers, Tomatoes, Choice of Salad Dressing

Ⓜ️ **APPLE WALNUT** 9
Mixed Greens, Sliced Local Apples, Red Onion, Walnuts, Feta Cheese, Cranberry Honey Vinaigrette




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SPECIALTY ENTREES

<p>Ⓜ FILET MIGNON  60</p> <p><i>8-Ounce Black Angus Reserve Filet, Wild Mushrooms, White Cheddar Mashed Potatoes, Grilled Asparagus, Demi-Glace</i></p>	<p>BERKSHIRE PORK CHOP 40</p> <p><i>Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Maple Glaze</i></p>
<p>BONELESS SHORT RIB 48</p> <p><i>Braised Short Rib, Gorgonzola Mashed Potatoes, Crispy Brussels Sprouts, Veal Demi-Glace</i></p>	<p>Ⓜ SCOTTISH SALMON 40</p> <p><i>Maple Glazed Salmon, Pumpkin Risotto, Roasted Root Vegetables</i></p>
<p>SEAFOOD ALFREDO 46</p> <p><i>Lobster, Shrimp, Crab, Fire Roasted Tomatoes, Shallots, Parmesan Cream Sauce, Bucatini Noodles</i></p>	<p>Ⓜ NEW YORK STRIP 56</p> <p><i>12-Ounce Center Cut New York Strip, Roasted Redskin Potatoes, Charred Broccolini, Roasted Garlic Butter</i></p>
<p>WALLEYE  42</p> <p><i>Fresh Sautéed Pretzel Crusted Walleye, White Cheddar Mashed Potatoes, Haricot Vert, Dijonnaise</i></p>	<p>CAJUN CHICKEN TORTELLINI 38</p> <p><i>Blackened Chicken Breast, Cajun Cream Sauce, Roasted Red Peppers, Shallots, Ricotta Stuffed Tortellini</i></p>

Ⓜ	Ⓜ	Ⓜ	
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.