

VERANDA BAR AT CAMPBELL'S

The Veranda Bistro and Bar proudly features seasonal, boldly flavored fare, prepared with rustic simplicity. Virtually everything on our menu is created from scratch in our kitchens, using fresh ingredients and local producers whenever possible. The Sun marks some of my favorites. Enjoy and live well! Chef Troy.

Shareable Starters

 Roasted Garlic & Cranberry Corn Relish8.95	Chicken Satay7.95
Slow roasted garlic, toasted sesame Montrachet cheese, cranberry corn relish & rosemary flatbread.	You don't need to go to a Thai restaurant to get great Satay!
Trio of Spreads7.95	Jerk Wings9.95
House made Muffalata, hummus and hot smoked salmon spread served with rosemary flatbread.	Chicken wings tossed with Chef Troy's Caribbean Jerk spices & teamed up with a cooling mango-cilantro sauce.
Crab & Artichoke Dip10.45	Hawaiian Steak Bites12.95
Crabby, Cheesy & Creamy.....Rosemary flatbread for dipping.	Chunks of teriyaki marinated top sirloin, flame grilled & brought together with a spiced-up roasted pineapple hot sauce.
Cheese Plate13.75	Beach Bucket Prawns18.95
Loaded with top shelf flavors from Rouge River Oregonzola, Beecher's Flagship white cheddar, aged Gouda and tasty goodies to compliment.	A bucket of chilled peel & eat LARGE prawns with kicked up cocktail sauce. Take'em to the beach or eat them right here. Dive in!

Greens

 Blackened Ahi Salad13.95	Classic Caprese7.95
Ahi filet, cooked rare, blackened in our own seasoning, on spring mix greens, banana wax peppers, roasted red peppers, olives & tossed with lemon caper vinaigrette.	Thick slice of tomato, fresh mozzarella and fresh torn basil, drizzled with port-balsamic glaze to finish this classic dish.
Spring Salad8.45	Caesar7.45
Mesculun greens, Montrachet goat cheese, pine nuts and NW berries dressed lightly in our raspberry vinaigrette.	Not your Mama's Caesar. Served in the classic whole leaf style just the way Caesar Cardini intended. You'll need a knife & fork and a glass of red wine for this kicked up salad!
Roasted Beet and Oregonzola10.25	Summer Wedge7.75
Slow roasted red & golden beets, Oregonzola blue crumbles and fresh arugula, drizzled with blood orange vinaigrette.	A thick wedge of local iceberg lettuce, roasted hazelnuts and Oregonzola draped with our honey garlic vinaigrette.
Blackened Chicken Caesar11.25	King Salmon Caesar15.45
Boneless breast, blackened in our seasoning, chopped and topped over our Caesar.	Fresh salmon filet flame grilled to perfection then served on top of our Caesar.

Grilled & Barbequed Features

All our features are accompanied with fresh local vegetables and roasted rosemary baby red spuds.

Chef Troy created his own seasoning which is a chunky, adventurous blend of herbs & taste bud awakening spices to unlock flavor. He dusts all of his steaks, seafood and chicken dishes with his seasoning. Please know that he cooks his seafood to medium rare to medium doneness, so if you want it cooked more, let us know.

 Bourbon Flank Steak15.45	Misty Isle Top Sirloin19.95
Marinated and flame grilled, then topped with sauteed onions & Portobello mushrooms in a zesty bourbon sauce.	Just a pure cut of beef seasoned and grilled just the way you like it.
Grilled Halibut w/kicked up Papaya Chutney16.75	Flame Grilled King Salmon17.75
From the cold Alaskan water, paired with tropical fruit and spice	As Northwest as it gets! Fresh King Salmon simply prepared.
Flame Grilled Swordfish18.45	BBQ Chicken12.95
Flame grilled and mounted with lime-cilantro compound butter. Catch it on the lake and I will cook it for free!	A bistro staple. Served skinless with Kansas City BBQ sauce.
Misty Isle Top Sirloin w/Oregonzola Compound Butter22.95	Misty Isle Top Sirloin w/Portobello Compound Butter22.95
Great steak, great cheese. All you need is a great glass of Cabernet!	Seasoned & flame grilled to perfection, topped with our chunky Portobello compound butter.
	Barbequed Baby Back Ribsfull rack.....23.45
	Our own recipe. Don't ask just enjoy! 1/2 rack.....17.45

Platters

No lettuce, tomato and onion here! Artisan bread, Brew City Beer Battered Fries & Chipotle Slaw complete these intensely flavorful platters.

We use Misty Isle Pure Beef patties for all our burgers. Chef Troy seasons them with his special spices and then they're flame grilled.

 Fish & Chips by George!11.95	Blackened Ahi Tacos13.25
The Valley's famous fish and chips with chipotle slaw and fries.	Grilled rare & accompanied with chipotle slaw, roasted pineapple hot sauce and served with flour tortillas. These will leave your mouth feeling like it's wrapped in a warm blanket. Ahi Taco's don't need fries.
Barbequed Chicken Sandwich9.45	Blackened Chicken Sandwich9.75
Boneless breast dusted in our own Kansas City rub. Grilled & basted with our own BBQ sauce.	Blackened with our seasoning & grilled, topped with thick slice of bacon, pepper jack cheese and spicy ranch dressing.
Hawaiian Kai Burger10.45	Oregonzola Pepper Burger10.45
Draped in teriyaki sauce, topped with ham & Swiss cheese, then laid on our spicy roasted pineapple hot sauce..	Grilled then topped with thick cut bacon, a healthy grind of pepper & Oregonzola crumbles.
The Dip!10.95	Ranch Chicken Sandwich9.75
Thinly sliced roast beef, sauteed onions & Swiss cheese. Served with au jus.	Flame grilled chicken breast with garlic ranch dressing, thick bacon slices & cheddar cheese.

