CAMERON'S
American Bistro

MENUS

DINNER MENU

APPETIZERS

FLATBREAD

$19

Prosciutto di Parma, caramelized onion, provolone, truffle oil, mascarpone

CRISPY CALAMARI

$23

Artichoke, Fresno pepper, Parmigiano Reggiano, lemon aioli

LAMB MEATBALLS

$19

House marinara, goat cheese, fresh herbs

MUSHROOM GNOCCHI

$19

Forest mushrooms, toasted garlic, sherry cream, truffle, Parmigiano Reggiano

CRAB CAKE

$25
Pan-seared Maryland crab cake, corn & apple slaw, roasted poblano vinaigrette

SHRIMP COCKTAIL

$21 Gluten-Free Options Available
House made horseradish cocktail sauce

SOUP & MARKET GREENS

CAESAR

$12 Gluten-Free Options Available
Parmesan Reggiano, lemon garlic dressing, sourdough croutons

BISTRO

$12 Gluten-Free Options Available
Mixed greens, grape tomatoes, red onion, gorgonzola, balsamic vinaigrette

GOAT CHEESE

$15 Gluten-Free Options Available
Field greens, warm goat cheese, pancetta, pine nuts, sun-dried cherries, port wine dressing

HEIRLOOM BEETS

$19 Gluten-Free Options Available
herbed yogurt, cucumber, frisee, marinated feta, candied pistachios, lemon vinaigrette

CHEF'S SOUP OF THE DAY

$9

MAIN COURSE

SALMON

$39 Gluten-Free Options Available
Vegetable fried rice, baby bok choy, ginger soy butter

GOAT CHEESE RAVIOLI

$29

butternut squash, toasted hazelnuts, gremolata, parmigiano reggiano

CAMERON'S WALLEYE

$46 $47

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

BRAISED SHORT RIB

$47 $48

five spice, pickled vegetables, crispy potatoes

SHRIMP & GRITS

$35 $36 Gluten-Free Options Available

Tillamook cheddar, Andouille sausage, creole shrimp gravy

SCALLOPS

$49 Gluten-Free Options Available

Arugula, artichokes, hearts of palm, toasted garlic, potato purée, lemon caper jus

BISTRO BURGER*

$23

triple cream brie, tomato aioli, house cut fries

STEAKS, CHICKEN & CHOPS

WAGYU HANGER STEAK*

$49 Gluten-Free Options Available

swiss chard, confit fingerling potatoes, bordelaise, lemon gremolata

FILET*

$62 Gluten-Free Options Available

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

HALF ROASTED CHICKEN

$36
marble potatoes, caramelized shallots, spinach, white port demi-glace

SEARED DUCK BREAST*

$47 Gluten-Free Options Available
pearl onion, braised leek, heirloom carrot, fingerling potatoes, orange cognac glaze

PORK CHOP & CLAMS*

$39 Gluten-Free Options Available
Littleneck clams, toasted garlic, chili, red onion, garlic mashed potatoes, pan jus

DESSERT MENU

DESSERT

WARM CHOCOLATE CAKE

$13 Gluten-Free Options Available
Bittersweet ganache, Johnson's vanilla bean ice cream

MEYER LEMON GRATIN

$13 Gluten-Free Options Available
Lemon cream, seasonal fruit compote, hazelnut cookie

