



SHARE PLATES

NORTHWEST CHEESE PLATE

Rouge River Oregonzola, Beecher's Flagship white cheddar, Cascade Creamery Claw Hammer, ale washed Tomme & almonds, quince paste, apple slices, honey, rosemary flatbread 14.95

ROASTED TOMATO WHEELS

Beefsteak tomato slices, grilled goat cheese rounds, drizzled with balsamic port reduction 9.95

TERIYAKI MUSHROOM CAPS

Sautéed whole mushroom caps, coated with seasonings, deglazed with vermouth, simmered in our house made teriyaki sauce, finished with hotel butter 9.95

COCONUT PRAWNS

Coconut crusted prawns served with our enhanced Thai chili sauce 11.95

CURRIED MUSSELS

Mussels simmered in jalapeno spiced coconut curry sauce, served with garlic ciabatta bread from the Artisan bakery 12.95

SALADS

Served with roasted garlic ciabatta bread from The Artisan Bakery

BISTRO CHOP CHOP SALAD

Turkey, Provolone, garbanzo beans, wine salami, Parmesan, fresh basil, crisp romaine, tomatoes, balsamic vinaigrette 13.95

BLACKENED AHI SALAD

Ahi fillet, cooked rare, blackened in our own seasoning, on lettuce mix greens, banana wax peppers, roasted red peppers, black olives, tossed with lemon caper vinaigrette 16.95

ROASTED BEET AND OREGONZOLA

Slow roasted red and golden beets, Oregonzola bleu crumbles and fresh arugula, drizzled with blood orange vinaigrette 11.95

CAMPBELL'S NW SIGNATURE SALAD

Diced apples, dried cranberries, baby greens, candied walnuts and Oregonzola bleu cheese crumbles tossed with balsamic vinaigrette 9.95

CAESAR A LA CAMPBELL'S

Romaine lettuce tossed with our special Caesar dressing, topped with toasted capers and Parmesan 9.95
top with chicken breast 14.95 or blackened salmon fillet 18.95

CAMPBELL'S SIGNATURE SELECTIONS

Served with loaf of roasted garlic ciabatta bread from The Artisan Bakery in Wenatchee and vegetables harvested from local Organic farms in season

LAMB LOIN CHOPS

Superior Farms lamb loin chops, flame broiled, served on a bed of risotto, drizzled with a pomegranate molasses 26.95

DUCK NEFARIOUS

Maple Leaf farms duck breast, pan seared to medium, topped with Troy's Nefarious Cellars syrah-cherry pan sauce, served with roasted fingerling potatoes 26.95

CHICKEN MARSALA

Breaded chicken breast sautéed with mushrooms, onions, garlic, rosemary and prosciutto, simmered in Marsala and cream, topped with smoked mozzarella, served with roasted garlic mashed potatoes 19.95

SAN FRANCISCO STYLE CIOPPINO

Savory stew filled with salmon, white fish, mussels, prawns and scallops simmered in our classic herbed tomato broth, served with rosemary flatbread 22.95

WASABI CRUSTED AHI

Ahi fillet crusted with wasabi, seared rare, drizzled with miso ginger aioli with coconut sticky rice, cucumber slices and pickled ginger 19.95

KING SALMON

Salmon fillet seasoned with Campbell House seasoning, flame broiled, drizzled with a vermouth shallot butter, served with roasted fingerling potatoes 23.95

PORCINI CRUSTED TENDERLOIN OF BEEF

Pan seared tenderloin served on a bed of mushroom ragout, topped with juniper berry pan sauce, served with roasted fingerling potatoes 34

HARRIS RANCH TOP SIRLOIN & PRAWNS

8 ounces of enjoyment, dusted with Chef Troy's special seasoning, flame grilled, topped with Scampi style prawns, served with roasted fingerling potatoes 28.95

PACIFIC MARINATED FLANK STEAK

Marinated flank steak, sliced, topped with a sauté of onions, chopped bacon, bell peppers, mushrooms, garlic, tomatoes, green peppercorns, brandy and teriyaki sauce, served with roasted fingerling potatoes 18.95

PRIME RIB OF BEEF

Seasoned with our killer rub and slow roasted. Choice of baked potato, roasted garlic mashed potatoes or roasted fingerling potatoes.
8 oz Cut 21.95 ~ 12 oz Cut 25.95 ~ 16 oz Cut 29.95

CHEF'S TROY'S FEATURED DISHES

MAY 10 ~ MAY 16

KING SALMON

Oven baked, served on a bed of basil pesto risotto, accompanied by seasonal vegetable and roasted fingerling potatoes 22

Wine Match:

Benson Vineyards 2008 Pinot Noir 9.75 glass

HALIBUT

Fresh cut Alaskan halibut, panko crusted, grilled in olive oil, served on a bed of sautéed onions and drizzled with a bleu cheese cream sauce, accompanied by seasonal vegetable and garlic mashed potatoes 23

Wine Match:

Benson Vineyards 2010 Reserve Chardonnay 7.50 glass

DUROC PORK CHOP

Compart Family Farms Duroc premium all natural 14 day dry aged 12 oz chop, BBQ glazed, flame broiled, accompanied by seasonal vegetable and roasted fingerling potatoes 24

Wine Match:

Nefarious Cellars 2009 Syrah 9.75 glass

PASTA*

Served with roasted garlic ciabatta bread from The Artisan Bakery

CAMPBELL'S CLASSIC "FIRE" PASTA

Chicken sautéed with garlic, tossed with fettuccine and our "SPICY" fire cream sauce, topped with fresh grated parmesan 16.95

