

# Cameron Estate Inn

## Appetizers

<b>Mushroom Fontina Strudel</b>	8
Pennsylvania Mushrooms, Shallots and Fontina Cheese Baked in a Flakey Puff Pastry Shell Finished with Brown-butter Vinaigrette	
<b>Mussels in Saffron Cream Sauce</b>	14
One Pound of Steamed Blue Mussels in a Rich Saffron-Garlic Cream Sauce Served with Grilled Crostini	
<b>Foie Gras au Chocolat</b>	16
Classic French Pan Seared Foie Gras Laced with Hershey's Cocoa-balsamic Syrup, Finished with Red Onion-Sherry Marmalade and Crostini	
<b>House-Cured Salmon*</b>	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	
<b>Brie and Pear Quesadilla</b>	8
Creamy French Brie Cheese and Roasted Pears Sandwiched in a Flour Tortilla and Grilled, Topped with Mulled Wine Syrup and Spiced Walnuts	
<b>Grilled Calamari Arrabbiata</b>	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

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

<b>Italian Sausage and Beef Tips Venetian</b>	<b>28</b>
Braised Beef Tenderloin Tips and Sweet Italian Sausage Tossed with Bell Peppers, Caramelized Onions, and Linguini set in Balsamic Marinara with Asiago Cheese	
<b>Scallop Aglio e Olio</b>	<b>34</b>
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	
<b>Chicken Portobello Penne</b>	<b>28</b>
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

<b>Filet of Beef and Crab Cake *</b>	<b>39</b>
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	
<b>Honey-Lavender Rock Cornish Hen</b>	<b>28</b>
Pan Seared Butter-fried Game Hen with a Honey-Lavender-Garlic Pan Sauce	
<b>Smoked Pork Tenderlion</b>	<b>27</b>
Dry-rubbed and House Smoked Pork Tenderloin paired with Maple-Dijon Stout Onions	
<b>Tilapia Tapanade</b>	<b>26</b>
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	
<b>Dual Jumbo Lump Crab Cakes</b>	<b>30</b>
The Chef's Own Crab Cakes Seasoned to Enhance the Crab's Delicate Flavor, Served with Roasted-Sweet Pepper Aioli	
<b>Salmon with Bacon Jam</b>	<b>30</b>
Atlantic Salmon topped with a light Horseradish and Panko crust, served with sweet and smoky Bacon-Onion Jam and rice	
<b>Lamb Porterhouse Steak*</b>	<b>32</b>
Pepper Crusted Lamb Porterhouse Steak Served with Tart Cherry, Sage and Cabernet Reduction	
<b>Roasted Long Island Duck</b>	<b>39</b>
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	
<b>Wasabi-Ginger Ahi Tuna *</b>	<b>29</b>
Ahi Tuna Steak Pan Seared with Crispy Wasabi-Peas, Dressed with Sesame and Ginger then Topped with Wilted Spinach	
<b>Marinated Petite Tender of Beef *</b>	<b>29</b>
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

<b>Moroccan Garbanzo Stew</b>	<b>24</b>
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	
<b>Cheese Tortellini Alfredo</b>	<b>24</b>
Cheese Stuffed Pasta Tossed with Caramelized Onions, Sundried Tomatoes and Asiago Alfredo Sauce	
<b>Fettuccine Tapenade</b>	<b>24</b>
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*