

Salad & Soup

Add Chicken 5 - Prawns 6
 Salmon 10

Soup Du Jour 5/8

House Salad 5/11
 choice of Ranch - 1000 - Bleu
 Cheese-Balsamic Italian

Caesar Salad 5/11
 add Anchovies \$3

Grilled Prawn Salad 20
 Grilled Prawns - Hard Boiled Egg -
 Cucumber - Grape Tomato - Red Onion
 - Mixed Greens - Lemon - Louie Dressing

Blackened Salmon Caesar 16
 Blackened Salmon - Homemade Caesar
 Dressing - Croutons - Parmesan Cheese

Starters

New!
 Pork Belly Totchos 16

Pork Belly - Tater Tots - Beer
 Cheese - Bacon - Pickled Jalapeno -
 Green Onions - Creme Fraiche and
 BBQ Drizzle

Lobster Crab Cakes 12
 Crab and Lobster Cake - Garlic
 Lemon Aioli

Calamari 14
 Fried Rings and Tentacles - Hot
 Cherry Peppers - Cocktail Sauce

Chicken Wings 12
 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 This 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

The Main Event

served with french fries

Substitute Onion Rings - Garlic Fries - Tater Tots - Side Salad - Cup of Soup 3

Substitute Gluten Free Bun \$3 Substitute Garden Burger \$3

French Dip	15	1/2 Rack Ribs	22
Slow Roasted Prime Rib - Jack Cheese Caramelized Onions - Ciabatta Bun		Pork St Louis Ribs House Signature BBQ Sauce	
Clubhouse Sandwich	16	Crispy Chicken Sandwich	16
Turkey - Ham - Bacon - Lettuce Tomato - Onion		Panko Coated Chicken Breast - Jalapeno Bacon - Chipotle Ranch - Lettuce Tomato - Onion	
Camps Burger	12	Pesto Chicken Sandwich	16
Cheddar Cheese - Sriracha Aioli Lettuce - Tomato - Onion add Bacon or Avocado \$3		Grilled Chicken Breast - Pesto - Mozzarella Pesto Aioli	
BBQ Bacon Burger	15	BLT	12
Onion Tangles - Homemade BBQ Sauce - Jack Cheese		Bacon - Lettuce - Tomato Sourdough Bread add Avocado \$3	
Mushroom Burger	13	Buffalo Chicken Wrap	13
Sauteed Mushrooms and Onions Swiss Cheese - Garlic Aioli		Chicken Strips - Buffalo Sauce - Bleu Cheese - Romaine - Onion Straws - Red Pepper Tortilla	

Desserts

Oops!!! I Dropped The Ice Cream Cone	10	Bread Pudding	12
choice of Cha Cha Chocolate, Milli Vanilli, or Salty Rivers of Gold		Pecans - Chocolate - Whiskey Caramel Orange Creme Anglais	
Cheesecake	12	Crepe Brulee	8
Graham Cracker Crust - Fresh Berries Berry Coulis		Custard - Bruleed Sugar	

Proudly Presented by the Camps Culinary Team

Greenhorncreek.com // (209) 729-8181

HAPPY HOUR

AT CAMPS

3PM-5PM DAILY

Salads

\$11 full / \$5 side House
choice of: ranch, 1000 island or bleu cheese
balsamic Italian, blueberry vinaigrette

\$11 full / \$5 side Caesar
add Anchovies \$3

Sliders 3 ways

\$12 Spicy pork belly
with Sriracha citrus slaw

\$10 Beer cheese chicken
with bacon

\$11 French Sliders
with Sriracha Aioli arugula, sautéed onions

Appetizers

\$6 Fry basket
regular or tots
\$3 extra make them garlic!

