

CAMP LODGE BAR BISTRO

DINNER

BEGINNINGS

CHEESY TOTS (V)

romesco aioli

WARM BAVARIAN PRETZEL (V)

beer mustard, Highway 1 fontina fonduta

CORNBREAD SHRIMP*

chorizo, cilantro, fresno chili

JALAPEÑO 'POPPERS'

tomarashi cheese, cucumber, prosciutto, charred scallion ranch

FRIED BRUSSELS SPROUTS (V)

maple glaze, toasted cashew, kimchi aioli

DUNGENESS CRAB MAC & CHEESE

truffle pecorino, herbs

CHARCUTERIE & CHEESE BOARD

chef selection of artisan meats & cheeses, house made accoutrements for 2 or 4 people

SOUP AND SALAD

SEASONAL SOUP

chef inspired, ask your server

ARTISAN GREENS (GF)(V)

local apple, Point Reyes blue cheese, candied pecans, champagne vinaigrette

CAMP LODGE CAESAR*

romaine hearts, baby kale, white anchovies, focaccia croutons, grilled lemon, parmesan

CHOPPED SALAD (GF)

romaine, cherry tomato, cucumber, artichoke, olive, pepperoncini, salami, mozzarella, parmesan crackers, herb vinaigrette

THAI BEEF SALAD* (GF)

marinated tri-tip, watercress, cherry tomato, cucumber, cilantro

WARM SPINACH SALAD*

poached egg, bacon, crispy onions, bacon-sherry vinaigrette

ADD TO ANY SALAD:

organic chicken

wild prawns*

steelhead trout*

MAINS

MARKET PASTA

seasonal ingredients, Chef inspired

ROOT VEGETABLE RISOTTO (GF)(V)

baby kale, parmesan, preserved citrus

BERKSHIRE PORK CHOP*

spätzle, apple, bacon, cabbage, whole grain mustard

48-HOUR C.A.B PRIME SHORT RIBS

herb pappardelle, pearl onions, baby carrots

PAN ROASTED WILD STEELHEAD TROUT* (GF)

cauliflower purée, brussels sprouts, capers, golden raisins

HOUSE MADE CIOPPINO* (GF)

market seafood, fingerling potatoes, braised fennel, smoked tomato broth

MARY'S ORGANIC CHICKEN BREAST (GF)

mushroom bread pudding, swiss chard, pan jus

WAGYU BEEF BURGER*

(veggie burger available upon request)
smoked bacon, San Geronimo cheese sauce, caramelized onions, herbed aioli, brioche bun, served with fries or side salad

C.A.B. PRIME CUTS OF BEEF

8oz FILET MIGNON*

12oz RIBEYE*

buttermilk herb
whipped potatoes,
wild mushrooms,
baby leeks,
bordelaise

GF = GLUTEN FREE V = VEGETARIAN

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