







CAMPS

RESTAURANT

AT
GREENHORN CREEK
RESORT

Salad & Soup

Summer Grilled Peach Salad 18 spinach, toasted almonds, goat cheese, poppy seed vinaigrette 	Wedge Salad 17 baby iceberg, apple-wood smoked bacon, shaved red onion, house-made blue cheese dressing 	Burrata Salad 18 heirloom tomatoes, basil, balsamic reduction 
Grilled Prawn Salad 27 mixed greens, egg, cucumber, tomato, red onion, house-made lemon louis dressing 	Caesar Salad 17 white anchovies, shaved parmesan, croutons house-made caesar dressing 	House Side Salad 8 mixed greens, cherry tomatoes, olives, red onion choice of dressing 

Chicken 9 Prawns 14 Salmon 16

Soup of the day 9


Starters

Thai Shrimp 15 tossed sweet chili sauce	Pork Pot Stickers 14 soy sake dipping sauce	Cauliflower Steak 18 beurre blanc, fresh herbs sub chimichurri 
Deep Fried Spinach 15 Beef Ravioli tossed garlic, butter, parmesan, marinara sauce	Ahi Tuna Tower 18 chipotle cream, chipotle pesto, crostini	Coconut Prawns 18 house-made mango salsa
Street Tacos 3 15 beef barbacoa, micro cilantro, house-made salsa	Calamari Strips 16 deep fried, lemon wheels, jalapenos, cocktail sauce	Crab Cakes 18 2- deep fried, house-made mango salsa, red pepper

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

Wild Mushroom Penne Pasta 29 mixed portabella, button, cremini, oyster, truffle oil, garlic white wine sauce, goat cheese	Capellini Pomodoro 25 heirloom tomatoes, sun-dried tomatoes, garlic white wine 	Jack Daniels Whiskey 26 Chicken linguini, button mushrooms, parmesan cream sauce
Linguini Carbonara 26 prosciutto, peas, parmesan, egg, garlic white sauce	Burrata Ravioli 28 roasted butternut squash, sage, cream	Shrimp Scampi 28 angel hair, white garlic wine sauce

Seafood

Honey Glazed Ginger 32 Salmon seasonal vegetables 	North Atlantic Lobster tail 7oz drawn butter  <u>market price</u>	Sole Almondine 28 toasted almond and garlic cream sauce, seasonal vegetables 
Macadamia Mahi Mahi 36 panko macadamia crusted, house-made mango salsa, seasonal vegetables	Prosciutto Wrapped 36 Halibut tomatillo sauce, seasonal vegetables 	Seared scallops 38 lobster cream sauce, seasonal vegetable 

Chicken & Pork

Chicken Cordon Blue 29 black forest, ham parsley, monterey jack cheese, seasonal vegetables	Chicken Saltimbocca 28 sage prosciutto, garlic cream, seasonal vegetables 
St Louis' Ribs house BBQ, seasonal vegetables  full rack 34 half rack 24	Pork Osso Buco 34 braised slow cooked to perfection, feta cheese, polenta 

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Beef

Teriyaki Beef Tip 32 tender beef tips sautéed, ginger teriyaki sauce, seasonal vegetables (🌱)	New York Pepper Steak 38 green peppercorn brandy sauce, seasonal vegetables (🌱)	Filet Mignon 42 8 oz certified black angus, seasonal vegetables (🌱)
Ribeye 12 oz Prime 38 grilled to perfection, seasonal vegetables (🌱)	Additional Sauces 5 chimichurri, beurre blanc, calaveras port wine reduction	Prime Rib 42 <u>Friday & Saturday</u> 10 oz slow roasted for 16 hours (🌱)
	Additional Toppings 5 blue cheese, mushrooms, onions, sauteed peppers, roasted garlic	add one ounce for 10

Sides

Seasonal Vegetables 8	Mashed Potatoes 8 (🌱)	Wild Rice Pilaf 8 (🌱)	Moroccan Couscous 8
Lobster Mac & Cheese 18	Spicy Brussel sprouts 10 (🌱)	Mushroom Risotto 12 (🌱)	Cream of Spinach 8
Button Mushrooms 14	Grilled prawns (4) 14 (🌱)	Creamy Polenta 8 (🌱)	Bread Selection 8

Desserts

Pomegranate Parfait 15 fresh berries, fruit	Deep Fried Cheesecake 14 anglaise, caramel	Bread Pudding 16 grand marnier, cinnamon cream, cream anglaise, caramel sauce
Chocolate S'More Lava Cake 16 chocolate filled center, s'more topping	Creme Brulee (🌱) 15 classic madagascar vanilla bean	

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