

Appetizers

Boneless Chicken Wings \$12.95

pepper breaded boneless chicken breast
buffalo, barbeque, sweet thai chili, bourbon,
garlic parmesan, mango habanero, dry rub
(can't decide – pick two and go half and half)

Mexican Street Corn Dip \$11.50

Creamy fire roasted corn, poblano, cotija cheese,
bacon, lime, cilantro. Served with tortilla chips

Coconut Breaded Shrimp \$11.95

sweet & sour orange marmalade

White Cheddar Cheese Curds \$10.50

zesty seasoning, ranch dressing

Soup and Salads

Chef's Soup of the Day

Cup \$4.25/ Bowl \$6.95

Bluffside Salad \$6.75

spring mix, tomato, hardboiled egg,
sunflower seeds, focaccia croutons
add char-grilled chicken \$5

Kale Caesar Salad \$11.95

chopped kale, brussel sprouts, napa cabbage,
shaved parmesan, focaccia croutons,
hardboiled egg, creamy caesar dressing, toasted
garlic rounds,
add char-grilled chicken \$5

Sandwiches

served with choice of fresh fruit, house made coleslaw, or seasoned fries (substitute soup \$2.00)

Prime Rib French Dip \$17.50

slow roasted prime rib, sautéed onion, warm
hoagie roll, au jus, creamy horseradish available,
add provolone \$1.25

Smokey Mountain Turkey \$13.95

smoked turkey, bacon, smoked gouda, field
greens, tomato, ancho chipotle sauce,
toasted multigrain

House-Fresh Chicken Salad \$14.50

cranberry wild rice bread, field greens

Grilled Ham & Gouda \$13.50

sliced ham, honeysweet mayo, smoked gouda,
field greens, grilled multigrain

Pesto Chicken \$15.95

char-grilled breast, basil pesto mayo, field greens,
tomato, red onion

Bluffside Burgers*

served with choice of fresh fruit, house made coleslaw, or seasoned fries (substitute soup \$2.00)

go plant-based and substitute Beyond Burger - \$1

Certified Angus \$13.95

field greens, tomato, red onion, pickle,
*add cheddar, american, provolone,
gouda, or pepperjack – \$1.25*

MacBluff \$17.95

Two patties, 1000 island, lettuce, American,
pickles, onions

Hickory \$16.50

applewood bacon, cheddar, tangy bbq

Bacon & Egg \$16.50

fried egg, applewood smoked bacon,
melted american cheese

Saul Gouda \$17.25

sautéed onion, chopped bacon, smoked gouda,
honey-sweet mayo

Dessert

Chocolate Decadence Torte, white chocolate drizzle, whipped cream \$6.25

Key Lime Pie, graham cracker crust, whipped cream \$5.95

The Best of Bluffside:

Friday Night Fish Fry

Icelandic Cod Beer Battered or Broiled. Served with choice of seasoned fries or wild rice blend along with coleslaw, lemon, and creamy tartar sauce.

Ask server for current pricing

Saturday Night Prime Rib

Slow roasted, served with rosemary red potatoes, chef veg, au jus, and creamy horseradish.

8oz Cut-

12oz Cut-

Ask server for current pricing