

{SHARE PLATES}

FRIED CALAMARI	\$16
charred lemon, capers, shallots, lime-cilantro aioli	
CHARCUTERIE & CHEESE PLATE for two or four people	\$20/\$40
selection of charcuterie and three artisan cheeses, house made accoutrement	
HOUSE MADE FLATBREAD	\$16
olive tapenade, garlic and red pepper hummus, peperoncini-artichoke cream cheese	
SMOKED SALMON	\$14
poblano cream cheese, pickled mustard seeds, red frisee, toasted foccacia	

{SOUP & SALAD}

SEASONAL SQUASH SOUP	\$12
green apple, red cabbage, whole grain mustard, apple cider vinegar	
AUTUMN SALAD	\$16
assorted vegetables, candied pecans, vella dry jack, stone fruit vinaigrette	
CAMP LODGE CAESAR	\$14
romaine hearts, garlic-herb brioche croutons, caesar dressing	
FIG SALAD	\$16
crispy prosciutto, beets, pears, trio red wine vinaigrette	
BIBB LETTUCE SALAD	\$16
rogue creamery smoky blue cheese-poblano dressing, apple, walnuts, bacon	

add salmon for \$14 • add shrimp for \$10 • add chicken for \$8

{ENTRÉES}

PAN SEARED ORGANIC CHICKEN	kale, crispy fingerling potatoes, sauce l'orange	\$32
SCALLOPS	corn purée, marble potato chips, carnival cauliflower	\$28
WILD LINE CAUGHT SALMON	golden jewel blend, foraged mushrooms, squash purée, pea tendrils	\$34
C.A.B. RIBEYE	lemon fork crushed potatoes, sweet peppers, green onions, red wine demi glace	\$42
HOUSE MADE MEZZA LUNA	fresh ricotta, butternut squash, spinach, brown butter pan sauce	\$24
COCONUT QUINOA CURRY	fresh assorted vegetables, garlic, cilantro	\$20
BISTRO BURGER	house ground steak burger, balsamic onions, thousand island, lettuce, tomato	\$16
burger served with hand cut kennebec fries or side salad		



MONDAY

POZOLE AUTÉNTICO
braised pork, guajillo chiles,
hominy, traditional garnish

TUESDAY

CATCH OF THE DAY
seasonal vegetables,
tuxedo barley risotto,
radish, cilantro

WEDNESDAY

**ALASKAN HALIBUT
FISH 'N CHIPS**
IPA beer batter,
yukon gold potatoes,
smoked paprika, tartar sauce

THURSDAY

BERKSHIRE PORK CHOP
braised greens,
red onion jam, carrot purée

{SIDES}

SHISHITO PEPPERS olive oil, sea salt	\$6	WARM BEETS napa valley chevre	\$8
GRILLED BROCOLLI RABE tamari, garlic, parmesan	\$8	CHEESY TOTS honey mustard	\$6

=gluten free item

{KIDS}

GRILLED CHEESE

sourdough bread, cheddar cheese \$8

CHICKEN TENDERS

all natural, ranch or bbq sauce \$10

MAC-N-CHEESE

classic elbow macaroni and cheese \$10

(whole wheat penne pasta available upon request)

CHEESEBURGER

house ground burger, cheddar cheese, served plain \$10

QUESADILLA

whole wheat tortilla, cheddar cheese \$10



PETITE HANGER STEAK

4oz. hanger steak, roasted carrots \$18



KID'S SALMON

campbell river salmon fillet, steamed broccoli \$16

{DESSERT}

MISS JENNY'S HOUSE MADE CANDY BARS



'ALMOND JOY' creamy coconut, marcona almonds, dark chocolate



'3 MUSKATEERS' dark chocolate, nougat

\$5 each

APPLE TARTLETTE

whipped cream fraîche, baked custard, caramel sauce

\$10

SUNDAE OF THE MONTH

house made chocolate & brownie chunk ice cream,
peanut butter sauce, candied peanuts, whipped cream

\$10

HOUSE MADE ICE CREAMS & SORBETS

\$5



We are strong supporters of local farming and fishing communities and take responsibility for our role in preserving a lasting and diverse supply of produce, meat and seafood. We always source the best ingredients we can and take pride in serving you local, seasonal and organic creations whenever possible.

-Executive Chef, Brett Moseley

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.