

CAMPS
RESTAURANT
Breakfast

Served from 7:30am – 10:30am

Hot Oatmeal 7

Dried fruits, nuts and brown sugar (on side)

House Made Granola 6

Toasted oats, oat bran, almonds, coconut, maple syrup, honey.....add yogurt and honey...7

French Toast 10

Served with 100% pure Vermont maple syrup and fresh fruit

Salmon Gravlax 12

Cold smoked Scottish salmon, shaved fennel, capers, pickled onion, crème fraiche, crostini

Breakfast Burrito 10

Scrambled Egg, Old Bay Potatoes with Peppers and Onion, Bacon, Aged White Cheddar

Camps Scramble 10

Three egg scramble, choice of breakfast sausage or hardwood smoked bacon, Old Bay potatoes, toast

Camps Golfer's Breakfast 10

Two eggs your way, choice of breakfast sausage or hardwood smoked bacon, Old Bay potatoes, toast

Omelet 12

3 egg omelet, cheddar cheese, Old Bay potatoes, toast

Omelet and Scrambled Egg additions:

bacon, sausage, ham, turkey, smoked mozzarella, Fontina cheese \$2 ea.

mushrooms, sweet peppers, tomato, sour cream, salsa, onion \$.50 ea.

Sub Fresh Fruit for potatoes \$3

Sides

Bacon or sausage 5

Old Bay Potatoes 4

Two eggs your way 4

Fresh Fruit 6



Lunch Menu

Starters

Charcuterie Plate 11

Salame Toscano, mild Coppa, Finocchiona, Humbolt Fog goat cheese, whole grain dijon, pickled vegetable, crostini.

Salmon Gravlax 12

Cold smoked Scottish salmon, shaved fennel slaw, capers, pickled onion, crème fraiche.

Frito Misto 12

Fried calamari, house made tartar sauce.

Salads & Soups

Caesar 10

Romaine hearts, house made Caesar dressing, garlic croutons, Reggiano.

Mixed Greens Salad 10

Fresh farmer's market greens, vegetables, feta, toasted nuts, house vinaigrette.

The Wedge 11

Little gem lettuce, bacon, heirloom tomatoes, Point Reyes blue cheese dressing.

Salad Nicoise 19

Seared Tuna, crisp lettuce, tomato, hard cooked egg, sugar snap peas, potato, lemon vinaigrette.

Add to your salad: Grilled Chicken Breast 5 wild caught, Atlantic cold water shrimp 6

Today's Soup: Cup 5 Bowl 8

French Onion Soup 9

Crostini, Gruyere Cheese, crisp onion

Soup & Salad 12

A cup of soup with Spring Salad and vinaigrette.



Lunch Menu

Burgers and Sandwiches

Choice of fries, green salad w/ vinaigrette or cup of soup (sub onion rings 2)
Sandwiches have choice of multi grain or sourdough bread

Camp's Burger 14

Grilled half pound Angus patty, house garlic mayonnaise, onion, lettuce, tomato, pickle, bun.

Salmon Burger 15

Wild caught Alaskan salmon, house made tartar sauce, onion, lettuce, tomato, pickle, bun.

Vegetarian Burger 15

Sweet Earth natural foods Teriyaki burger, wasabi cream, onion, lettuce, tomato, pickle, bun.

Add To Your Burger \$2 ea. : cheddar, jack or blue cheese, smoked bacon

Seared Ahi Sandwich 16

Wild caught Yellow Fin Tuna, wasabi cream, lemon aioli, pickled onion, lettuce, tomato on Talera roll

The Philly 14

Roast beef, Jack Cheese, sautéed onions and sweet peppers on Talera roll.

Cheese Panini 12

Choice of Jack or Tillamook aged white cheddar

Ham Panini 14

Cure 81 ham, Tillamook aged white cheddar, dijon mayonnaise, caramelized onion

Turkey Panini 14

Roasted turkey, Jack cheese, garlic mayonnaise, sauteed onion

Chicken Caesar Tortilla Wrap 14

Grilled chicken breast, romaine lettuce, house made Caesar dressing, Reggiano

Beer Battered Fish & Chips 15

Cod filet, house made Yorkshire beer batter, house made tartar sauce, fries.

