

Cameron Estate Inn

Appetizers

Mushroom Fontina Strudel	8
Pennsylvania Mushrooms, Shallots and Fontina Cheese Baked in a Flakey Puff Pastry Shell Finished with Brown-butter Vinaigrette	
Mussels in Saffron Cream Sauce	14
One Pound of Steamed Blue Mussels in a Rich Saffron-Garlic Cream Sauce Served with Grilled Crostini	
Foie Gras au Chocolat	16
Classic French Pan Seared Foie Gras Laced with Hershey's Cocoa-balsamic Syrup, Finished with Red Onion-Sherry Marmalade and Crostini	
House-Cured Salmon*	10
Wild-Atlantic Salmon Seasoned with Sugar, Pink Himalayan Sea Salt, Pernod, Cracked Pepper, and Lemon Zest Served with Crusty French Baguette, Capers and Whole Grain Champagne Mustard	
Brie and Pear Quesadilla	8
Creamy French Brie Cheese and Roasted Pears Sandwiched in a Flour Tortilla and Grilled, Topped with Mulled Wine Syrup and Spiced Walnuts	
Grilled Calamari Arrabbiata	9
Tender Marinated Calamari Grilled Whole then Sliced beside Somen Noodles with Mild Fresh Tomato Arrabbiata Sauce	

Soup

Our chef's ever changing exclusive creations
Cup ~ 5 Bowl ~ 7

Salads

a la carte ~ 8 Upgrade ~ 2 Entrée Portion ~ 12

House Salad - Complimentary with Entrée Selection
Mesclun Greens, Tomatoes, Feta Cheese and Pine Nuts Tossed with our own Balsamic Vinaigrette
Grilled Caesar Salad *
Quick-Grilled Crisp Romaine Lettuce, Garlic Croutons, and Asiago Cheese Tossed with our Caesar Dressing
Arugula and Caramelized Pear Salad
Crisp Baby Arugula Lettuce topped with Caramelized Pears, Red Bell Peppers, Toasted Almonds, and Gorgonzola Vinaigrette
Spinach and Bacon Salad
Tender Baby Spinach topped with Hard Cooked Egg, Candied Bacon, Grape Tomatoes, and Warm Bacon Dressing

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

A 20% service fee will be applied to all parties of 5 or more.
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Pasta

All Pastas Served with a House Salad and Sorbet Intermezzo

Italian Sausage and Beef Tips Venetian	28
Braised Beef Tenderloin Tips and Sweet Italian Sausage Tossed with Bell Peppers, Caramelized Onions, and Linguini set in Balsamic Marinara with Asiago Cheese	
Scallop Aglio e Olio	34
Pan Seared Diver Scallops and Fettuccini Tossed in a Traditional Italian Sauce of Tomatoes, Sautéed Garlic, Extra Virgin Olive Oil, and a Dash of Red Pepper Flakes	
Chicken Portobello Penne	28
Grilled Tender French Cut Chicken Breast over Penne Pasta tossed with Marinated Portobello Mushrooms and Roasted Red Peppers in Roasted Garlic Alfredo Sauce	

Entrées

Entrées are Served with a House Salad, Sorbet Intermezzo, and Appropriate Starch and Vegetable

