

# CAMERON'S

## American Bistro

### APPETIZERS

#### FLATBREAD 18

prosciutto di parma, caramelized onion, provolone, truffle oil, mascarpone

#### CRISPY CALAMARI 22

artichoke, fresno pepper, parmigiano reggiano, lemon aioli

#### LAMB MEATBALLS 19

house marinara, goat cheese, fresh herbs

#### CRAB CAKE 24

pan-seared maryland crab cake, corn & apple slaw, roasted poblano vinaigrette

#### GF SHRIMP COCKTAIL 21

house made horseradish cocktail sauce

### SOUP & MARKET GREENS

#### CAESAR 12

parmigiano reggiano, lemon garlic dressing, sourdough croutons

#### GF BISTRO 12

mixed greens, grape tomatoes, red onion, gorgonzola, balsamic vinaigrette

#### GF GOAT CHEESE 14

field greens, warm goat cheese, pancetta, pine nuts, sun-dried cherries, port wine dressing

#### GF HEIRLOOM TOMATO BURRATA 18

basil pesto, pine nuts, pickled onions, crostini

#### GF CHEF'S SOUP OF THE DAY 9

### EASTER BRUNCH

#### GF MUSHROOM FRITTATA 15

parmesan, caramelized onion, roasted zucchini & peppers, arugula

#### FRENCH TOAST 15

banana, rum pecans, applewood smoked bacon

#### GF STEAK & EGGS\* 29

potatoes, leeks, sunny eggs, chimichurri

#### GRAVLAX 17

capers, red onion, egg, cream cheese, toasted bagel

#### EGGS BENEDICT\* 16

ham, soft poached egg, gruyère biscuit, hollandaise

### MAIN COURSE

#### GF SALMON 39

vegetable fried rice, baby bok choy, ginger soy butter

#### CAMERON'S WALLEYE 46

maryland crab meat, ritz cracker crust, garlic mashed potatoes, french beans, sherry shallot cream

#### RADIATORE 29

fresh pasta, heirloom tomatoes, basil pesto, burrata, chili flake

#### GF SHRIMP & GRITS 35

tillamook cheddar, andouille sausage, creole shrimp gravy

#### GF FILET\* 61

fried yukon potatoes, sundried tomato, caramelized onion, asparagus, chianti bordelaise

#### GF HALF ROASTED CHICKEN 35

marble potatoes, caramelized shallots, spinach, white port demi-glace

GF This item can be prepared gluten-free friendly. Ask your server for details.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

**BUILD YOUR OWN MIMOSA**

choose any combination of fruit purée and bubbles 11

**BUILD YOUR OWN FLIGHT**

choose any three combinations of fruit purée and bubbles 18

**FRUIT PURÉE**

orange | peach | mango | blackberry | blood orange

**BUBBLES**

prosecco | brut | rosé

**SIGNATURE COCKTAILS****HONEY VANILLA SIDECAR 16**

oyo honey vanilla vodka, grand marnier, madagascar vanilla bean, fresh lemon juice

**FRAICHE 75 13**

sipsmith gin, st-germain, brut, mint &amp; basil syrup, fresh lemon juice

**MEYER PAPER PLANE 17**

buffalo trace, amaro nonino, aperol, meyer lemon simple syrup

**CUCUMBER SMASH 14**

pineapple infused wheatley vodka, fresh lime juice, cucumber, cilantro, jalapeno agave

**RED WHISKEY 15**

jameson whiskey, fresh lemon juice, passion fruit puree, agave, mark west pinot noir float

**CAMERON'S OLD FASHIONED 19**

woodford reserve, orange, local honey, angostura bitters

**SMOKED MARGARITA 16**

el jimador, grand marnier, spiced agave, fresh lime juice

**NON-ALCOHOLIC OFFERINGS****PINEAPPLE CUCUMBER REFRESHER 10**

non-alcoholic pineapple liqueur, muddled cucumber and lime, jalapeno agave, effervescence

