Cameron's American Bistro

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

GF **Shrimp Cocktail** 21
house made horseradish cocktail sauce

SOUP & MARKET GREENS

GF **Caesar** 12
parmigiano reggiano, lemon garlic dressing, sourdough croutons

GF **Bistro** 12
mixed greens, grape tomatoes, red onion, gorgonzola, balsamic vinaigrette

GF **Goat Cheese** 15
field greens, warm goat cheese, pancetta, pine nuts, sun-dried cherries, port wine dressing

GF **Heirloom Beets** 15
herbed yogurt, cucumber, frisee, marinated feta, candied pistachios, lemon vinaigrette

Chef's Soup of the Day 9

MAIN COURSE

GF **Salmon** 39
vegetable fried rice, baby bok choy, ginger soy butter

Goat Cheese Ravioli 29
butternut squash, toasted hazelnuts, gremolata, parmigiano reggiano

Cameron's Walleye 47
maryland crab meat, ritz cracker crust, garlic mashed potatoes, french beans, sherry shallot cream

Braised Short Rib 48
five spice, pickled vegetables, crispy potatoes

GF **Shrimp & Grits** 36
tillamook cheddar, andouille sausage, creole shrimp gravy

GF **Scallops** 49
arugula, artichokes, hearts of palm, toasted garlic, potato puree, lemon caper jus

Bistro Burger* 23
triple cream brie, tomato aioli, house cut fries

STEAK, CHICKEN & CHOPS

GF **Wagyu Hanger Steak*** 49
swiss chard, confit fingerling potatoes, bordelaise, lemon gremolata

GF **Filet*** 62
fried yukon potatoes, sundried tomato, caramelized onion, asparagus, chianti bordelaise

GF **Half Roasted Chicken** 36
marble potatoes, caramelized shallots, spinach, white port demi-glace

GF **Seared Duck Breast*** 47
pearl onion, braised leek, heirloom carrot, fingerling potatoes, orange cognac glaze

GF **Pork Chop & Clams*** 39
littleneck clams, toasted garlic, chili, red onion, garlic mashed potatoes, pan jus

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

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CORAVIN™

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

	6 oz	9 oz	BTL
Chardonnay, Nickel & Nickel, Truchard Vineyard, Napa Valley, California	26	39	104
Pinot Noir, Domaine Della, Russian River Valley, California	45	58	180
Cabernet Sauvignon, Nickel & Nickel, State Ranch, Napa Valley, California	57	85	228

SIGNATURE COCKTAILS

Honey Vanilla Sidecar 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, jalapeno 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 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
Prosecco, Cavit, Italy	11	-	44
Rose, AIX, Coteaux D'AIX En Provence, France	14	21	56
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	8	12	32
Pinot Grigio, Folonari, delle Venezie, Italy	9	13	36
Pinot Gris, A to Z Wineworks, Oregon	10	15	40
Albarino, Pazo das Bruxas, Rias Baixas, Spain	14	21	56
Fume Blanc, Dry Creek, Sonoma County, California	11	16	44
Sauvignon Blanc, Honig, Napa Valley, California	12	18	48
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	15	22	60
Chardonnay, Cambria, Santa Maria Valley	10	15	40
Chardonnay, Wente, "Morning Fog," Central Coast, California	11	16	44
Chardonnay, Sonoma Cutrer, Sonoma County, California	15	22	60
Chardonnay, Post & Beam, Far Niente, Napa Valley, California	19	27	76

REDS

Pinot Noir, Cloudline Cellars, Oregon	15	22	60
Pinot Noir, Mark West, California	12	18	48
Pinot Noir, King Estate, Oregon	15	22	60
Malbec, Maal, "Biutiful," Mendoza, Argentina	14	21	56
Chianti, Nozzole Riserva, D.O.C.G. Italy	14	21	56
Rioja, Muga Family, Del La Estacion, Spain	15	22	60
Zinfandel, Seghesio, Sonoma County, California	12	18	48
Red Blend, Chateau St. Michelle, Indian Wells, Columbia Valley, Washington	14	21	56
Cabernet Sauvignon, Josh, California	14	21	56
Cabernet Sauvignon, Post & Beam, Far Niente, Napa Valley, California	22	33	88
Cabernet Sauvignon, Oberon, Napa Valley, California	18	28	72
Petite Sirah, J. Lohr, Tower Road, Paso Robles, California	16	24	64
Petite Sirah, Guenoc, California	12	18	48

WINES BY THE BOTTLE

SPARKLING & WHITES

Sparkling, Mumm Napa, "Cuvee M," Napa Valley, California	46
Champagne, Veuve Clicquot, "Yellow Label," Reims, France	135
Brut, J Vineyards & Winery, "J," Russian River Valley, California	79
Brut Rose, Roederer Estate, Anderson Valley, California	88
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, California	64
Roussanne, Chateau Roustan, Costieres de Nimes, France	44
Cotes du Rhone Blanc, E. Guigal, Rhone, France	38
Petit Chablis, Domaine Christophe Patrice, Beines, France	60
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
Red, Celani Family Vineyards, "Robusto," Napa Valley, California	75
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," California	104

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DESSERTS

13

GF Warm Chocolate Cake
bittersweet ganache, Johnson's vanilla bean ice cream

GF Meyer Lemon Gratin
lemon cream, seasonal fruit compote, hazelnut cookie

Bananas Foster Bread Pudding
rum caramel, Johnson's vanilla bean ice cream

Key Lime
pretzel graham crust, blackberries, whipped mascarpone

GF Creme Brulee
seasonal fruit compote

COFFEE DRINKS & COCKTAILS

Cameron's Coffee 9
bailey's, mozart chocolate liqueur, whipped cream

Espresso Martini 15
oyo honey vanilla vodka, cantera negra cafe,
fresh espresso, orange essence

Cafe 52 9
kahlua, bailey's, grand marnier, whipped cream

Irish Coffee 9
jameson, kahlua

Keoke Coffee 9
kahlua, brandy, creme de cacao, whipped cream

Espresso 4.75

Cappuccino 5.5

DESSERT WINE

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

SINGLE MALT SCOTCH

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

COGNAC

COURVOISIER XO 50

COURVOISIER VSOP 15

HENNESSY VS 18

MARTELL CORDON BLEU 55

REMY MARTIN VSOP 21

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SMALL PLATES

Available from 5 - 7 pm

Burrata Toast 10
avocado, heirloom tomato, micro basil

Cilantro Lime Shrimp 13
grilled sourdough

Sliders* 14
signature grind, triple cream brie, tomato aioli

Salt and Vinegar Fries 6
roasted garlic aioli

Beef Satay* 15
local wagyu, udon noodles

Lamb Meatballs 14
house marinara, goat cheese, fresh herbs

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