

CAMP LODGE

BAR & BISTRO DINNER

LATE WINTER

{SHARE PLATES}

**HOUSE MADE TAPAS** \$14  
weekly, seasonally inspired small bites to share


 **CHARCUTERIE & CHEESE PLATE** for two or four people \$20/\$40  
selection of charcuterie and three artisan cheeses,  
house made accoutrement

**STEAMERS** \$22  
clams, mussels, uni butter, garlic toast


**DUNGENESS CRAB CAKES** \$28  
sauce gribiche, mixed chicory salad, jalapeño-cilantro oil

{SOUP & SALAD}

 **SOUP DU JOUR** \$14  
seasonally inspired, gluten free, dairy free

 **WINTER GARDEN SALAD** \$16  
turnips, beets, cara cara orange, radish, brussels sprouts,  
meyer lemon vinaigrette

**CAMP LODGE CAESAR** \$14  
romaine hearts, garlic-herb brioche croutons, caesar dressing

 **ARUGULA SALAD** \$16  
sweet baby peppers, pickled red onion, shaved midnight moon,  
grapefruit vinaigrette

 **BIBB LETTUCE SALAD** \$16  
rogue creamery smokey blue cheese-poblano dressing,  
apple, walnuts, bacon

add wild salmon for \$14 • add jumbo shrimp for \$10 • add organic chicken for \$8



MONDAY

**HERBED PAPPARDELLE**  
foraged mushrooms,  
chives, pea shoots

TUESDAY

 **LOBSTER TACOS**  
green sriracha cabbage slaw,  
cilantro, lime

WEDNESDAY

**HOT & SOUR SOUP**  
miso, serrano, 63° egg,  
mint, fennel

THURSDAY

**KALUA PORK**  
steamed rice,  
furikake, togarashi

{ENTRÉES}

 **PAN SEARED CHICKEN BREAST** whipped garnet yam, coriander roasted parsnips, lemon jus \$32

 **CAMPBELL RIVER SALMON** lentils, romanesco, cucumber, pickled celery, gold baby beets \$34

 **FILET & FRIED EGG** 8oz center cut filet, sunny side up egg, root vegetable hash, mustard crème \$38



**ROCK CANDY SHORT RIBS** salted marble potatoes, parsnip chips, carnival cauliflower \$32

 **BERKSHIRE PORK CHOP** peppered butternut squash purée, grilled leeks, pear & brussels sprouts salad \$36

 **VEGETARIAN RISOTTO** winter squash, foraged mushrooms, roasted carrots, watercress \$22

**BISTRO BURGER** house ground steak burger, balsamic onions, thousand island, lettuce, tomato \$16  
burger served with hand cut kennebec fries or side salad

{SIDES}

**HOUSE CUT CHIPS** blue cheese, poblano, chive \$8  **WARM BEETS** napa valley chevre \$8  
 **CRISPY BRUSSELS SPROUTS** bacon, balsamic, parmesan \$8 **CHEESY TOTS** honey mustard \$6

 =gluten free item

EXECUTIVE CHEF • BRETT MOSELEY      CHEF DE CUISINE • CAMERON ATKINSON





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