



PUB AND VERANDA

VOL.CXIV

CHELAN, WASHINGTON : SUMMER 2015

DINNER

TO SHARE

WASHINGTON CHEESE PLATE three locally crafted, washington cheeses with truffled salami, cured prosciutto, quince paste, **chelan fruit** apples, honey, grilled flatbread. 19

cascade creamery valhalla stilton : **leavenworth, wa**

beecher's flagship white cheddar : **seattle, wa**

sunny pine farm organic lavender & honey chevre : **twisp, wa**

SMOKED ELEPHANT GARLIC house applewood smoked elephant garlic, porcini crusted chevre, arugula, truffle oil, grilled baguette. 14

DUCK CONFIT POUTINE french fries, aged white cheddar curds, sherry-shallot gravy. 15

PARMESAN TRUFFLE FRIES served with comeback sauce. 12

PUB WINGS 12

oxford - tossed in malt vinegar and sea salt

buffalo- tossed with buffalo sauce served with blue cheese

saigon - tossed in garlic, soy sauce, rice vinegar, thai chili, sambal, honey

kansas city - tossed in our house made kansas city bbq sauce

TOMATO-FETA RELISH served with locally baked artisan bread. 6.5

COCONUT PRAWNS with sweet chili-lime sauce. 13

TERIYAKI MUSHROOMS whole white mushrooms, 'old school' seasoning, house made teriyaki sauce, vermouth, hotel butter, artisan bread. 12

BEEF CARPACCIO shaved raw beef tenderloin, sea salt, olive oil, lemon juice, capers, shaved pecorino, arugula, meyer lemon aioli, artisan bread. 15

SOUPS + GREENS

TEA SMOKED DUCK SALAD sliced duck breast, mixed greens, herb roasted shiitake mushroom, grilled onion, basil oil, rice wine vinaigrette. 20

BLOOD ORANGE PRAWN SALAD flash fried prawns coated in blood orange sauce, black pepper, arugula, toasted almonds, lemon-caper vinaigrette. 15

BLACKENED SALMON CAESAR romaine, toasted capers, parmesan, house anchovy-garlic dressing. 18
chicken caesar. 14 **classic caesar.** 10

SOUTHWEST STEAK SALAD mixed greens, roasted corn, black beans, cherry tomato, roasted red pepper, red onion, feta cheese, cilantro-jalapeño vinaigrette. 15.5

CHOP CHOP SALAD chopped romaine, turkey, salami, smoked provolone, diced tomato, garbanzo beans, basil, parmesan, balsamic vinaigrette. 13.5

CAMPBELL'S SPRING SALAD mixed greens, local 'blueberry hills' blueberries, toasted pinenuts, goat cheese, raspberry vinaigrette. 10.5 **add chicken.** 14.5

ROASTED BEET & VALHALLA STILTON arugula, blood orange vinaigrette, toasted walnuts, locally made valhalla stilton, sea salt. 12.5

WEDGE SALAD iceberg, bacon, green onion, cherry tomato, basil, blue cheese dressing. 11.5 **add chicken.** 15.5

BLACKENED AHI SALAD mixed greens, banana peppers, black olives, roasted red peppers, lemon-caper vinaigrette. 17

FRENCH ONION SOUP with crostini lid and melted gruyere 8.5

NEW ENGLAND CLAM CHOWDER famous for a reason **cup** 4.5 **bowl** 8



BIG PLATES

- BOURBON SMOKED RIBS** hickory smoked, bourbon glaze, chipotle slaw, fries. *full rack.* 29 *half rack.* 21
- MOROCCAN ROASTED CHICKEN** spice rubbed chicken thighs, apricot-garbanzo bean couscous, harissa yogurt, mint oil, seasonal vegetable, artisan bread. 24
- DUCK NEFARIOUS** seared duck breast, nefarious syrah + local cherry pan sauce, smashed red potatoes, seasonal vegetable, artisan bread. 29
- SPRING PASTA** prosciutto, garlic, shallots, asparagus, shiitake mushrooms, peas, cream, mint, pecorino, artisan bread. 22
- RAINBOW TROUT** head-on prosciutto wrapped trout, blue cornmeal, sage-walnut pesto, hotel butter, wild rice, seasonal vegetable, artisan bread. 24
- TIGER PRAWNS** jumbo tiger prawns, corn relish, prawn-butter sauce, toasted pepitas, wild rice, seasonal vegetable, artisan bread. 29

