

FRIDAY, NOVEMBER 20

New England Clam Chowder Cup \$5/ Bowl \$8

Fried Cauliflower \$12
w/smack sauce, medjool dates & honey

Fried Anchovy Stuffed Olives \$8

Sizzling Escargot w/garlic in Mushrooms \$12

Calamari w/Neptune Dip \$10

Blue Crab Cakes \$12
Remoulade, roast corn puree

Wedge Salad \$11
Bacon, tomato & bleu

Caesar Salad \$11
Crisp Parmesan bowl

Spinach Salad \$11
Warm bacon dressing, chopped hard cooked eggs

Burrata & Fried Cover Farms Green Tomatoes \$14

GRILLED MUSHROOM FLATBREAD w/ARUGULA \$14

AHI POKE \$25
Atop dressed greens

BIG ZACH'S BBQ RIBS \$18
Brussels sprout slaw

LOBSTER RISOTTO \$20

SLOW ROASTED BACON WRAPPED PORK TENDERLOIN \$30
bacon-red wine reduction, roast red potatoes

PAN ROASTED BREAST OF DUCK \$30
Cumin, coriander, cardamom, orange essence w/chive gnocchi

BURRATA RAVIOLI \$30
Sage, butternut squash, pecans

ROAST RACK OF LAMB \$35
Mint, garlic, lemon, roast red potatoes

PAN ROASTED NORWEGIAN SALMON \$35
Lemon and fried capers, whipped potatoes

BROILED RIB EYE \$40
Cumin-coffee rubbed, Bleu gratin, whipped potatoes

BROILED 24 OZ PORTERHOUSE \$65
Garlic seared mushrooms

DESSERTS \$8

CHOCOLATE BREAD PUDDING

WARM BERRY COBBLER w/VANILLA ICE CREAM

LEMON CURD WITH FRESH BERRIES

CHOCOLATE PEANUT BUTTER BOMBE

MERRY MARY'S PUMPKIN CHEESECAKE w/GINGERSNAP PECAN CRUST

CAMPS is now Fragrance Free Indoors! Perfumes, aftershaves and other scented beauty products can and have caused severe allergic reaction with members of our staff, we kindly request that you avoid or limit your use before coming to dinner inside CAMPS. The health of our Members, Guests and Staff is very important to us, and we appreciate your continued support.

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.