



# CAMPS

## RESTAURANT

### GREENHORN CREEK

STEAKS . SEAFOOD . BURGERS . BAR  
GREENHORN CREEK ♦ ANGELS, CAMP

### Hors d'oeuvres

Warm Brie Puff Pastry 14.

*Poached Bartlett Pear & Cabernet Gastique with Quince Butter Crostini*

Truffle Risotto Hushpuppies 9.

*Parmesan, Bacon, Yellow Corn, Tarragon Cream & Micro Herbs*

Ricotta Potato Gnocchi 9.

*Beef Sugo, Brown Butter, Garlic, Shallots & Herbs with Pecorino Parmesan*

Calamari Frito Misto 13.

*Tempura Beer Battered Fried Green Olives & Calamari, Caper Aioli to Dip*

Soup of the Day Cup 4. Bowl 6.

French Onion Soup 9.

*Gruyere, Tarragon, Sherry & Sweet Onions*

### Soup and Salads

Summer Melon Salad 7.

*Olive Oil Herb Compressed Melon, Watercress, Candied Walnuts with Simple Vinaigrette*

Caesar Salad 9.

*White Anchovies, Pickled Red Onions, Housemade Croutons & Parmesan*

Little Gem Lettuce Salad 10.

*Pickled Green Grape & Red Onion Preserve, Bacon Marmalade, Toasted Walnuts with Creamy Lemon Feta Dressing  
Add: Prawn Skewer \$8*

### Lighter Fare

Angus Sharp Cheddar Burger & Fries 14.

*Lettuce, Tomato & Red Onion Add: Bacon \$2 Grilled Onion \$1  
Grilled Mushrooms \$1 Point Reyes Blue Cheese \$2*

Beer Battered Fish & French Fries 15.

*Served with Sriracha, Spicy Tartar Sauce & Malt Vinega*

### Seafood & Specialties

Veg Head 18.

*Sautéed Mushrooms, Cauliflower & Seasonal Vegetables  
Served with Risotto in a Buttered Herb Vinaigrette*

Chorizo Steamed Mussels 21.

*Housemade Linguine, Classical Lemon Garlic Sauce, Roasted Oyster Mushroom, Coriander Fry Bread*

Grilled Salmon 25.

*Pepper Romesco & Roasted Capellini Onion in Herbed Butter with Whipped Potatoes*

Togarashi Seared Ahi 30.

*Sweet Chili Shoyu Reduction, Nori Confetti, Wasabi Whipped Potatoes*

Sriracha BBQ Tiger Shrimp 28.

*Grilled Prosciutto Wrapped Stone Fruit, Micro Cilantro, Snap Peas & Corn Couscous*

Greek Chicken Roulade 24.

*Roulade of Spinach, Green Olives, Feta with Blistered Cherry Tomato Jam, Eggplant Mash & Green Goddess Cream Sauce*

### From the Grill

Shoyu Gingered Skirt Steak 25.

*Buttered Snap Peas & Garlic Parmesan Frites, Bacon Bordelaise*

Grilled Ribeye Steak 32.

*Served with Bacon Braised Brussel Sprouts & Twice Baked Potato*

Petite Angus Filet 32.

*Heirloom Tomato Tart, Chevre Cheese, Carmelized Onions & Grilled Endive in Cabernet Reduction*

(Available Fridays & Saturdays)

Slow Roasted Prime Rib 8oz \$26 12oz \$30

Served with Roasted Potatoes & Seasonal Vegetables