



ARCADIA BLUFFS

Mothers Day Brunch

Appetizers

Charcuterie Platter \$24

Cranberry Stilton, Aged Chevre, Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Local Cherry Mostarda, Grilled Baguette

Baked Brie \$16

Baby Brie, Sliced Local Apples, Sleeping Bear Farms Honey, Toasted Pecans, Crostini

Crispy Brussel Sprouts \$16

Fried Crispy Brussel Sprouts, Balsamic Reduction, Parmesan Crisp, Pancetta, Brown Butter

Smoked Fish Platter \$30

Great Lakes Smoked Whitefish, Cold Smoked Salmon, White Anchovies, Capers, Peruvian Peppers, Pickled Red Onion, Flatbread Crackers

Shrimp Cocktail \$17

Half Dozen, Jumbo Tiger Shrimp, Classic Cocktail Sauce, Meyer Lemon

Crab Cakes \$22

Two Maryland Crab Cakes, Triple Citrus Aioli, Lemon Dressed Arugula

Salads

Pierport Salad \$24

Lump Crab, Tiger Shrimp, Spring Mix, Heirloom Tomatoes, Red Onion, Roasted Walnuts, Dried Cranberries, Lemon Dijon Vinaigrette

Classic Wedge \$16

Baby Iceberg Lettuce, Heirloom Tomatoes, Shaved Red Onion, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

Goat & Beet Salad \$16

Crumbled Chevre, Roasted Beets, Orange Segments, Baby Spinach, Candied Almonds, Traverse City Cherry Vinaigrette

Salmon Caesar \$24

Scottish Salmon, Grilled Artichoke, Parmesan, Heirloom Tomato, Homemade Herb Crouton

Sandwiches

Arcadia Club \$18

Spiral Cut Ham, Thick Cut Turkey Breast, Cherrywood Smoked Bacon, White Cheddar, Herb Aioli, Lettuce, Tomato, Michigan Wheat Bread

Italian Sub \$18

Applewood Smoked Ham, Hot Coppa, Sopprasata, Olive Tapenade, Basil Pesto Aioli, Provolone Cheese, Lettuce, Tomato, On Chibatta

Cherry Chicken Croissant \$16

Roasted Pulled Chicken, Fresh Herb Aioli, Traverse City Dried Cherries, Toasted Pecans, Celery, Onion, Croissant

Smoked Salmon Pretzel \$19

Cold Smoked Scottish Salmon, Herb Cheese Spread, Pickled Red Onion, Spring Greens, Fried Capers, Pretzel Roll





Breakfast Entrees

Surf & Turf Benedict **\$28**

Poached Eggs, Smoked Salmon, Shaved Prime Rib, Hollandaise Sauce, Paprika, English Muffin, Breakfast Potatoes

Bluffs Benedict **\$18**

Poached Eggs, Applewood Ham, Hollandaise Sauce, Paprika, English Muffin, Breakfast Potatoes

Tuscan Egg White Omlette **\$18**

Three Eggs, Crispy Prosciutto, Fire Roasted Tomatoes, Grilled Artichokes, Mozzarella, Fresh Basil, Breakfast Potatoes, Toast

Chorizo Skillet **\$18**

Two Eggs, Chorizo, Bell Peppers, Onions, Cheddar Cheese, Ancho Crema, Breakfast Potatoes, Toast

Banana Foster French Toast **\$16**

Brioche French Toast, Topped With Banana Foster, Side of Sausage

Blueberry Crepes **\$16**

Fresh Folded Crepes, Honey Whipped Mascarpone, Blueberry Compote,

Lunch Entrees

Herb Crusted Prime Rib **\$42**

Medium Rare Oven Roasted Prime Rib, Garlic Herb Mashed Potatoes, Veal Demi-Glace, Roasted Carrots

Cajun Rubbed Pork Loin **\$36**

Roasted Pork Loin, Root Vegetable Hash, Crispy Sweet Potatoes, Heirloom Tomato Chutney,

Crab Cake Stuffed Salmon **\$38**

Maryland Crab Cake, Scottish Salmon, Newburg Sauce, Haricot Vert, Wild Rice Pilaf

Oven Roasted Ham **\$36**

Pepper Rubbed Ham, Garlic Herb Mashed Potatoes, Roasted Pineapple, Crispy Brussel Spouts, Cinnamon Honey Glaze

Tuscan Shrimp Tortellini **\$36**

Sauteed Tiger Shrimp, Cheese Stuffed Tortellini, Roasted Red Pepper, Artichoke Hearts, Heirloom Tomato, Olives, Basil Pesto

New York Strip **\$58**

14-Ounce Center Cut New York Strip, Roasted Red Skin Potatoes, Charred Broccolini, Caramelized Cranberry Stilton

Desserts

Cherry Cobbler **\$10**

Cherry Cheese Cake **\$10**

Peanut Butter Pie **\$10**

Ruthies Delight **\$10**

Chocolate Torte **\$10**