ANGEL HAIR PASTA

Tomato, basil, goat cheese, lemon zest, pine nuts, capers, red onion, garlic, sea salt and extra virgin olive oil tossed with angel hair pasta 15.95

SOUPS & SIDES

CAMPBELL'S CLAM CHOWDER	House Salad 4.25
New England Style chowder	Side Caesar 4.25
cup 4.25 bowl 6.95	Roasted Garlic Mashed Potatoes 3
FRENCH ONION SOUP	Roasted Fingerling Potatoes 3.95
Seasoned crouton and	Baked Potato 4.50
melted Gruyere cheese 7.95	Seasonal Vegetables 3.95

*The Department of Health would like us to remind you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Featured Chelan Wineries by the Glass

Tsillan Cellars 2008 Riesling 7
Vin Du Lac Winery 2010 Pinot Gris 7
Nefarious Cellars 2010 Viognier 7
Tsillan Cellars 2008 Chardonnay 8.5
Benson Winery 2008 Pinot Noir 9.75
Benson Winery 2008 Sangiovese 9.75
Nefarious Cellars 2009 Syrah 9.75

Northwest Wine by the Glass

14 Hands Winery, Paterson, WA 6.5
Chardonnay — Merlot — Cabernet Sauvignon

World Wine by the Glass

Freixenet Cordon Negro Brut Sparkling Wine 7
Nieto Reserva 2010 Malbec, Mendoza, Argentina 7

Beer on Tap

Northwest Micros 4.75 (16oz.) ~ 3.75 (12oz.)

Icicle Brewery Lokal Lager
Widmer Hefeweizen
Mac & Jack's African Amber
Deschutes Red Chair Northwest Pale Ale
Manny's Pale Ale
Hale's "Dublin Style" HSB
Rogue Dead Guy Ale
Total Domination IPA
Pabst Blue Ribbon 3.00 (16oz.) ~ 2.00 (12oz.)
Guinness Stout 5.50 (16oz.) ~ 4.50 (12oz.)
Stella Artois 5.50 (16oz.) ~ 4.50 (12oz.)

BOTTLE: Budweiser, Bud Light, Coors Light 3 — Blue Moon, Corona 3.75

Campbell's Classic Cocktails

"THE CAMPBELL'S PERFECT MANHATTAN"

Maker's Mark 8
Knob Creek Bourbon 9
Booker Noe's 10
Crown Royal 8

"THE GIN MARTINI"

Beefeater 7.5
Plymouth 8
Tanqueray 7.5
Bombay Sapphire 8
Hendrick's 9
Dry Fly 8

"THE VODKA MARTINI"

Ketel One 8
Absolut 7.5
Tito's 7.5
Grey Goose 8.5
Stolichnaya 7.5

BARTENDER'S IMAGINATIVE COCKTAILS

SETH'S KIWI LICIOUS

Fresh muddled Kiwi fruit mixed with Absolut Vanilla vodka, Absolut Mango vodka, splash Sweet & sour, 7up and soda 8

SPA MARTINI

Fresh muddled limes and mint with Effen Cucumber vodka, splash of triple sec, soda and Thatcher's elderflower 8

PEAR~A~LICIOUS

Absolut Pears Vodka, sweet and sour, splash of cranberry juice and 7-up. Served in a sugar rimmed martini glass 7.5

CAMPBELL'S LEMONADE

Fresh muddled lemons with Absolut Citron vodka, splash of triple sec, topped off with fresh citrus and a splash of Squirt 7.5

HUCKLEBERRY COSMO

Fresh muddled lime wedges, 44 North Huckleberry vodka, splash of triple sec and cranberry juice 7.5

ABSOLUT RASPBERRI FIZZ

Fresh muddled lemons and raspberries topped off with Absolut Berri Açai, splash of simple syrup and 7up 7.5

SEX IN THE CITY MARTINI

Fresh muddled Raspberry mixed with Smirnoff Whipped vodka, splash of pineapple juice, and topped with champagne 8

FRESH MARGARITAS

COURT'S RITA

Muddle fresh lime, lemon & orange wedges, top off with Sauza Hornitos tequila and Island Oasis sweet & sour. Give it a good shake and strain it into a salted pint glass full of ice. Add a splash of Grand Marnier 8.75

JALAPENO RITA

Muddle fresh lime, lemon, orange wedges & a slice of jalapeno to spice things up top off with Sauza Hornitos tequila and Island Oasis sweet & sour, and finished with a float of Amaretto 8.75

PRICKLY PEAR RITA

Muddle fresh lime and cucumber Topped off with Hornitos tequila, sweet and sour prickly pear syrup shaken and enjoy 8.75

TASTY FINISHERS

ABACELA 2007 PORT ESTATE

Roseburg, OR 6.50 glass (3 oz.)

BARNARD GRIFFIN 2009 SYRAH PORT

Richland, WA 6.50 glass (3 oz.)

SANDEMAN FOUNDERS RESERVE PORTO

Portugal 6.50 glass (3 oz.)

HENNESSY COGNAC

Hennessy Very Special 7.5
Hennessy Very Superior Old Pale 9
Hennessy eXtra Old 16

LIQUEUR

B&B 8
Baileys 6.5
Frangelico 6.75
Grand Marnier 8.5
Sambuca Romana 7

BISTRO COFFEE

Tia Maria, Baileys, Grand Marnier, Frangelico, top with whip cream and a splash of Crème de Cacao 9

STARBUCKS HOUSE BLEND COFFEE 2.25