BANANAS FOSTER BREAD PUDDING

$13
Rum caramel, Johnson's vanilla bean ice cream

CRÈME BRÛLÉE

$13 Gluten-Free Options Available
seasonal fruit compote

KEY LIME

$13
pretzel graham crust, blackberries, whipped mascarpone

COFFEE DRINKS

ESPRESSO MARTINI

$15
oyo honey vanilla vodka, cantera negra café,
fresh espresso, orange essence

CAMERON'S COFFEE

$9
Bailey's, mozart chocolate liqueur, whipped cream

CAFÉ 52

$9
Kahlua, Bailey's, Grand Marnier, whipped cream

IRISH COFFEE

$9
Jameson, Kahlua

KEOKE COFFEE

$8 9
Kahlua, Brandy, Crème de Cacao, whipped cream

ESPRESSO

$4.75

CAPPUCCINO

$5.50

SINGLE MALT SCOTCHES

ABERFELDY
12 Yr

$17

DALMORE
12 Yr

$21

DALWHINNIE
15 Yr

$23

GLENFIDDICH
12 Yr

$18

GLENLIVET
12 Yr

$21

GLENLIVET
15 Yr

$23

GLENLIVET
18 Yr

$42

GLENMORANGIE
10 Yr

$13

GLENMORANGIE
14 Yr

$23

LAGAVULIN
16 Yr

$28

MACALLAN
12 Yr

$30

OBAN
14 Yr

$27

PORT WINES

GRAHAM'S TAWNY PORT

10 YEAR

$10

20 YEAR

$15

30 YEAR

$27

40 YEAR

$40

GRAHAM'S RUBY PORT

$7

FONSECA BIN #27

$8

FONSECA 20 YEAR

$16

TAYLOR FLADGATE

$15

DOLCE BY FAR NIENTE

$18

COGNACS

COURVOISIER XO

$50

COURVOISIER VSOP

$15

HENNESSY VS

$18

MARTELL CORDON BLEU

$55

REMY MARTIN VSOP

$21

HAPPY HOUR MENU

Available Daily from 5-7 pm

SMALL PLATES

SLIDERS*

$14

Signature grind, triple cream brie, tomato aioli

SALT AND VINEGAR FRIES

$6 Gluten-Free Options Available

Roasted garlic aioli

BURRATA TOAST

$10

Avocado, heirloom tomato, micro basil

CILANTRO LIME SHRIMP

$13

Grilled sourdough

BEEF SATAY*

$15

Local wagyu, udon noodles

LAMB MEATBALLS

$14

House marinara, goat cheese, fresh herbs

*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 friendly menus

COCKTAIL MENU

COCKTAILS

HONEY VANILLA SIDE CAR

$16

OYO Honey Vanilla vodka, Grand Marnier, Madagascar vanilla bean, fresh lemon juice

FRENCH 75

$14

sipsmith gin, st-germain, brut, mint & 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, jalapeño agave

THE GREATER MANHATTAN

$17

fig-infused michter's rye, sweet vermouth, maple honey

CAMERON'S OLD FASHIONED

$19

Woodford Reserve, orange, local honey, Angostura bitters

SMOKED MARGARITA

$15

El Jimador, Grand Marnier, spiced agave, fresh lime juice

NON-ALCOHOLIC OFFERINGS

PINEAPPLE CUCUMBER REFRESHER

$10

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

BLOOD ORANGE SPRITZ

$8

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

HEINEKEN 0.0

$5.50

pale lager, Netherlands

WINE MENU

CORAVIN

Coravin permits us to pour wine from bottles without ever pulling the cork. It delivers great glasses of wine, indistinguishable from untouched bottles.

CHARDONNAY

Nickel & Nickel, Truchard Vineyard, Napa Valley, California, 2022
6oz for $26 | 9oz for $39 | Bottle for $104

PINOT NOIR

Domaine Della, Russian River Valley, California, 2020
6oz for $45 | 9oz for $58 | Bottle for $180

CABERNET SAUVIGNON

Nickel & Nickel, State Ranch, Napa Valley, California, 2020
6oz for $57 | 9oz for $85 | Bottle for $228

WINES BY THE GLASS

WHITE WINE

PROSECCO

Cavit, Italy, NV
6oz for $11 | Bottle for $44

ROSÉ

AIX, Coteaux D'AIX En Provence, France
6oz for $14 | 9oz for $21 | Bottle for $56

RIESLING

Chateau Ste. Michelle, Columbia Valley, Washington
6oz for $8 | 9oz for $12 | Bottle for $32

PINOT GRIGIO

Folonari, delle Venezie, Italy
6oz for $9 | 9oz for $13 | Bottle for $36

PINOT GRIS

A to Z Wineworks, Oregon
6oz for $10 | 9oz for $15 | Bottle for $40

ALBARIÑO

Pazo das Bruxas, Rias Baixas, Spain
6oz for $14 | 9oz for $21 | Bottle for $56

FUMÉ BLANC

Dry Creek, Sonoma County, California
6oz for $11 | 9oz for $16 | Bottle for $44

SAUVIGNON BLANC

Honig, Napa Valley, California
6oz for $12 | 9oz for $18 | Bottle for $48

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand
6oz for $15 | 9oz for $22 | Bottle for $60

CHARDONNAY

Cambria, Santa Maria Valley
6oz for $10 | 9oz for $15 | Bottle for $40

CHARDONNAY

Wente, “Morning Fog,” Central Coast, California
6oz for $11 | 9oz for $16 | Bottle for $44

CHARDONNAY

Sonoma Cutrer, Sonoma County, California
6oz for $15 | 9oz for $21 | Bottle for $56

CHARDONNAY

Post & Beam, Far Niente, Napa Valley, California
6oz for $19 | 9oz for $27 | Bottle for $76

RED WINE

PINOT NOIR

Cloudline Cellars, Oregon

6oz for $15 | 9oz for $22 | Bottle for $60

PINOT NOIR

Mark West, California
6oz for $12 | 9oz for $18 | Bottle for $48

PINOT NOIR

King Estate, Oregon
6oz for $15 | 9oz for $22 | Bottle for $60

MALBEC

Maal, “Biutiful,” Mendoza, Argentina
6oz for $14 | 9oz for $21 | Bottle for $56

CHIANTI

Nozzole Riserva, D.O.C.G. Italy
6oz for $14 | 9oz for $21 | Bottle for $56

RIOJA

Muga Family, Del La Estacion, Spain
6oz for $15 | 9oz for $22 | Bottle for $60

ZINFANDEL

Seghesio, Sonoma County
6oz for $12 | Bottle for $18 | Bottle for $48

RED BLEND

Chateau St. Michelle, Indian Wells, Columbia Valley, Washington
6oz for $14 | 9oz for $21 | Bottle for $56

