

CAMPBELL'S 2ND FLOOR PUB & VERANDA FALL MENU

"OUR CHANCE TO BRING YOU THE BEST OF BOTH KITCHENS"

We craft our menus from the best ingredients the Northwest has to offer. Campbell's proudly features local organic produce when in season. Scott Parsons of the Artisan Bakery in Wenatchee delivers bread to our door. Our burger patties are Misty Isle Angus All Natural 100% USDA Chuck served on, family run and owned, Wheat Montana Kaiser Roll.

Executive Chef Troy Nesvacil

TO SHARE OR NOT

TOP SHELF CHEESE PLATE

Loaded with top shelf flavors, Rouge River Oregonzola, Beecher's Flagship white cheddar, aged Spanish Manchego & Marcona almonds from Spain, Quince paste, Granny Smith apple slices, honey and rosemary flatbread 14.50

COCONUT PRAWNS

Coconut crusted prawns served with our enhanced Thai chili sauce that really speaks to the prawn 10.95

BLACKENED AHI FILLET WITH PINEAPPLE HABANERA SAUCE

Ahi fillet in our blackening seasoning, pan seared rare, topped with pineapple habanera sauce, chopped cilantro and red pepper brunoise 11.95

ROASTED GARLIC CIABATTA LOAF

From the Artisan Bakery in Wenatchee, fresh roasted garlic ciabatta bread served with butter or olive oil & balsamic vinegar 3.50

CRAB & ARTICHOKE DIP

Chilean rock crab, artichoke hearts, cream cheese, parmesan cheese and rosemary flatbread 11.95

TERIYAKI MUSHROOM CAPS

Sautéed whole mushroom caps, coated with seasonings, deglazed with vermouth, simmered in our house made teriyaki sauce, finished with hotel butter 9.95

BBQ WINGS

8 breaded & flash fried chicken wings tossed in our tasty BBQ sauce 9.95

BISTRO SIGNATURE ENTREES

PACIFIC MARINATED FLANK STEAK

Thin sliced marinated flank steak topped with a sauté of onions, chopped bacon, bell peppers, mushrooms, garlic, tomatoes, green peppercorns, brandy and our teriyaki sauce, served with seasonal vegetables and roasted fingerling potatoes 18.95

SAN FRANCISCO STYLE CIOPPINO

Savory stew filled with salmon, white fish, mussels, prawns and scallops simmered in our classic herbed tomato broth, served with rosemary flatbread 22.95

DUCK NEFARIOUS

Maple Leaf farms duck breast, pan seared to medium, topped with Troy's Nefarious Winery syrah-cherry pan sauce served with seasonal vegetable and roasted fingerling potatoes 25.95

CHICKEN MARSALA A LA CAMPBELLS

Lightly breaded chicken breast sautéed with mushrooms, onions, garlic, rosemary and prosciutto, simmered in Marsala and cream, topped with melted smoked mozzarella, served with seasonal vegetables and ranch mashed potatoes 18.95

LAMB LOIN CHOPS

Superior Farms lamb loin chops, flame broiled, served on a bed of risotto, drizzled with a pomegranate molasses, served with seasonal vegetables 25.95

WASABI CRUSTED AHI

Ahi fillet crusted with wasabi, seared rare, drizzled with miso ginger aioli with coconut sticky rice, cucumber slices and pickled ginger 18.50

DAN'S CHICKEN SANDWICH

Chicken breast, lettuce, onion, tomato rounds and mayonnaise, served with Brew City fries 8.95

RANCH CHICKEN SANDWICH

Chicken breast, bacon strips, cheddar cheese, lettuce, onion, tomato rounds, zesty garlic ranch spread, served with Brew City fries 9.95

BBQ CHICKEN SANDWICH

Chicken breast, Kansas City rub, spicy chipotle slaw, mayonnaise, Campbell's BBQ sauce, served with Brew City fries 9.50

