



# PUB AND VERANDA

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VOL.CXIV

CHELAN, WASHINGTON : SUMMER 2015

LUNCH

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## 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

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

## SOUP + 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-jalapeno 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, toasted walnuts, locally made valhalla stilton, sea salt, blood orange vinaigrette. 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



## THE PUB BURGERS

*black bean veggie 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, 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

## BIG PLATES

**BOURBON SMOKED RIBS** hickory smoked in house, bourbon glaze, chipotle slaw, fries.  
*full rack.* 29 *half rack.* 21

**FIRE PASTA** fettuccine pasta, sautéed chicken breast, fire cream sauce, parmesan, artisan bread. 20

**SPRING PASTA** prosciutto, garlic, shallots, asparagus, shiitake mushrooms, peas, cream, mint, pecorino, artisan bread. 22

**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

*a side salad or apple-fennel salad can be substituted for fries at no extra charge*

**BRAISED CHICKEN GYRO** flatbread, moroccan spiced chicken, shredded lettuce, feta cheese, diced tomato, harissa yogurt, cucumber, tzatziki sauce with apple-fennel salad. 13

**RAGIN' CAJUN** comeback sauce, turkey, tomato, red onion, pepperjack, baked on baguette with fries. 14

**THE CUBANO** dijonnaise, shaved ham and roast pork, pickles, mojo sauce, swiss cheese on baguette with fries. 13

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

**REUBEN** comeback sauce, house made corned beef brisket, sauerkraut, gruyere, on grilled rye with fries. 14

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

### ON THE SIDE

**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 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  
if you'd like to split your entree, we do add a three dollar charge**