

SUNDAY, FEBRUARY 21

Chicken w/Vegetable & Ginger Soup Cup \$5/ Bowl \$8

Fried Anchovy Stuffed Olives \$8

Seared Scallop w/leeks \$12

Artichoke & Crab Dip \$15

House Cured Gravlax \$12

Onion, caper, cream cheese & crisps

Chicken Liver Pate \$15

Cornichons, pickled mushrooms, grainy mustard, crisps

Fried Cauliflower \$12

w/smack sauce, medjool dates & honey

Wedge Salad \$11

Bacon, tomato & bleu

Caesar Salad \$11

Crisp Parmesan bowl

Camps House Salad \$8

Champagne vinaigrette, dried cherries

Seared Rare Ahi \$25

Atop dressed greens

BIG ZACH'S BBQ RIBS \$18

Brussels sprout slaw

RISOTTO W/LOBSTER \$20

CAMPS BURGER W/FRIES \$20

SALMON BURGER W/FRIES \$20

EGGPLANT PARMESEAN \$30

Tomatoes, peppers, mozzarella cheese

BEEF BOURGUIGNON \$30

Atop whipped potatoes

CHICKEN FRANCAISE \$30

Chicken medallions in lemon w/penne carbonara

BURRATA RAVIOLI \$30

Tomato coulis, roast tomatoes

PAN SEARED PETRALE SOLE W/CRAB \$35

GRILLED RIB EYE \$40

Cumin-coffee rubbed, bleu gratin, whipped potatoes

DESSERTS \$8

LEMON CURD IN PHYLO WITH FRESH BERRIES

CRÈME BRULEE

MERRY MARY'S CHEESECAKE

BERRY CRISP A'LA MODE

CHOCOLATE MOUSSE W/WHIPPED CREAM

Please, please tell your server of ANY dietary restrictions or requirements. Consuming raw or under cooked meats, poultry, seafood, shellfish, oil or eggs may increase your risk of food borne illness.