

# CAMPS

RESTAURANT

AT  
GREENHORN CREEK  
RESORT

## Salad & Soup

Grilled Prawn Salad 24

grilled prawns, hard boiled eggs, cucumber, grape tomato, red onion, mixed greens, lemons with louie dressing

Cali Cobb 19

romaine, arugula, cherry tomato, avocado, roasted turkey, smoked bacon, hard-boiled egg, gorgonzola

House Salad 12

mixed greens, cherry tomato, carrot, cucumber, olive, red onion, choice of dressing

Caesar Salad 16

romaine, caesar, asiago, cheese, croutons

Soup Du Jour 9

Chicken 9 Prawns 12 Salmon 10

## Starters

Pub Pretzel 11

beer cheese, creole mustard, local honey

Spicy Roasted Brussel 13

Sprouts

pan fried brussel sprouts spicy garlic chili oil, cranberries, pecan, syurp

Lobster Crab Cakes 16

crab and lobster cake with garlic lemon aioli

Calamari 16

fried rings and tentacles with hot cherry peppers and cocktail sauce

Prawn Cocktail 18

Prawns, cocktail sauce lemon wedge

Chicken Wings 17

choice of garlic parmesan, buffalo or BBQ

served with ranch or bleu cheese dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Food Allergy Notice: Please Be Advised That Food Prepared In The Kitchen May Contain These Ingredients Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

We accept 4 checks per table, parties of 6 or more are subject to a 18% Gratuity

# Pasta

<b>Wild Mushroom Pasta</b> 26	<b>Burrata Ravioli</b> 26	<b>Linguini Carbonara</b> 24
wild mushroom medley, garlic white wine sauce, penne, goat cheese	roasted butternut squash, sun dried tomato, sage garlic cream sauce	Prosciutto, peas, parmesan egg, cream sauce, linguini

# Main Course

**Honey Ginger Salmon** 28  
salmon, honey ginger soy, glaze, rice pilaf, seasonal vegetable

**Ribeye** 38  
12 oz ribeye, black garlic dijon, demi glaze, wild mushroom, whipped potatoes, seasonal vegetables

**Slow Roasted Prime Rib** 39  
available Friday and Saturday  
12 oz. prime rib, seasonal vegetables, whipped potatoes

**Chicken Saltimboca** 28  
chicken roulade, mozzarella cheese prosciutto, sage, marsala garlic cream sauce, rice pilaf seasonal vegetables

**Filet Mignon** 38  
6oz filet, chimichurri compound butter, sun-dried tomato sauce, whipped potatoes, seasonal vegetables

**St Louis Style Ribs** 28/33  
available as a half or full rack  
12 hour pork ribs - house signature bbq sauce  
cole slaw, potatoes

# Desserts

**Oops!!! I Dropped** 10  
**The Ice Cream Cone**  
choice of chocolate, vanilla, or caramel

**Cheesecake** 12  
graham cracker crust fresh berries with berry coulis

**Bread Pudding** 12  
pecans, chocolate, whiskey caramel orange creme anglais

**Creme Brulee** 12  
custard and bruleed sugar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Food Allergy Notice: Please Be Advised That Food Prepared In The Kitchen May Contain These Ingredients Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.  
We accept 4 checks per table, parties of 6 or more are subject to a 18% Gratuity