CABERNET SAUVIGNON

Josh, California
6oz for $14 | 9oz for $21 | Bottle for $56

CABERNET SAVIGNON

Post & Beam, Far Niente, Napa Valley, California
6oz for $22 | 9oz for $33 | Bottle for $88

CABERNET SAUVIGNON

Oberon, Napa Valley, California
6oz for $18 | 9oz for $26 | Bottle for $72

PETITE SIRAH

J. Lohr, Tower Road, Paso Robles, California
6oz for $16 | 9oz for $22 | Bottle for $64

PETITE SIRAH

Guenoc, California
6oz for $12 | 9oz for $18 | Bottle for $48

WINES BY THE BOTTLE

WHITE WINE

PINOT GRIGIO

Santa Margherita, Alto Adige, Italy
$52

RIESLING

Trimbach, Alsace, France
$69

VIOGNIER

Miner, “Simpson Vineyard,” California
$39

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand
$68

SAUVIGNON BLANC

Cakebread Cellars, Napa Valley
$64

CÔTES DU RHÔNE BLANC

E. Guigal, Rhône, France
$38

CHABLIS

Christian Moreau, Chablis, France
$93

CHARDONNAY

St. Francis Vineyards, Sonoma County, California
$39

CHARDONNAY

Celani Family Vineyards, Napa Valley, California
$96

CHARDONNAY

Far Niente, Napa Valley, California
$120

REDS

PINOT NOIR

Resonance, Willamette Valley, Oregon
$74

PINOT NOIR

Rex Hill, Willamette Valley, Oregon
$83

PINOT NOIR

Etude, Carneros, California
$87

CLARET

Francis Ford Coppola, California
$44

MERLOT

Rutherford Hill, Napa Valley, California
$72

MERLOT

Charles Krug, Napa Valley, California
$64

ZINFANDEL

Ridge, Sonoma County, California
$57

CABERNET SAUVIGNON

Honig, Napa Valley, California
$120

CABERNET SAUVIGNON

Sequoia Grove, Napa Valley, California
$98

CABERNET SAUVIGNON

Jordan, Alexander Valley, California
$119

PETITE SIRAH

Stags' Leap, Napa Valley, California
$79

RED BLEND

Orin Swift, “8 Years In The Desert,” Grenache, California
$103

RED

Celani Family Vineyards, “Tenacious,” Napa Valley, California
$144

SPARKLING

SPARKLING

Mumm Napa, “Cuvée M,” Napa Valley, California, NV
$46

CHAMPAGNE

Veuve Clicquot, “Yellow Label,” Reims, France, NV
$135

BRUT

J Vineyards & Winery, “J,” Russian River Valley, California, NV
$79

BRUT ROSÉ

Roederer Estate, Anderson Valley, California, NV
$88

BEER MENU

DRAUGHT BEER

LOCAL DRAUGHT

$8

SEASONAL DRAUGHT

$8

BOTTLES

HEINEKEN

Pale lager, Netherlands
$6.50

BLUE MOON

Belgian Wheat, CO
$6.50

MILLER LITE

light lager, WI
$5.50

BUD LIGHT

light lager, MO
$5.50

MICHELOB ULTRA

light lager, MO
$5.50

STELLA ARTOIS

Pale lager, Belgium
$6.50

YUENGLING

American amber lager, PA
$5.50

LOCAL ROTATING IPA OH

$7

BOURBON MENU

BOURBONS

ANGEL' S ENVY

$16

BAKER'S

$15

BASIL HAYDEN

$13

BOOKER'S

$23

BLADE & BOW

$14

BUFFALO TRACE

$15

BULLEIT

$11

ECHO

$10

ECHO BARREL PROOF

$14

ELIJAH CRAIG

$11

FOUR ROSES SMALL BATCH

$11

FOUR ROSES SINGLE BARREL

$15

GEORGE DICKEL

$8

JEFFERSON'S

$10

JIM BEAM

$8

KNOB CREEK

$12

KNOB CREEK SINGLE BARREL

$16

LARCENY

$9

MAKER'S MARK

$12

MICHTER'S

$13

WATERSHED

$11

WELLER SPECIAL RESERVE

$11

WELLER FULL PROOF

$17

WELLER C.Y.P.B.

$16

WHISTLEPIG PIGGYBACK 6YR

$14

WILD TURKEY 101

$10

WILD TURKEY RARE BREED

$14

WOODFORD RESERVE

$13

WOODFORD DOUBLE OAKED

$16