

Corn & Crab Chowder Cup \$5/ Bowl \$8

Baked Brie en croute \$15

Pepper jam & baguette

Fried Cauliflower \$12

w/smack sauce, medjool dates & honey

Chickpea & Edamame Hummus \$10

w/warm garlic naan

Beet Cured Scottish Salmon Gravlax \$10

Calamari w/Neptune Dip \$10

Wedge Salad \$11

Bacon, tomato & bleu x2

Camps House Salad \$8

Charred scallion & orange vinaigrette

Caesar Salad \$11

Crisp Parmesan bowl

Heirloom Tomato Carpaccio \$14

Burrata w/cheremoula & greens

ASIAN INSPIRED SEARED AHI \$20

Atop dressed greens

Add \$8

Rocky Chicken, Grilled Salmon, Grilled Prawns

BIG ZACH'S BBQ RIBS \$18

w/brussels sprout slaw

GRILLED LOBSTER PIZZA \$20

w/ricotta & arugula

SLOW ROASTED PORK PORCHETTA \$30

Pork tenderloin wrapped in pork belly, red quinoa

PAN ROASTED BREAST OF DUCK \$30

w/cumin, coriander, cardamom & orange essence, chive gnocchi

BURRATA CHEESE RAVIOLI \$30

w/tomato coulis atop wilted greens

BROILED RIB EYE STEAK \$40

Cumin coffee rubbed, bleu gratin, decadent whipped potatoes

ROAST RACK OF LAMB \$35

Mint gremolata, roast red potatoes

PAN SEARED ALASKAN HALIBUT \$35

Fried capers, sauce beurre blanc, preserved lemon whipped potatoes

DESSERTS \$8

CHOCOLATE BREAD PUDDING

CRÈME BRULÉE

CHEESECAKE A' LA MARY

WARM BERRY COBBLER w/VANILLA ICE CREAM

CHOCOLATE PEANUT BUTTER BOMBE

LEMON CURD WITH FRESH BERRIES

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.