\$12 Chicken wings
Choice of: garlic parmesan, BBQ,
buffalo sauce, or No Sauce
served with ranch or blue cheese

\$14 Calamari
fried rings and tentacles
with hot cherry peppers and cocktail sauce

\$12 Spicy Brussel sprouts
pan fried Brussel sprouts
with spicy garlic chili oil and parmesan

CAMPS

RESTAURANT

AT
GREENHORN CREEK

RESORT

Salad & Soup

Grilled Prawn Salad 20

Grilled Prawns - Cucumber - Grape
 Tomato - Red Onion - Mixed Greens -
 Lemon - Louie Dressing

Warm Duck Salad 22

Duck Leg Confit - Goat Cheese - Candied
 Pecans - Roasted Butternut Squash - Dried
 Cranberries - Red Onion - Spinach -
 Bacon Honey Mustard Vinaigrette -
 Balsamic Reductions

House Salad 6/11

choice of Ranch - 1000 - Bleu
 Cheese-Balsamic Italian

Add Chicken 5 - Prawns 6
 Salmon 10

Caesar Salad 6/11

Add Chicken 5 - Anchovies 4
 Prawns 6 - Salmon 10

Soup Du Jour 5/8

Starters

New! Pork Belly Totchos 16

Pork Belly - Tater Tots - Beer
 Cheese - Bacon - Pickled Jalapeno -
 Green Onions - Creme Fraiche and
 BBQ Drizzle

Spicy Roasted Brussel Sprouts 12

Pan Fried Brussel Sprouts
 Spicy Garlic Chili Oil
 Cranberries - Pecan - Syurp

Lobster Crab Cakes 14

Crab and Lobster Cake - Garlic
 Lemon Aioli

Calamari 14

Fried Rings and Tentacles - Hot
 Cherry Peppers - Cocktail Sauce

Prawn Cocktail 16

Prawns - Cocktail Sauce
 Lemon Wedge

Chicken Wings 12

Choice of Garlic Parmesan, Buffalo,
 or BBQ Served with Ranch or Bleu
 Cheese Dressing

Pasta

Add Chicken 5 - Add Prawns 6 - Add Salmon 10

Wild Mushroom Pasta 24	Burrata Ravioli 22	Linguini Carbonara 20
Wild Mushroom Medley Garlic White Wine Sauce - Penne - Goat Cheese	Burrata Ravioli - Roasted Butternut Squash - Sun Dried Tomato - Sage Garlic Cream Sauce	Prosciutto - Peas - Parmesan Egg - Cream Sauce - Linguini

Main Course

add Prawns \$6

Honey Ginger Salmon 26	Chicken Saltimboca 28
Salmon - Honey Ginger Soy Glaze - Rice Pilaf - Seasonal Vegetable	Chicken Roulade - Mozzarella Cheese Prosciutto - Sage - Marsala Garlic Cream Sauce - Rice Pilaf Seasonal Vegetables
Ribeye 36	Filet Mignon 36
12oz Ribeye - Black Garlic Dijon Demi-glaze - Wild Mushroom Whipped Potatoes - Seasonal Vegetables	6oz Filet - Chimichurri Compound Butter - Sun-dried Tomato Sauce - Whipped Potatoes - Seasonal Vegetables
Slow Roasted Prime Rib 34	St Louis Style Ribs 26/30
Available Friday and Saturday	Available as a Half or Full Rack
12 oz. Prime Rib - Seasonal Vegetables Whipped Potatoes	12 Hour Pork Ribs - House Signature BBQ Sauce Cole Slaw - Potatoes

Desserts

Oops!!! I Dropped The Ice Cream Cone 10	Bread Pudding 10
choice of Chocolate, Vanilla or Caramel	Pecans - Chocolate - Whiskey Caramel Orange Creme Anglais
Cheesecake 12	Creme Brulee 10
Graham Cracker Crust - Fresh Berries Berry Coulis	Custard - Bruleed Sugar

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Wine List

Wines By The Glass

Sparkling

NV Prosecco - De Luca - Italy	\$9
Nv Sparkling - Veuve Du Vernay - France	\$8

White

18 Sauvignon Blanc - Newsome Harlow Calaveras County, California	\$11
20 Malvasia (Off Dry) - Stevenot Calaveras County, California	\$11
18 - Pinot Grigio - Terlato Friuli, Italy	\$11
19 Chardonnay - Stevenot Calaveras County, California	\$8
19 Chardonnay - Simi Sonoma County, California	\$12
20 Jacqueline Rose - Tanner Calaveras County, California	\$13

