



COCONUT SHRIMP \$15

Sweet Chili Sauce

SEARED AHI TUNA \$22

Lemon Aioli, Camp's Sauce, Wasabi, Wonton Chips

HOUSE-MADE CRAB CAKES \$20

Freshly Prepared Crab Cakes with Lemon Aioli

LAYERED HUMMUS \$18

Cucumber, Kalamata Olives, Cherry Tomatoes, Red Onion & Feta with Pita Bread

HOUSE-MADE ARTICHOKE DIP \$15

Artichoke and Spinach Dip with Garlic Batard

BREAD SERVICE

Roasted Garlic Batard & House Made Focaccia with Butter \$7, With Olive Oil - Balsamic Dipping Sauce \$10

SOUP & SALADS

SOUP OF THE DAY

Cup \$9 Bowl \$13

GREEN HOUSE SALAD \$8

Cherry Tomatoes, Cucumber, Red Onion, Choice of Dressing

CAMP'S WEDGE SALAD \$17

Blue Cheese Crumbles, Red Onion, Crispy Bacon, Caramelized Shallot - Bacon Ranch

GRILLED CAESAR SALAD \$18

Romaine Lettuce, Blistered Tomatoes, White Anchovies, Shaved Parmesan, Croutons & House-Made Caesar Dressing

ASIAN CHICKEN SALAD \$22

Sous Vide Chicken, Romaine & Napa Cabbage, Red Peppers, Snow Peas, Crispy Rice Noodles, Sliced Almonds, Black Sesame, Ginger-Soy Dressing

SIDES

Seasonal Vegetables \$7 Baked Potato \$5 or Loaded Baked Potato \$7 Truffle Mashed Potatoes \$6 Sauteed Mushrooms \$6 Seasonal Creamy Risotto \$10





PASTA

Add Chicken \$6 - Add Prawns \$8 - Add Salmon \$12

SHRIMP LINGUINE \$28

White Wine Butter Garlic Sauce & Lemon

MUSHROOM RAVIOLI \$22

Alla Vodka Sauce

MAINS

CAMPS BURGER \$22

Pepper Jack Cheese Double Patty, Pork Belly, Caramelized Onions & Garlic Chipotle Aioli With Rosemary Shoestring Fries

CHICKEN MARSALA \$28

Airline Chicken Breast Marsala Reduction, Mushrooms With Truffled Mashed Potatoes or Baked Potato & Seasonal Vegetables

MISO GLAZED PAN SEARED SALMON \$38

With Truffled Mashed Potatoes or Baked Potato & Seasonal Vegetables

FISH & CHIPS \$25

11 oz Battered Haddock with Cole Slaw & Fries

SESAME CHICKEN PAN FRIED NOODLES \$20

Crispy Chow Mein, Napa Cabbage, Bell Peppers, Onions & Carrots

STEAKS

Truffled Mashed Potatoes or Baked Potato & Seasonal Vegetables

FILET MIGNON 8oz \$45

House Compound Butter

RIBEYE 12oz \$45

House Compound Butter

PRIME RIB \$48

Available Friday & Saturday

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CRAFTED COCKTAILS

THE CAVENDISH \$15

House Crafted Banana Oleo, Sagamore Rye Whisky, Planteray 3-Star, Tiki Bitters

HIBISCUS HARBOR \$14

Hibiscus Infused barr Hill Gin, Lemon, Orgeat, Angostura Bitters

SIERRA SIESTA \$14

Tromba Blanco Tequila, Grapefruit, Lime, Simple Syrup, Campari

THE NOTORIOUS P.O.G \$15

Fassinola, Planteray Dark Rum, Cruzan Blackstrap Rum, POM Juice, Whiskey Barrel Bitters

RANCHO AMERICANO \$13

Campari, Sweet Vermouth, Club Soda

NON-ALCOHOLIC

VOSS SPARKLING WATER \$13 HOUSE MOCKTAIL \$12

DESSERTS

ICE CREAM SUNDAE \$12
NEW YORK STYLE CHEESECAKE \$14
MARY'S CLASSIC CARROT CAKE \$12
SIGNATURE CAMPFIRE DESSERT \$20
ROOT BEER FLOAT \$10

AFTER DINNER DRINKS

MACALLAN 15 \$46
LAGAVULIN 16 \$30
DON FULANO AÑEJO \$24
WHISTLEPIG FARMSTOCK \$20
AMARO MONTENEGRO \$11
PIERRE FERRAND RESERVE COGNAC \$15
AMARETTO SOUR \$14

Amaretto, Old Forester, Lemon, Egg White, Simple Syrup

BLACK MANHATTAN \$16

Michter's Bourbon, Angostrua Amaro, Black Walnut Bitters, Orange Bitters

REVOLVER \$15

Bulliet Bourbon, Mr. Black Coffee Liqueur, Demerara Syrup, Orange Bitters

Maximum Four Checks per Table | Parties of Six or More are Subject to 18% Gratuity | Split Plate Charge \$5





03.06.25