Side of Fries 7 Side of Onion rings 8



Dinner Starters

Charcuterie Plate 11

Salame Toscano, mild Coppa, Finocchiona, Humbolt Fog goat cheese, whole grain dijon, pickled vegetable, crostini.

Salmon Gravlox 12

Cold smoked Scottish salmon, shaved fennel slaw, capers, pickled onion, crème fraiche.

Frito Misto 12

Fried calamari, house made tartar sauce.

Blue Oak Farms Heirloom Tomatoes and Burrata 12

Fresh Basil, California extra virgin olive oil.

Salads & Soups

Caesar 10

House made Caesar dressing, garlic bread croutons, Parmigiano Reggiano .

Mixed Greens Salad 10

Fresh greens, roasted beets, watermelon radish, Feta, Toasted Nuts, Citrus Vinaigrette.

Wedge 11

Gem lettuce, Bacon, local cherry tomatoes, Point Reyes blue cheese dressing.

Salad Nicoise 19

Seared Yellow Fin tuna, crisp lettuce, tomato, sugar snap peas, potato, hard cooked egg, lemon vinaigrette.

Add to your salad: Grilled Chicken Breast 5 wild caught, cold water Shrimp 6

Today's Soup

Cup 5 Bowl 8

French Onion Soup 9



Crostini, Gruyere cheese, crispy onions.

Entrées

Steak Frites 27

Grilled Flat Iron Steak, Sweet Vermouth-Gorgonzola Sauce, Arugula, Fries.

Grilled Rib Eye Steak 29

Choice Angus beef, ginger-soy compound butter, broccolini, garlic potatoes.

Sweet Brined and Grilled Pork Porterhouse 24

Maple-Dijon Sauce, bacon braised greens, gold potatoes.

Chicken Breast with Fresh Herb-Chevre Stuffing 19

Grilled fresh corn salad with pasilla chile, sun dried tomato, scallions, citrus, pistou.

Pasta all'Amatriciana 19

San Marzano tomatoes, pancetta, red onion, chile, garlic, wine, fresh herbs.

Shrimp & Linguine 21

Wild caught cold water shrimp, sugar snap peas, fresh tomatoes, capers, garlic, white wine, fresh herbs.

Seared Yellow Fin Tuna 25

Topped With a Burnt Sugar-Soy Reduction, Beluga lentils, seasonal vegetable.

Sea Scallops 29

Pan seared large scallops, risotto, sugar snap peas, fresh herbs.

Beer Battered Fish & Chips 19

Fresh Pacific cod, house made Yorkshire beer batter, house made tartar sauce, fries.



Burgers and Sandwiches

Served with fries, cup of soup or mixed greens w/ vinaigrette
Sub Onion Rings 2

Camps Burger 14

Grilled half pound Angus patty, house made garlic mayonnaise, pickled onion, lettuce, tomato, pickle, bun.

Salmon Burger 15

Wild caught Alaskan salmon, house made tartar sauce, pickled onion, lettuce, tomato, pickle, bun.

Vegetarian Burger 15

Sweet Earth natural foods Teriyaki burger, Wasabi cream, pickled onion, lettuce, tomato, pickle, bun.

Add To Your Burger \$2 ea : cheddar, jack or blue cheese, smoked bacon

Side of Fries 7

Side of Onion Rings 8

Kid's 10 and under

Kid's Cheese Panini 9

Choice of sourdough or multi grain bread, cheddar cheese, fries

Kid's Pasta Alfredo 10

Penne pasta, milk, cream, parmesan

Kid's Pasta 7

Pasta noodles tossed with butter



Wood Fired Pizza

All of our Neapolitan style pizza is made with our house made dough and sauce.

Marinara 12

Tomato sauce, garlic, chile flakes, oregano, basil, California olive oil.