Red

19 Pinot Noir - Balletto Sonoma County, California	\$14
18 Barbera "Cooper Ranch" - Hatcher Amador County, California	\$10
19 Zinfandel - Newsome Harlow Calaveras County, California	\$12
18 Merlot - Stevenot Calaveras County, California	\$8
18 Cabernet Sauvignon - Justin Paso Robles, California	\$14
17 Syrah - Bell Cellars Calaveras County, California	\$15
19 Red Blend "Black Tie Charlie" Prospect 772 - Stanislaus County, California	\$13

Wines By The Bottle

Sparkling

NV Prosecco - De Luca - Italy	\$32
NV Sparkling - Veuve du Vernay - France	\$28
NV Champagne - G.H. Mumm Grand Cordon - Reims, France	\$65

White

18 Sauvignon Blanc - Newsome Harlow Calaveras County, CA	\$40
18 Sauvignon Blanc - Domaines Des Coltabard Sancerre, France	\$48
20 Riesling "Blue Slate" - Dr. Loosen - Mosel, Germany	\$46
18 Pinot Grigio - Terlato - Friuli, Italy	\$40
20 Malvasia - Stevenot - Calaveras County, California	\$40
20 Grenache Blanc "Stepping Stones" - Prospect 772 - Santa Barbara County, California	\$40
19 Chardonnay - Stevenot Calaveras County, California	\$25
19 Chardonnay - Simi - Sonoma County, California	\$44
18 Viognier - Tolosa - Edna Valley, California	\$44
20 Jacqueline Rose - Tanner - Calaveras County, California	\$48

Red

19 Pinot Noir - Balletto - Sonoma County, California	\$52
17 Pinot Noir - Sanford - Sta. Rita Hills, California	\$65
18 Barbera "Cooper Ranch" - Hatcher - Amador County	\$36
20 Grenache Blend "Le Cigare Volant" - Bonny Doon - Central Coast, California	\$36
18 Grenache, Syrah, Mourvedre Blend "The Truant" Prospect 772 - Sierra Foothills, California	\$55
19 Zinfandel "Foothills" - Newsome Harlow - Calaveras County, California	\$44
19 Zinfandel "Juvenile" - Turley Wine Cellars - California	\$44
19 Zinfandel "Shake Ridge" - Newsome Harlow Calaveras County, California	\$65
18 Cabernet Sauvignon - Justin - Paso Robles, California	\$52
17 Syrah - Bell Cellars - Sierra Foothills, California	\$54
14 Syrah - Copain Tous Ensemble - Mendocino County	\$47
19 Red Blend "Black Tie Charlie" - Prospect 772 Stanislaus County, California	\$50
18 Bordeaux - Chateau Cantin - St. Emilion, France	\$85

Beer List

Beer on Tap

Coors Light	\$4
Apricot Wheat	\$6
805	\$7
Dirty Blonde	\$7
Dankful IPA*	\$7
Voodoo Ranger IPA*	\$7
Fresh Haze IPA*	\$7
Black Butte Porter*	\$7

Rotating Handle

Bottled Beer

Coors Banquet	\$4.50
Budweisser	\$4.50
Bud Light	\$4.50
Blue Moon	\$6.00
Corona	\$6.00
Guinness	\$6.00
Heineken	\$6.00
Lagunitas IPA	\$6.00
Modelo Especial	\$6.00
O'douls NA	\$6.00
Sam Adams	\$6.00
Sierra Nevada Pale	\$6.00
Stella Artois	\$6.00

Canned Beer

PBR	\$2
Bud Light	\$4
Coors Light	\$4
805	\$6
Modelo Especial	\$6
Sierra Nevada Pale	\$6
Lagunitas IPA	\$6