PUB FAVORITES

THE 16 OZ. FLAT IRON STEAK

Perfect steak for grilling, this rich, flavorful 16 oz flat iron is for the meat lover, Chef Troy says grill to medium or less for the best results, served with ranch mashed potatoes 21.95

THE "MISTY ISLE NEW YORK" STEAK

All natural, no antibiotics, no hormones, this 12 oz NY has got to be good for you, spiced with Chef Troy's seasoning, served with roasted fingerling potatoes 31

FISH & CHIPS

In-house cut cod fillets dipped in our special PBR beer batter, flash-fried, served with our creamy coleslaw and Brew City fries 11.95

BLACKENED AHI TACOS

Sashimi grade Ahi fillet, seared rare, sided by flour tortillas, our house-made spicy chipotle coleslaw and roasted pineapple habanera sauce 13.95

PERRY'S SALMON SANDWICH

Flame-broiled 6 oz salmon fillet, tomato slices, onion, lettuce, tarter sauce, served with Brew City fries 12.95

OREGONZOLA BURGER

Bacon, ground black pepper, Oregonzola crumbles, lettuce, tomato, onion, mayonnaise, served with Brew City fries 11.95

BACON CHEDDAR BURGER

Bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise, served with Brew City fries 9.95

CLASSIC PUB BURGER

Lettuce, onion, tomato rounds and mayonnaise, served with Brew City fries 8.95

BLACKENED CHICKEN SANDWICH

Chicken breast, blackened seasoning, bacon strips, pepper jack cheese, chipotle slaw, spicy ranch sauce, served with Brew City fries 10.95

PASTA

CAMPBELL'S CLASSIC "FIRE" PASTA

Tender pieces of chicken sautéed with garlic, tossed with fettuccine and our "spicy" fire cream sauce, topped with fresh grated parmesan 15.95

PASTA PRIMAVERA

The freshest vegetables sautéed and seasoned with herbs, in olive oil and white wine, tossed with fettuccini finished with freshly grated parmesan cheese 12.95

SMOKED SALMON FETTUCCINI

We smoke our salmon with apple wood, simmer it with dill, lemon and roasted garlic cloves in our alfredo sauce toss with fettuccini and finished with freshly grated parmesan cheese 17.95

CLAM LINGUINI

White clams, simmered with fresh basil, garlic, tomatoes, lemon, and white wine, tossed with linguini noodles and finished with parmesan and thinly sliced green onions 17.95

"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

FRESH FROM THE PANTRY

Enjoy a loaf of warm roasted garlic ciabatta bread from The Artisan Bakery 3.50

BISTRO STEAK COBB

Crisp greens, Oregonzola cheese, tomato, bacon, green onion, olives, hard boiled egg topped with flame-broiled 6 oz English steak 12.95

CAMPBELL'S NW SIGNATURE SALAD

Diced apples, dried cranberries, baby greens, candied walnuts and Oregonzola bleu cheese crumbles tossed with balsamic vinaigrette 9.95

CAESAR A LA CAMPBELL'S

Romaine lettuce tossed with our special Caesar dressing, topped with toasted capers and freshly grated parmesan cheese 9.95
Top with chicken breast 12.95

ROASTED BEET AND OREGONZOLA

Slow roasted red and golden beets, Oregonzola bleu crumbles and fresh arugula, drizzled with blood orange vinaigrette 11.95

BLACKENED AHI SALAD

Ahi fillet, cooked rare, blackened in our own seasoning, on lettuce mix greens, banana wax peppers, roasted red peppers, black olives, tossed with lemon caper vinaigrette 16.50

BLACKENED SALMON CAESAR

Romaine lettuce tossed with our special Caesar dressing, Topped with toasted capers and freshly grated parmesan and a flame-broiled 6 oz blackened salmon fillet 17.95

CLASSIC WEDGE SALAD

Fresh wedge of iceberg lettuce topped with bacon, tomato, Oregonzola blue cheese crumbles and our blue cheese dressing 8.95

