

STARTERS

- PARMA PROSCIUTTO FLATBREAD** 7.95
Roasted potatoes, caramelized onion, provolone and truffle mascarpone
- HOT AND SOUR CRABCAKE** 11.50
Watermelon radish and jicama slaw, sweet chili sauce
- CRISPY FRIED CALAMARI** 10.50
Creole tartar sauce, red pepper jam
- PORTABELLA FRENCH FRIES** 6.95
Charred tomato ketchup and horseradish sauce
- BLACKENED SCALLOPS** 11.95
Baby spinach, smoked bacon, tomato, jalapeño-honey butter sauce
- GOAT CHEESE "BEIGNETS"** 7.95
Tomato coulis, aged ricotta, basil oil
- LOBSTER PIEROGIES** 9.95
Asparagus, shallots, goat cheese, sweet corn emulsion

SOUPS & SALADS

- SHRIMP BISQUE** 4.95
Lemon cream, chives and crostini
- SPINACH SALAD** 6.95
Warm goat cheese dressing, pancetta, roasted onions and croutons
- CAESAR SALAD** 6.50
Parmesan Reggiano, lemon garlic dressing, sourdough croutons
- LAURA CHENEL GOAT CHEESE SALAD** 7.50
Warm goat cheese with pancetta, pine nuts, sun-dried cherries and port wine dressing
- CHOP CHOP SALAD** 6.95
Field greens, asparagus, sweet corn, hard boiled egg, smoked bacon, gorgonzola, red onions, grape tomatoes and golden balsamic vinaigrette

ENTRÉES

- PARKER HOUSE COD** 21.95
Garlic mashed potatoes, broccolini, shallot cream sauce
- HOISIN GLAZED SALMON*** 19.50
Grilled pineapple rice, ginger glazed carrots, sugar snap peas and sriracha butter sauce
- LOW COUNTRY SHRIMP & GRITS** 17.95
Creole Gulf shrimp, stone ground goat cheese grits and southern cooked broccolini
- ROASTED CHICKEN RIGATONI** 15.95
Pomodoro sauce, garlic, shallots, basil, Prosciutto
- BISTRO VEGETABLE PLATE** 14.95
Crispy eggplant-goat cheese Napoleon, roasted red peppers, oven-dried tomatoes, artichoke hearts, cilantro pesto
- SHRIMP PENNE** 16.95
Bell peppers, andouille, shallots, spinach, Romano cheese, vodka sauce
- DAY BOAT SCALLOPS** 22.50
Pan seared scallops, sautéed mushrooms and leeks, champagne butter, truffle potato chips, garlic mashed potatoes
- BRAISED SHORT RIBS** 21.95
Wild mushroom risotto, glazed root vegetables, veal port reduction
- ROASTED INDIANA DUCK*** 19.95
Honey chili glaze, cabbage-horseradish mashed potatoes and roasted vegetables

STEAK, CHICKEN & CHOPS

- HERB ROASTED CHICKEN** 15.95
Lemon-pepper pan jus, garlic mashed potatoes, steamed broccoli
- HERITAGE FARM PORK CHOP*** 16.95
Roasted garlic mashed potatoes, Brussels sprouts, and Chinese mustard sauce
- LAMB PORTERHOUSE*** 24.50
Sautéed red cabbage, spinach, Yukon Gold potato gratin, red wine reduction
- STEAK FRITES*** 25.50
New York Strip, hand cut truffle fries, vegetable ragout, fine herb butter
- GRILLED FILET MIGNON***
7oz 27.95 | 10oz 32.95
Bleu cheese mashed potatoes, bistro green beans, port wine sauce, buttermilk onion rings

ERIN HENNICK, GM AARON WILSON, CHEF

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

FOR RESERVATIONS CALL 614-885-3663 OR VISIT WWW.CAMERONMITCHELL.COM