ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soups & Salads

French Onion

Caramelized Onions, Roasted Beef Broth, Crouton, Gruyere Cheese - \$6.95/10.95

Soup Du Jour

Freshly Prepared Soup Of The Day - \$6.95/10.95

Wedge

Iceberg Lettuce, Chopped Bacon, Red Onion, Tomato, Bleu Cheese Crumble, Bleu Cheese Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Greek Salad

Mixed Greens, Tomato, Red Onion, Banana Pepper, Kalamata Olive, Feta Cheese, Roasted Onion Vinegrette - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Classic Caesar

Chopped Romaine, Crouton, Parmesan Cheese, Caesar Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Appetizers

Smoked Wings

House Smoked Wings, Dry Rub, Buffalo, or Sweet Red BBQ - \$17.95

Crispy Brussels Sprout

Crispy Fried Brussels Sprout, Brown Butter, Bacon, Parmesan Crisp, White Balsamic Glaze - \$15.95

Maryland Crab Cakes

Maryland Style Crab Cakes, Dijonnaise, Fennel Salad- \$18.95

Truffle Fries

Crispy Bistro Fry, Freshly Chopped Herb Medley, Gruyere Cheese, White Truffle Oil - \$13.95

Baked Brie

Brie Cheese, Apple, Toasted Almond, Dried Cherry, Spiced Honey, Toast Points-\$16.95

Bang Bang Shrimp

Corkscrew Shrimp, Lightly Dusted, House Made Bang Bang Sauce - \$16.95



(231) 889-7707 www.arcadiabluffs.com

Handhelds

South Course Smash Burger

Two Smashed Ground Beef Patties, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Red Onion, Cherry Worcestershire Aioli, Brioche Bun - \$20.95

Whitefish Sandwich

Fried Great Lakes Whitefish, Coleslaw,
Pickled Red Onion, Tartar Sauce, Hoagie Roll
- \$17.95

Chicken Salad Wrap

Grilled Chicken, Red Onion, Celery, Apple, Smoked Cheddar, Pecan, Lettuce, Tomato, Honey Mustard Dressing, Flour Tortilla - \$16.95

Chicken Sandwich

Blackened Chicken Breast, Bacon, Red Onion, Lettuce, Tomato, Red Pepper Cajun Aioli, Brioche Bun - \$18.95

Club Sandwich

Sliced Ham, Sliced Turkey, Bacon, White Cheddar Cheese, Lettuce, Tomato, Garlic Herb Aioli, Wheatberry Bread - \$16.95

Smoked Pork Sandwich

Smoked Pork, Coleslaw, White Cheddar Cheese, Pickled Red Onion, Sweet Red BBQ Sauce Brioche Bun. - \$17.95

Dinner Entrees

Wagyu Sirloin

Wagyu Beef Sirloin, Boursin White Cheddar Mashed Potato, Grilled Asparagus, Garlic Worcestershire Demi, Local Mushroom - \$34.95

Chicken Marsala

Sauteed Chicken Breast, Chefs Blend Mushrooms,
Boursin White Cheddar Mashed Potato,
Garlic Green Bean, Creamy Marsala Wine Sauce
- \$25.95

Thai Peanut Pasta

Sauteed Tiger Shrimp, Red Pepper, Green Onion, Garlic, Bucatini, Roasted Peanut, House Made Peanut Sauce - \$28.95

Fish And Chips

Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce, Lemon Wedge - \$22.95

Pork Chop

Berkshire Farms Grilled Pork Chops, Mashed Potato, Brussels Sprout, Bourbon Maple Glaze. -\$29.95

Potato Chip Whitefish

Great Lakes Whitefish, Fresh Ground House Potato Chip, Rice Pilaf, Garlic Green Bean, Dijonnaise - \$28.95

Blackened Chicken Alfredo

Blackened Chicken, Three Cheese Tortellini, Asparagus, Grape Tomato, Creamy Garlic Alfredo Sauce, Parmesan Cheese - \$26.95

Tamari Salmon

Atlantic Salmon, Wild Rice Pilaf, Grilled Asparagus, Tamari Orange Glaze -\$27.95

