



Appetizers

Mushroom Fontina Strudel	8
Pennsylvania Mushrooms, Shallots and Fontina Cheese Baked in a Flakey Puff Pastry Shell Finished with Brown-butter Vinaigrette	
Mussels in Saffron Cream Sauce ☼	14
One Pound of Steamed Blue Mussels in a Rich Saffron-Garlic Cream Sauce Served with Crostini	
House-Cured Salmon* ☼	10
Wild-Atlantic Salmon Seasoned with Sugar, Pink Himalayan Sea Salt, Pernod, Cracked Pepper, and Lemon Zest Served with Crusty French Baguette, Capers and Whole Grain Champagne Mustard	
Brie and Pear Quesadilla	8
Creamy French Brie Cheese and Roasted Pears Sandwiched in a Flour Tortilla and Grilled, Topped with Mulled Wine Syrup and Spiced Walnuts	

Soup

Our chef's ever changing exclusive creations
Cup ~ 5 Bowl ~ 7

Salads

a la carte ~ 8 Upgrade ~ 2 Entrée Portion ~ 12

House Salad - Complimentary with Entrée Selection ☼
Mesclun Greens, Tomatoes, Carrots, Cucumbers, Feta Cheese and Pine Nuts Tossed with our own Balsamic Vinaigrette
Caesar Salad * ☼
Tossed Crisp Romaine Lettuce, Garlic Croutons, and Asiago Cheese Tossed with our Caesar Dressing
Arugula and Caramelized Pear Salad ☼
Crisp Baby Arugula Lettuce topped with Caramelized Pears, Red Bell Peppers, Toasted Almonds, and Gorgonzola Crumbles with White Balsamic Vinaigrette

☼ Please inform us if you have a gluten intolerance. Upon request, items marked with ☼ are available with gluten free preparation. Cameron Estate Inn is not a gluten free facility.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

A 20% service fee will be applied to all parties of 5 or more.
A 20% pre-discount service fee will be applied to all tickets using discount coupons.

Pasta

All Pastas Served with a House Salad and Sorbet Intermezzo

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| Italian Sausage and Beef Tips Venetian ☼ | 28 |
| Braised Beef Tenderloin Tips and Sweet Italian Sausage Tossed with Bell Peppers, Caramelized Onions, and Linguini set in Balsamic Marinara with Asiago Cheese | |
| Scallop Aglio e Olio ☼ | 34 |
| Pan Seared Diver Scallops and Fettuccini Tossed in a Traditional Italian Sauce of Tomatoes, Sautéed Garlic, Extra Virgin Olive Oil, and a Dash of Red Pepper Flakes | |

Entrées

Entrées are Served with a House Salad, Sorbet Intermezzo, and Appropriate Starch and Vegetable

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| Filet of Beef and Crab Cake * ☼ | 39 |
| Grilled 5oz Filet of Beef Topped with Port Wine Demi-Glace and Crispy Ale-Marinated Onions Beside a Jumbo Lump Crab Cake with Roasted-Sweet Pepper Aioli | |
| Honey-Lavender Rock Cornish Hen ☼ | 28 |
| Pan Seared Butter-fried Game Hen with a Honey-Lavender-Garlic Pan Sauce | |
| Grilled Pork Chop ☼ | 27 |
| Dry-rubbed and House Grilled Pork Chop paired with Maple-Dijon Stout Onions | |
| Dual Jumbo Lump Crab Cakes ☼ | 30 |
| The Chef's Own Crab Cakes Seasoned to Enhance the Crab's Delicate Flavor, Served with Roasted-Sweet Pepper Aioli | |
| Salmon with Bacon Jam ☼ | 30 |
| Atlantic Salmon topped with a light Horseradish and Panko crust, served with sweet and smoky Bacon-Onion Jam and rice | |
| Rack of Lamb * ☼ | 32 |
| Pepper Crusted Rack of Lamb Served with Tart Cherry, Sage and Cabernet Reduction | |
| Roasted Long Island Duck ☼ | 39 |
| Dry Rubbed and Roasted Half Long Island Duckling Paired with Curried Sweet Potato Savory Bread Pudding Then Topped with Candied Apricot and Orange Zest Syrup | |
| Marinated Petite Tender of Beef * ☼ | 29 |
| Tender Bistro Steak Marinated with Garlic, Red Wine, Balsamic Vinegar, and Fennel Seed; Pan Seared Then Served with Port Wine Demi and Truffle Whipped Potatoes | |

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Vegetarian Entrees

All Vegetarian Entrees Served with a House Salad and Sorbet Intermezzo
Add Grilled Chicken ~5 or Add Grilled Salmon ~ 6

Moroccan Garbanzo Stew ☼	24
Roasted Garbanzo Beans tossed with Garden Vegetables, Cumin, Saffron, and a pinch of Cinnamon, finished with Wilted Spinach and served over a Parmesan Polenta Cake	
Cheese Tortellini Alfredo	24
Cheese Stuffed Pasta Tossed with Caramelized Onions, Sundried Tomatoes and Asiago Alfredo Sauce	

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Specialty Drinks

Scotch – Single Malt (On the Rocks)

Glenmorangie 12 Yr. - Scotland	10
Oban – 14 Yr. – Scotland	17
Glenfidich 12 Yr. - Scotland	10
McClelland’s - Scotland	17

Bourbon – Small Batch (On the Rocks)

Knob Hill - Kentucky	10
Maker’s Mark - Kentucky	10

Specialty Drinks

Cosmopolitan – Ketel One Vodka, Cointreau, Rose’s Lime & Cranberry	9
Cameron Lemonade – Ketel One Vodka, Chambord, Fresh Lemonade	9

Coffee Drinks

Cameron Coffee – Grand Marnier, Kahlua, Bailey’s Irish Cream & Coffee	7
Hot Nutty Irishman – Bailey’s Irish Cream, Frangelico & Coffee	7
French Kiss – Chambord & Homemade Hot Chocolate	6

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