

## STARTERS

### SHRIMP BISQUE 5

Lemon cream, chives and crostini

### PORTABELLA FRENCH FRIES 7

House made tomato ketchup and horseradish sauce

### GOAT CHEESE "BEIGNETS" 7

Tomato coulis, aged ricotta, basil oil

### PARMA PROSCIUTTO FLATBREAD 8

Roasted potatoes, caramelized onion, provolone and truffle mascarpone

### LOBSTER PIEROGIES 10

Asparagus, shallots, goat cheese, sweet corn emulsion

### CRISPY FRIED CALAMARI 11

Creole tartar sauce, red pepper jam

### MARYLAND CRABCAKE 12

Bell pepper slaw, tomato fondue and sweet chili sauce

### BLACKENED SCALLOPS 13

Baby spinach, smoked bacon, tomato, jalapeño-honey butter sauce

## SALADS

### CAESAR 6

Parmesan Reggiano, lemon garlic dressing, sourdough croutons

### CHOP CHOP 7

Wier's Farm mixed greens, asparagus, sweet corn, hard boiled egg, smoked bacon, gorgonzola, red onions, grape tomatoes and golden balsamic vinaigrette

### BLOOMSDALE SPINACH 7

Strawberries, organic arugula, candied pecans, red onions, goat cheese mousse and orange basil vinaigrette

### LAURA CHENEL GOAT CHEESE 8

Warm goat cheese with pancetta, pine nuts, sun-dried cherries and port wine dressing

## ENTRÉES

### ROASTED CHICKEN RIGATONI 14

Pomodoro sauce, garlic, shallots, basil, Prosciutto

### BISTRO VEGETABLE PLATE 15

Eggplant-goat cheese napoleon, red peppers, oven-dried tomatoes, artichoke hearts, cilantro pesto

### SHRIMP PENNE 16

Bell peppers, andouille sausage, shallots, spinach, Romano cheese, vodka sauce

### LOW COUNTRY SHRIMP & GRITS 18

Creole Gulf shrimp, stone ground goat cheese grits and southern cooked broccolini

### HOISIN GLAZED SALMON\* 21

Grilled pineapple rice, ginger glazed carrots, sugar snap peas and sriracha butter sauce

### CRISPY MOSCOVY DUCK BREAST\* 22

Five vegetable fried rice, baby bok choy, glazed peanuts and orange ginger reduction

### CAMERON'S LAKE ERIE WALLEYE 24

Garlic mashed potatoes, broccolini, shallot cream sauce, lump crab meat

### PAN ROASTED SCALLOPS 25

Scallops, sautéed mushrooms and leeks, champagne butter, truffle potato chips, garlic mashed potatoes

### BLACKENED ALASKAN HALIBUT 26

Andouille hash, Fulton Farms sweet corn succotash and tomatillo butter sauce

## STEAK, CHICKEN & CHOPS

### DIXIE PAN FRIED CHICKEN 16

Coleslaw, crushed redskins and chicken gravy

### HERITAGE FARM PORK CHOP\* 18

Roasted garlic mashed potatoes, Brussels sprouts and Chinese mustard sauce

### LAMB PORTERHOUSE\* 24

Sautéed red cabbage, spinach, Yukon Gold potato gratin, red wine reduction

### STEAK FRITES\* 27

Black Falls New York Strip, hand cut truffle fries, vegetable ragout, fine herb butter

### GRILLED FILET MIGNON\*

7oz 29 | 10oz 34

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