Margherita 14

Tomato sauce, fresh mozzarella, fresh basil, California olive oil.

Formaggio 15

Tomato sauce, fontina, Reggiano, fresh mozzarella.

Salsiccia 18

Tomato sauce, house-made fennel sausage, local Corno di Toro sweet peppers , kale, smoked mozzarella and Rosemary.

Salumi 17

Garlic Béchamel sauce, Toscano salumi, pepperoncini, red onions, mushrooms.

Mushroom 16

Panna crema, mixed mushrooms, red onions, gorgonzola, sage.

Add to any pizza for \$2:

House Made Italian Sausage

Mixed Mushrooms.

Marinated White Anchovy Fillets

Sicilian Castelvetrano Olives

Extra cheese

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Brunch

Served 7:30am – 2pm

Hot Oatmeal 7

Dried fruits, nuts and brown sugar (on side)

House Made Granola 6

Toasted oats, oat bran, almonds, coconut, maple syrup, honey.....add yogurt and honey...7

French Toast 10

Served with 100% pure Vermont maple syrup and fresh fruit

Salmon Gravlax 12

Cold smoked Scottish salmon, shaved fennel, capers, pickled onion, crème fraiche, crostini

Eggs Benedict 14

Two Poached eggs, house made Hollandaise, Canadian bacon and English muffins, Old Bay potatoes

Steak and Eggs 16

Two eggs your way, grilled flatiron steak, Old Bay potatoes and toast

Camps Scramble 10

Three egg scramble, choice of breakfast sausage or hardwood smoked bacon, Old Bay potatoes, toast

Camps Golfer's Breakfast 10

Two eggs your way, choice of breakfast sausage or hardwood smoked bacon, Old Bay potatoes, toast

Omelet 12

3 egg omelet, cheddar cheese, Old Bay potatoes, toast

Omelet and Scramble add-ons:

*bacon, sausage, ham, turkey, smoked mozzarella, fontina cheese 2 ea.
mushrooms, sweet peppers, tomato, sour cream, salsa, onion .50 ea.*

Sub Fresh Fruit for potatoes 3

Sides

Bacon or sausage 5

CAMPS

RESTAURANT

Potatoes 4
Two eggs your way 4
Fresh Fruit 6

Salads & Soups

Served 11am-4pm

Caesar 10

Romaine hearts, house made Caesar dressing, garlic croutons, Parmigiano Reggiano.

Mixed Greens Salad 10

Fresh greens, roasted beets, watermelon radish, Feta, Toasted Nuts, Citrus Vinaigrette

The Wedge 11

Gem Lettuce, Bacon, heirloom cherry tomatoes, Point Reyes blue cheese dressing.

Salad Niçoise 19

Seared Tuna, crisp lettuce, tomato, hard cooked egg, sugar snap peas, potato, vinaigrette.

Add to your salad: Grilled chicken breast 5 Wild-caught Atlantic cold water shrimp 6

Today's Soup: cup...5 bowl...8

Burgers and Sandwiches

Served with choice of fries, green salad or cup of soup

Camp's Burger 14

Grilled half pound Angus beef, house made garlic mayonnaise, onion, lettuce, tomato, pickle.

Salmon Burger 15

Wild caught Alaskan salmon, house made tartar sauce, onion, lettuce, tomato, pickle.

Vegetarian Burger 15

Sweet Earth natural foods Teriyaki burger, wasabi cream, onion, lettuce, tomato, pickle.

Add to your burger: \$2 ea. aged cheddar, jack or blue cheese, hardwood smoked bacon.

The Philly 14

Roast beef, Jack cheese, sautéed onions & sweet peppers on Ciabatta.

Panini 14

Choice of Ham w/ Aged Cheddar or Turkey w/ Jack cheese, sautéed onion, on sourdough or 5 grain bread



Seared Ahi Sandwich 16

Wild caught Yellow Fin Tuna, wasabi cream, lemon aioli, pickled onion, lettuce, tomato

Fish n Chips 15

Cod filet, house made Yorkshire beer batter, house made tartar sauce.