



PUB AND VERANDA

VOL.CXIV

CHELAN, WASHINGTON : FALL 2015

LUNCH

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

CRISPY CALAMARI tubes and tentacles, flash fried, chipotle aioli, lemon. 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

TAVERN PLATTER salted pretzel, house chips, stone ground mustard, cheddar cheese dip, caramelized onion-gruyere cheese dip. 13

SOUPS + GREENS

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 NORTHWEST SIGNATURE SALAD baby greens, diced local **chelan fruit** apples, dried cranberries, candied walnuts, valhalla stilton crumbles, balsamic vinaigrette. 10 **add chicken.** 14

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

THE WEDGE iceberg, bacon, green onion, cherry tomato, basil, valhalla stilton crumbles, 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

CAMPBELL'S DAILY SOUP our seasonally inspired soup of the day. **cup** 3.5 **bowl** 6

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

EXECUTIVE CHEF: *Troy Nesvacil* CHEF de CUISINE: *Chris Thompson*



THE PUB BURGERS

*black bean veggie patties are available to substitute for an additional dollar
all burgers come with fries, but you can substitute house chips, side salad or apple-fennel salad at no extra charge*

- PUB BURGERS** all natural, misty isle beef, mayo, lettuce, tomato, and onion, on brioche. 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 served with apple fennel salad. 15

BLACKENED CHICKEN BURGER blackened chicken breast, spicy ranch, pepperjack cheese, bacon, chipotle slaw, on brioche served with apple fennel salad. 12 **make it a wrap.** 13

BIG PLATES

- SMOKED CHICKEN PENNE** penne pasta, in-house smoked chicken, portabello mushroom, white cheddar cream sauce, green onion, artisan bread. 22
FIRE PASTA fettuccine pasta, sautéed chicken breast, fire cream sauce, parmesan, artisan bread. 18
CAPRESE PASTA fettuccine pasta, spicy crushed tomato, bell pepper, onion, buratta, fresh basil. 18
add italian sausage. 21
FISH & CHIPS hand-cut cod, pabst blue ribbon beer batter, slaw, house-made tartar, lemon, fries. 14
BLACKENED AHI TACOS chipotle slaw, charred pineapple-habanero sauce, cilantro, corn tortillas. 16

BREAD + MEAT

all sandwiches come with fries, but you can substitute house chips, side salad or apple-fennel salad at no extra charge

- RAGIN' CAJUN** comeback sauce, turkey, tomato, red onion, pepperjack, baked on baguette. 14
THE CUBANO dijonnaise, shaved ham and roast pork, pickles, mojo sauce, swiss cheese on brick pressed baguette. 13
B.L.T. garlic aioli, thick cut bacon, tomato, arugula, on baguette. 11 **add turkey.** 13
REUBEN comeback sauce, house made corned beef brisket, sauerkraut, gruyere, on grilled rye. 14
PUB BEEF DIP roast beef, aged white cheddar, on baguette with horseradish crema, au jus. 15

ON THE SIDE

- PARMESAN TRUFFLE FRIES** 8
HOUSE CHIPS 5
FRIES 5
ARTISAN BREAD 5
SEASONAL VEGETABLE 5
SIDE SALAD 5
APPLE FENNEL 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 : : for you wine drinkers, have a look at our wine list, wine press northwest has awarded us "best washington wine list" for the past decade
for parties of eight or more, we will process a single check and include a 20% service charge if you'd like to split your entree, we do add a three dollar charge if you're ordering take-out, we process a "to go" charge of one dollar per entree
gluten free menus available upon request
eating raw or undercooked foods may very well increase your risk of food borne illness