



SHAREABLES

SHRIMP COCKTAIL \$20

Chilled Shrimp served with Lemon & Cocktail Sauce

AHI TUNA POKE STACK \$29

Green Apple, Cucumber, Avocado with Wonton Chips

HOUSE-MADE CRAB CAKES \$18

Freshly Prepared Crab Cakes with Lemon Aioli

LAYERED HUMMUS DIP \$18

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

HOUSE-MADE ARTICHOKE DIP \$15

Artichoke and Spinach Dip with Garlic Batard

SOUP & SALADS

SOUP OF THE DAY

Cup \$9 Bowl \$13

GREEN HOUSE SALAD \$8

Cherry Tomatoes, Cucumber, Red Onion, Choice of Dressing

WEDGE SALAD \$15

Blue Cheese Crumbles, Tomatoes, Red Onion, Bacon Crumbles, Blue Cheese Dressing

GRILLED CAESAR SALAD \$18

Romaine Lettuce, Red Onion, White Anchovies, Shaved Parmesan, House-Made Croutons & Caesar Dressing

THAI SALAD with GRILLED CHICKEN \$20

Napa Cabbage, Mandarin Oranges, Wonton Strips with Peanut Sauce & Cilantro Lime Vinaigrette

SIDES

Seasonal Vegetables \$7

Baked Potato \$7 or Loaded Baked Potato \$9

Garlic Mashed Potatoes \$7

Sauteed Mushrooms \$10

Creamy Mushroom Risotto \$10



PASTA

Add Chicken \$9 - Add Prawns \$14 - Add Salmon \$18

SHRIMP LINGUINE \$28

White Wine Butter Garlic Sauce & Lemon

MUSHROOM SPINACH RAVIOLI \$20

With Mushroom Cream Sauce

MAINS

CAMPS BURGER \$22

*Pepper Jack Cheese Stuffed Patty, Pork Belly, Grilled Onions & Garlic Chipotle Aioli
With Rosemary Shoestring Fries*

CHICKEN MARSALA \$28

*Marsala Reduction with Mushrooms
With Garlic Mashed Potatoes or Baked Potato & Seasonal Vegetables*

TERIYAKI GLAZED PAN SEARED SALMON \$38

With Garlic 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

Garlic Mashed Potatoes or Baked Potato & Seasonal Vegetables

NEW YORK 12oz \$40

Peppercorn Brandy Sauce

FILET MIGNON 8oz \$45

Herb Compound Butter

RIBEYE 12oz \$45

Herb Compound Butter

PRIME RIB \$48

Available Friday & Saturday



CRAFTED COCKTAILS

ISLAND SMOKE \$16

Coconut Rum, Suze, Mezcal, Pineapple Shrub, Lime Juice

THE BRIDGETOWN \$13

Plantation, Pineapple Rum, Orgeat, Strawberry Syrup, Green Chartreuse, Lime, Mint

KEY LIME PIE \$11

Burnt Sugar Bourbon, Michter's Sour Mash, Lime Juice, Simply Syrup, Black Walnut Bitters

HAKUSHU SUNSET \$16

Roku Gin, Yellow Chartreuse, Choya Yuzu Liqueur, Lemon Juice

3-CARD MONTE \$15

Montenegro, Sparkling Wine, Soda Water, Lemon Twist

NON-ALCHOLIC

VOSS SPARKLING WATER \$13

HOUSE MOCKTAIL \$12

DESSERTS

ICE CREAM SUNDAE \$12

NEW YORK STYLE CHEESECAKE \$14

LEMON BERRY MASCARPONE CAKE \$15

SIGNATURE CAMPFIRE DESSERT \$20

ROOT BEER FLOAT \$10

AFTER DINNER DRINKS

MACALLAN 15 \$46

LAGAVULIN 16 \$30

OBAN 14 \$28

DALMORE 14 \$23

CAOL ILA 12 \$29

PIERRE FERRAND RESERVE COGNAC \$15

DRAMBUIE \$11

BLACK MANHATTAN \$16

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

REVOLVER \$15

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



WINE LIST

Sparkling

	Glass	Bottle
NV Brut- Veuve Du Vernay - France	10	38
NV Brut Prestige - Mumm - Napa	14	46
NV Prosecco - Ruffino Lumino - Italy (375ml)	18	
NV Prosecco - Giall 'Oro - Italy		52

Rosé

2021 Rosé - Chateau De Campuget - France	12	40
NV Prosecco Rosé - Guinigi - Italy	15	45

White

2022 Dry Riesling - White Rabbit - Germany	10	36
2022 Sauvignon Blanc - Newsome Harlow - CA	12	40
2022 Pinot Grigio - Maso Canali - Italy	12	40
2021 Vermentino - Catine Di Sargedna - Italy	13	44
2023 Sauvignon Blanc - Whitehaven - New Zealand	10	36
2021 Chardonnay - Talbott - Monterey	12	40
2022 Chardonnay - Chalk Hill - Sonoma Coast	14	46
2021 Chardonnay - J. Lohr - Arroyo Secco, CA		68

Red

2020 Red Blend - Lavender Ridge - Sierra Foothills	17	63
2021 Chianti Classico - Antinori Peppoli - Tuscany	16	56
2022 Pinot Noir - Boen - Russian River Valley	18	64
2019 Merlot - McIntyre Arroyo Seco	14	46
2020 Barbera - Lava Cap - Sierra Foothills	15	54
2019 Zinfandel - Dillian - Amador County	14	46
2021 Cabernet Sauvignon - J. Lohr - Paso Robles	18	64
2019 Cabernet Sauvignon - L. Martini - Napa		65
2020 Zinfandel - Newsome Harlow - Sierra Foothills	16	56
2018 Estate Syrah - Lava Cap - Sierra Foothills	15	54