



# PUB AND VERANDA

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VOL.CXIII

CHELAN, WASHINGTON - FALL/WINTER 2014-15

LUNCH

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## TO SHARE

**WASHINGTON CHEESE PLATE** three locally crafted, washington cheeses with prosciutto, quince paste, **chelan fruit** apples, honey, grilled flatbread 17

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

**beechners'** flagship white cheddar - **seattle, wa**

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

**ROASTED GARLIC ARTISAN BREAD** served warm with soft butter and house **tomato-feta relish** 5.5

**HOT BEER + CHEDDAR DIP** made with pabst blue ribbon, bacon roasted jalapeños, served with soft pretzels 10

**PARMESAN TRUFFLE FRIES** with fry sauce 9

**CRISPY COD SLIDERS** tartar sauce, fry sauce, shredded lettuce, on brioche slider buns 12

**PUB WINGS (includes eight 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 style bbq sauce

**COCONUT PRAWNS** with sweet chili-lime sauce 13

## GREENS

**BLACKENED SALMON CAESAR** romaine, toasted capers, parmesan, house anchovy-garlic dressing 18

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

**SOUTHWEST STEAK SALAD** mixed greens, roasted corn, black beans, cherry tomato, roasted red pepper, red onion, feta cheese, cilantro-jalapeño vinaigrette 15 **blacken the steak** 16

**CHOP CHOP SALAD** shredded romaine, turkey, salami, smoked provolone, diced tomato, garbanzo beans, basil, parmesan, balsamic vinaigrette 13

**CAMPBELL'S NW SIGNATURE SALAD** baby greens, diced **chelan fruit** apples, dried cranberries, candied walnuts, blue cheese crumbles, balsamic vinaigrette 10 **add chicken** 14

**ROASTED BEET & VALHALLA STILTON** arugula, blood orange vinaigrette, toasted walnuts, **leavenworth's cascade creamery valhalla stilton**, sea salt 12

**WEDGE SALAD** iceberg, bacon, green onion, cherry tomato, basil, blue cheese dressing 11 **add chicken** 15

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

## SOUPS

**NEW ENGLAND CLAM CHOWDER** famous for a reason **cup** 4.25 **bowl** 7.5

**FRENCH ONION SOUP** with crostini lid and melted gruyere 8.5

**CAMPBELL'S DAILY SOUP** our seasonal soup of the day **cup** 3.5 **bowl** 6



## THE PUB BURGERS

*black bean veggie patties are available to substitute for an additional dollar  
a side salad or lentil salad can be substituted for fries at no extra charge (caesar for an additional 50 cents)*

- PUB BURGER** 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

**LAMB BURGER** hand formed lamb patty, garlic aioli, goat cheese, roasted red pepper, balsamic caramelized onions, arugula, on brioche with lentil salad 15

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

## BIG PLATES

**DUNGENESS & CHEESE PENNE** penne pasta, dungeness crab, baby shrimp, gruyere + parmesan mornay, garlic, lemon zest, artisan bread 20

**FIRE PASTA** fettuccine pasta, sautéed chicken breast, fire cream sauce, parmesan, artisan bread 18

**PESTO PRIMAVERA** penne pasta, basil pesto, sun dried tomato, artichoke heart, red peppers, portobello mushroom, onion, pinenuts, parmesan, artisan bread 14 **add chicken** 18

**FISH & CHIPS** hand-cut cod, pabst blue ribbon beer batter, slaw, house-made tartar, lemon, fries 13

**BLACKENED AHI TACOS** chipotle slaw, charred pineapple-habanero sauce, cilantro, corn tortillas 16

## BREAD + MEAT

**CAMPBELL'S DAILY SOUP & SANDWICH** chef's daily choice of sandwich served with a cup of our daily soup special **whole sandwich** 9.5 **half sandwich** 7.5

**ITALIAN SAUSAGE STROMBOLI** peppers, onions, garlic, our own arrabbiata sauce (spicy marinara), smoked mozzarella, stuffed in a baguette, oven baked, with fries 13

**RAGUN CAJUN** creole aioli, turkey, tomato, red onion, pepperjack, oven baked on baguette with fries 14

**B.L.T.** garlic aioli, thick bacon, tomato, arugula, on baguette with fries 11 **add turkey** 13

**REUBEN** fry sauce, house made corned beef brisket, sauerkraut, gruyere, on grilled rye with fries 12

**PUB BEEF DIP** roast beef, aged white cheddar, on baguette with horseradish crema, au jus, and fries 15

## ON THE SIDE

**ARTISAN BREAD** 4.5

**TOMATO-FETA RELISH** 1

**LENTIL SALAD** 4

**GARDEN VEGETABLES** 4

**FRIES** 4

**SIDE SALAD** 4.5

**SIDE CAESAR** 5



welcome to campbell's pub & veranda  
a little about us - we were founded in 1901, that means we're celebrating our 113th year in business owned and operated by the campbell family : our culinary tendencies gravitate towards upscale pub fare with an inspired pacific nw twist : our menu celebrates our awesome washington seasonality (fall, winter, spring, and summer) and we offer a weekly fresh sheet for dinner, where we showcase fresh seafood and local produce whenever possible : 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 years 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**