CHOPS

served with local artisan bread, seasonal vegetables and choice of baked potato, smashed red potatoes, fries, or wild rice

- WAGYU MANHATTEN FILET from SNAKE RIVER FARMS** 8 oz all-natural, bordelaise sauce. 55
- SURF & TURF from HARRIS RANCH** 8 oz all-natural, top sirloin steak, scampi prawns, rosemary. 29
- RIB EYE from BLUE MESA RANCH** 16 oz all-natural, bone-in, chef troy's steak seasoning, compound valhalla stilton butter, onion ring. 39
-  **GIVE YOUR STEAK A ROYAL FINISH** add a crab stuffed artichoke bottom and roasted garlic cream sauce 7

THE PUB CLASSICS

*black bean patties are available to substitute for an additional dollar
a side salad or apple-fennel salad can be substituted for fries at no extra charge*

- PUB BURGERS** all natural, misty isle beef patty, mayo, lettuce, tomato, and onion, on brioche with fries. 10
- VALHALLA BURGER** pub burger, garlic aioli, arugula, grilled tomato, pancetta jam, valhalla stilton. 15
- BACON CHEDDAR BURGER** pub burger, bacon, cheddar cheese. 12
- BISTRO BURGER** pub burger, dijonnaise, caramelized onion, grilled tomato, arugula, brie cheese. 14
- MAUI WAUI BURGER** pub burger, caramelized onion, shaved ham, charred pineapple-habanero sauce, house made teriyaki sauce, slaw, swiss cheese. 14
- LAMB BURGER** hand formed lamb patty, garlic aioli, goat cheese, roasted red pepper, balsamic caramelized onions, arugula, on brioche with apple-fennel salad. 15
- BLACKENED CHICKEN BURGER** blackened chicken breast, spicy ranch, pepperjack cheese, bacon, chipotle slaw, on brioche with apple-fennel salad. 12 **make it a wrap.** 13
- FIRE PASTA** fettuccine pasta, sautéed chicken breast, fire cream sauce, parmesan, artisan bread. 20
- BLACKENED AHI TACOS** chipotle slaw, charred pineapple-habanero sauce, cilantro, corn tortillas. 16
- FISH & CHIPS** hand cut cod, pabst blue ribbon beer batter, slaw, house made tartar, lemon, fries. 14

ON THE SIDE

- BRUSSELS & BACON** 7
- ARTISAN BREAD** 5
- APPLE FENNEL SALAD** 5
- SEASONAL VEGETABLE** 5
- FRIES** 5
- PARMESAN TRUFFLE FRIES** 8
- SIDE GARDEN SALAD** 5
- SIDE CAESAR** 5



welcome to the campbell's resort pub & veranda

a little about us - we were founded in 1901, that means we're celebrating our 114th year of taking care of our guests : our culinary tendencies gravitate towards upscale pub fare with an inspired pacific nw twist : our goal is to never say "no," however, some requests or substitutions may require an additional charge : in the growing months, we operate an organic vegetable garden, adjacent to our apple orchard : if you have trouble with celiac disease, please ask about our dedicated gluten free menus : for you wine drinkers, have a look at our wine list, wine press northwest has awarded us "best washington wine list" nine consecutive years

for parties of eight or more, we will process a single check and include a 20% service charge
eating raw or undercooked foods may very well increase your risk of food borne illness
if you're ordering take-out, we process a "to go" charge of one dollar per entree
if you'd like to split your entree, we do add a three dollar charge