**BLOOD ORANGE SPRITZ 8**

blood orange juice, orange honey syrup, lemon juice, ginger beer

**HEINEKEN 0.0 5.5**

pale lager, netherlands

**DRAUGHTS****LOCAL DRAUGHT 8****SEASONAL DRAUGHT 8****BOTTLES & CANS****HEINEKEN**

pale lager, netherlands 6.5

**BLUE MOON**

belgian wheat, CO 6.5

**MILLER LITE**

light lager, WI 5.5

**BUD LIGHT**

light lager, MO 5.5

**MICHELOB ULTRA**

light lager, MO 5.5

**STELLA ARTOIS**

pale lager, Belgium 6.5

**YUENGLING**

american amber lager, PA 5.5

**LOCAL ROTATING IPA**

OH 7

**WINES BY THE GLASS****WHITES**

	6 oz	9 oz	BTL
<b>PROSECCO</b> , Cavit, Italy .....	11	-	44
<b>ROSÉ</b> , AIX, Coteaux D'AIX En Provence, France .....	14	21	56
<b>RIESLING</b> , Chateau Ste. Michelle, Columbia Valley, Washington .....	8	12	32
<b>PINOT GRIGIO</b> , Folonari, delle Venezie, Italy .....	9	13	36
<b>PINOT GRIS</b> , A to Z Wineworks, Oregon .....	10	15	40
<b>ALBARINO</b> , Pazo das Bruxas, Rias Baixas, Spain .....	14	21	56
<b>FUMÉ BLANC</b> , Dry Creek, Sonoma County, California .....	11	16	44
<b>SAUVIGNON BLANC</b> , Honig, Napa Valley, California .....	12	18	48
<b>SAUVIGNON BLANC</b> , Kim Crawford, Marlborough, New Zealand .....	15	22	60
<b>CHARDONNAY</b> , Cambria, Santa Maria Valley .....	10	15	40
<b>CHARDONNAY</b> , Wente, "Morning Fog," Central Coast, California .....	11	16	44
<b>CHARDONNAY</b> , Sonoma Cutrer, Sonoma County, California .....	15	22	60
<b>CHARDONNAY</b> , Post & Beam, Far Niente, Napa Valley, California .....	19	27	76

**REDS**

<b>PINOT NOIR</b> , Cloudline Cellars, Oregon .....	15	22	60
<b>PINOT NOIR</b> , Mark West, California .....	12	18	48
<b>PINOT NOIR</b> , King Estate, Oregon .....	15	22	60
<b>MALBEC</b> , Maal, "Biutiful," Mendoza, Argentina .....	14	21	56
<b>CHIANTI</b> , Nozzole Riserva, D.O.C.G. Italy .....	14	21	56
<b>RIOJA</b> , Muga Family, Del La Estacion, Spain .....	15	22	60
<b>ZINFANDEL</b> , Seghesio, Sonoma County, California .....	12	18	48
<b>RED BLEND</b> , Chateau St. Michelle, Indian Wells, Columbia Valley, Washington .....	14	21	56
<b>CABERNET SAUVIGNON</b> , Josh, California .....	14	21	56
<b>CABERNET SAUVIGNON</b> , Post & Beam, Far Niente, Napa Valley, California .....	22	33	88
<b>CABERNET SAUVIGNON</b> , Oberon, Napa Valley, California .....	18	26	72
<b>PETITE SIRAH</b> , J. Lohr, Tower Road, Paso Robles, California .....	16	24	64
<b>PETITE SIRAH</b> , Guenoc, California .....	12	18	48

**WINES BY THE BOTTLE****SPARKLING & WHITES**

<b>SPARKLING</b> , Mumm Napa, "Cuvee M," Napa Valley, California .....	46
<b>CHAMPAGNE</b> , Veuve Clicquot, "Yellow Label," Reims, France .....	135
<b>BRUT</b> , J Vineyards & Winery, "J," Russian River Valley, California .....	79
<b>BRUT ROSE</b> , Roederer Estate, Anderson Valley, California .....	88
<b>PINOT GRIGIO</b> , Santa Margherita, Alto Adige, Italy .....	52
<b>RIESLING</b> , Trimbach, Alsace, France .....	69
<b>VIOGNIER</b> , Miner, "Simpson Vineyard," California .....	39
<b>SAUVIGNON BLANC</b> , Cloudy Bay, Marlborough, New Zealand .....	68
<b>SAUVIGNON BLANC</b> , Cakebread Cellars, Napa Valley, California .....	64
<b>ROUSSANNE</b> , Chateau Roustan, Costieres de Nimes, France .....	44
<b>COTES DU RHONE BLANC</b> , E. Guigal, Rhone, France .....	38
<b>PETIT CHABLIS</b> , Domaine Christophe Patrice, Beines, France .....	60
<b>CHABLIS</b> , Christian Moreau, Chablis, France .....	93
<b>CHARDONNAY</b> , St. Francis Vineyards, Sonoma County, California .....	39
<b>CHARDONNAY</b> , Celani Family Vineyards, Napa Valley, California .....	96
<b>CHARDONNAY</b> , Far Niente, Napa Valley, California .....	120

**REDS**

<b>PINOT NOIR</b> , Resonance, Willamette Valley, Oregon .....	74
<b>PINOT NOIR</b> , Rex Hill, Willamette Valley, Oregon .....	83
<b>PINOT NOIR</b> , Etude, Carneros, California .....	87
<b>CLARET</b> , Francis Ford Coppola, California .....	44
<b>MERLOT</b> , Rutherford Hill, Napa Valley, California .....	72
<b>MERLOT</b> , Charles Krug, Napa Valley, California .....	64
<b>RED</b> , Celani Family Vineyards, "Robusto," Napa Valley, California .....	75
<b>ZINFANDEL</b> , Ridge, Sonoma County, California .....	57
<b>CABERNET SAUVIGNON</b> , Honig, Napa Valley, California .....	120
<b>CABERNET SAUVIGNON</b> , Sequoia Grove, Napa Valley, California .....	98
<b>CABERNET SAUVIGNON</b> , Jordan, Alexander Valley, California .....	119
<b>PETITE SIRAH</b> , Stags' Leap, Napa Valley, California .....	79
<b>RED BLEND</b> , Orin Swift, "8 Years In The Desert," California .....	104