Filet of Beef and Crab Cake *	39
Grilled 5oz Filet of Beef Topped with Port Wine Demi-Glace and Crispy Ale-Marinated Onions Beside a Jumbo Lump Crab Cake with Roasted-Sweet Pepper Aioli	
Honey-Lavender Rock Cornish Hen	28
Pan Seared Butter-fried Game Hen with a Honey-Lavender-Garlic Pan Sauce	
Smoked Pork Tenderlion	27
Dry-rubbed and House Smoked Pork Tenderloin paired with Maple-Dijon Stout Onions	
Tilapia Tapanade	26
Tilapia Filets dusted with Seasoned Corn Meal and Pan Fried, topped with mixed Olive Tapanade, Feta Cheese Crumbles, and Lemon Olive Oil Arugula served with rice	
Dual Jumbo Lump Crab Cakes	30
The Chef's Own Crab Cakes Seasoned to Enhance the Crab's Delicate Flavor, Served with Roasted-Sweet Pepper Aioli	
Salmon with Bacon Jam	30
Atlantic Salmon topped with a light Horseradish and Panko crust, served with sweet and smoky Bacon-Onion Jam and rice	
Lamb Porterhouse Steak*	32
Pepper Crusted Lamb Porterhouse Steak Served with Tart Cherry, Sage and Cabernet Reduction	
Roasted Long Island Duck	39
Dry Rubbed and Roasted Half Long Island Duckling Paired with Curried Sweet Potato Savory Bread Pudding Then Topped with Candied Apricot and Orange Zest Syrup	
Wasabi-Ginger Ahi Tuna *	29
Ahi Tuna Steak Pan Seared with Crispy Wasabi-Peas, Dressed with Sesame and Ginger then Topped with Wilted Spinach	
Marinated Petite Tender of Beef *	29
Tender Bistro Steak Marinated with Garlic, Red Wine, Balsamic Vinegar, and Fennel Seed; Pan Seared Then Served with Glace de Viande and Black Truffle Whipped Potatoes	

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Vegetarian Entrees

All Vegetarian Entrees Served with a House Salad and Sorbet Intermezzo

Add Grilled Chicken ~5 or Add Grilled Salmon ~ 6

Moroccan Garbanzo Stew	24
Roasted Garbanzo Beans tossed with Garden Vegetables, Cumin, Saffron, and a pinch of Cinnamon, finished with Wilted Spinach and served over a Parmesan Polenta Cake	
Cheese Tortellini Alfredo	24
Cheese Stuffed Pasta Tossed with Caramelized Onions, Sundried Tomatoes and Asiago Alfredo Sauce	
Fettuccine Tapenade	24
Fettuccine in a Sauce of Garlic, Onions, Extra Virgin Olive Oil. Plum Tomatoes, Calamata Olives, Spanish Olives, and Capers	

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Specialty Drinks

Scotch – Single Malt (On the Rocks)

Glenmorangie 12 Yr. - Scotland	10
Oban – 14 Yr. – Scotland	17
Glenfidich 12 Yr. - Scotland	10
McClelland's - Scotland	17

Bourbon – Small Batch (On the Rocks)

Knob Hill - Kentucky	10
Maker's Mark - Kentucky	10

Specialty Drinks

Cosmopolitan – Ketel One Vodka, Cointreau, Rose's Lime & Cranberry	9
Cameron Lemonade – Ketel One Vodka, Chambord, Fresh Lemonade	9

Coffee Drinks

Cameron Coffee – Grand Marnier, Kahlua, Bailey's Irish Cream & Coffee	7
Hot Nutty Irishman - Bailey's Irish Cream, Frangelico & Coffee	7
French Kiss - Chambord & Homemade Hot Chocolate	6

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Cameron Estate Inn
Six Course Tasting Menu

\$72 Per Person

Requires all parties at the table to participate
No alterations or substitutions

First Course - Fish

Cured Salmon with Anise Brined Fennel Root and Crostini

Wine: Champaign Toast

Second Course - Salad

Spinach with Champagne-Saffron Vinaigrette, Sweet Pickled Onions and Toasted Almonds

Wine: Chateau St Michelle Riesling

Third Course - Beef

Grilled Shoulder Tender, Tarragon Mushrooms, Whole Grain Mustard Balsamic Cream Sauce

Wine: Robert Mondavi Private Selection Malbec

Fourth Course

Sorbet Intermezzo

Fifth Course - Fowl

Seared Half Game Hen with Honey Lavender Pan Gravy, Whipped Potatoes, Chef's Vegetables

Wine: Chateaux Ste Michelle Gewurztraminer

Sixth Course - Dessert

Individual Chocolate Cabernet Spice Cake

Wine: Six Grapes Port