CAMPBELL'S HOUSE SALAD

Romaine, carrots, cabbage, cucumber and tomato with your choice of dressing 3.95

CHOWDER & SOUP

SOUP OF THE DAY

Chef's choice soup made daily in our kitchens
cup 3.25 bowl 5.95

CAMPBELL'S CLAM CHOWDER

New England Style chowder made from our house recipe handed down from Chef to Chef
cup 4.25 bowl 6.95

FRENCH ONION SOUP

Topped with a seasoned baguette crouton and melted Gruyere cheese 7.95

WINE BY THE GLASS FROM LAKE CHELAN WINERIES

Riesling- Vin Du Lac Winery

tart crispness and intense fruit 7

Pinot Gris- Vin Du Lac Winery

ripe, rich and full-bodied with a crisp, dry finish 7

Viognier- Vin Du Lac Winery

crisp with mouth-filling richness 7

Pinot Noir- Benson Winery

seductively aromatic, with hints of spice 9.75

Sangiovese- Benson Winery

Sunshine in a bottle 9.75

Syrah- Nefarious Cellars

a serious wine yet full, fruity and loveable 9.75

WINE BY THE GLASS FROM WASHINGTON

Chardonnay-14 Hands

fruit-driven, balanced and juicy with a hint of oak 6.50

Merlot-14 Hands

soft and luxurious yet with a backbone of firm tannins 6.50

Cabernet Sauvignon-14 Hands

fresh flavors of red fruits supported by round tannins 6.50

OUR MIXOLOGIST'S FEATURED CREATIONS

COURT'S RITA

Muddled fresh lime, lemon & oranges wedges, top off with Sauza Hornitos Tequila and Island Oasis sweet & sour. Give it a good shake, strain it into a salted pint glass full of ice, add a splash of Grand Marnier and Enjoy 8.5

PEAR-A-LICIOUS

Absolut Pears Vodka, sweet and sour, splash of cranberry juice and 7-up. Served in a sugar rimmed martini glass 7

CAMPBELL'S LEMONADE

Fresh muddled lemons with Absolut Citron vodka, splash of triple sec, topped off with fresh citrus and a splash of Squirt 7

HUCKLEBERRY COSMO

Fresh muddled lime wedges, 44 North Huckleberry vodka, splash of triple sec and cranberry juice 7.5

HOT ABSOLUT WINTER

Absolut Kurant vodka, hot cranberry juice, splash of 360 Orange Vodka a slice of orange 7

DRAUGHT BEER

Micros 4.75 (16oz.) ~ 3.75 (12oz.)

Mac & Jack's African Amber- robust amber ale

Widmer Hefeweizen- golden unfiltered wheat beer

Total Domination IPA- phenomenal NW-style India Pale Ale

Manny's Pale Ale rich and complex with a snappy hop finish

Deschutes Mirror Pond Pale Ale- a balanced malty body

Rogue Dead Guy Ale- malty aroma and a rich hearty flavor

Miller Lite- Miller Brewing 3.75 (16oz.) ~ 2.75 (12oz.)

Pabst Blue Ribbon- 3.00 (16oz.) ~ 2.00 (12oz.)

Landshark Premium Lager- 3.75 (16oz.) ~ 2.75 (12oz.)

Guinness Stout- a classic ~ 5.50 (16oz.) ~ 4.50 (12oz.)

Stella Artois- a fine, golden pilsner lager 5.50 (16oz.) ~ 4.50 (12oz.)

360 Collection of After Dinner Drink Temptations

360 WHIPPED CHOCOLATE

360 chocolate vodka, Pinnacle Whipped Cream vodka shaken with 1/2 n 1/2 in a chocolate swirled martini glass 8

360 WHIPPED CREAMSICLE

360 orange vodka, Pinnacle Whipped Cream vodka shaken with 1/2 n 1/2 served in a chilled martini glass 8

CHEF'S TREAT

360 chocolate vodka, Baileys Irish Cream, Chambord Raspberry Liqueur, touch cream, shaken, served in a chilled martini glass 8