Veranda Classics

Bacon Cheddar Burger Classic9.95	Dan's Chicken Classic Sandwich8.95
Misty Isle pure beef patty spiced with Troy's seasoning salt, open flame grilled, topped with thick cut bacon, cheddar, lettuce, tomato & onion.	Flame grilled chicken breast, lettuce, tomato, onion and mayonnaise.

Sides: Side Caesar or House Salad 3.95, Bowl of Chowder 5.95, Cup of Chowder 3.25, Garlic Cheesy Bread 3.95, Cone of Brew City Beer Battered Fries for the table & Chili catsup 6.50, Rosemary Flatbread 1.50

*Consuming raw or undercooked eggs or meat may increase your risk of food borne illness.

6/19/2009

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Northwest Wine By The Glass

Riesling Vin Du Lac Winery.....	5.50
tart crispness and intense fruit	
Pinot Gris Vin Du Lac Winery.....	7.00
ripe, rich and full-bodied with a crisp, dry finish	
Viognier Vin Du Lac Winery.....	7.00
crisp with mouth-filling richness	
Chardonnay 14 Hands.....	6.00
fruit-driven, balanced and juicy with a hint of oak	
Pinot Noir Benson Vineyards.....	8.50
fruity flavor, hints of spice & herbs with an elegant finish	
Merlot 14 Hands.....	6.00
soft and luxurious yet with a backbone of firm tannins	
Syrah Nefarious Cellars.....	9.75
luscious, complex, with vanilla bean and refined tannins	
Cabernet Sauvignon 14 Hands.....	6.00
fresh flavors of red fruits supported by round tannins	

White Wine

Gewurztraminer

Maryhill Winery, 2006 Columbia Valley, Goldendale WA	
“sweet and spicy treat that is creamy with a long lingering finish”.....	\$19

Riesling

Nefarious Cellars, 2007 Stone's Throw Vineyard, Chelan, WA	
“Heather's delightful off-dry Riesling will captivate you with its flavors”.....	\$24
Chateau Ste. Michelle, 2008 Columbia Valley, Woodinville, WA	
“flavors of peach, melon and ripe pear balances with crisp, lively acidity”.....	\$18
Tildio Winery, 2007 Columbia Valley, Manson, WA	
“grapes from the Chelan Valley exhibit intense bright balanced flavors”.....	\$21
Vin Du Lac, 2007 Columbia Valley, Chelan, WA	
“tart crispness and intense fruit”.....	\$17

Sauvignon Blanc

Brancott, 2007 Marlborough, New Zealand	
“this crisp stimulating wine exudes gooseberry, lemongrass with tropical fruit”.....	\$17

Pinot Gris

Benson Vineyards, 2008 Lake Chelan Valley, Manson, WA	
“crisp, dry full luxurious texture”.....	\$26
Vin Du Lac, 2007 Yakima Valley, Chelan, WA	
“ripe, rich and full-bodied with a crisp dry finish”.....	\$23
King Estate, 2007 Oregon, Eugene, OR	
“lively tropical citrus fruit, balanced acid with a delightful mouth feel”.....	\$25
Hogue Cellars, 2007 Columbia Valley	
“snappy melon with spice and honey”.....	\$16

Viognier

Nefarious Cellars, 2007 Columbia Valley, Chelan, WA	
“Sweeter with aromatics of white peach”.....	\$28
Vin Du Lac, 2007 Columbia Valley, Chelan, WA	
“crisp with a mouth-filling richness”.....	\$23

Chardonnay

Benson Vineyards, 2007 Estate Vineyard, Manson, WA	
“very lightly oaked, bright acidity, and lingering finish”.....	\$19
Tildio Winery, 2006 Columbia Valley, Manson, WA	
“Asian pear and honeydew, balanced oak and creamy butter.....	\$26
Columbia Crest Winery, 2006 Columbia Valley, Paterson, WA	
“great value, soft, fruity, finish threaded with hits of oak”.....	\$17
14 hands Winery, 2007, Columbia Valley, Paterson, WA	
“fruit driven, balanced and juicy with a hint of oak”.....	\$19
Abeja, 2007 Columbia Valley, Walla Walla, WA	
“elegant and rich, this is a balanced Chardonnay with nice acidity”.....	\$41

Rose

Barnard-Griffin Rose of Sangiovese, 2007 CV, Richland, WA	
“dry, crisp, refreshing and beautifully textured”.....	\$18

Sparkling Wine & Champagne

Domaine Saint Michelle Brut, Columbia Valley NV, Paterson, WA	
“balanced, lively wine, not only a great value but delicious”.....	\$18

Red Wine

Pinot Noir

Benson Vineyards, 2006 Chelan County, Manson, WA	
“fruity flavor, hints of spice and herbs with an elegant finish”.....	\$29
Kyra Wines, 2007 Washington State, Mattawa, WA	
“friendly easy drinking wine full of red fruit accented with herbal notes”.....	\$29
Argyle Winery, 2007 Willamette Valley, Dundee, Or	
“ripe black cherry flavors with a delicious juicy cherry pie finish”.....	\$35

Sangiovese

Benson Vineyards, 2006 Chelan County, Manson, WA	
“Tuscan in attitude with the flavor of Chelan Terrior, makes a wonderful wine”.....	\$33
Maryhill Winery, 2005 Columbia Valley, Goldendale, WA	
“lively and spicy on the pallet”.....	\$23

Merlot

Fielding Hills Winery, 2005 Wahluke Slope, Wenatchee, WA	
“bright acidity, rich and full-bodied, dark fruit with soft tannins”.....	\$45
Lost River Winery, 2005 Walla Walla, Mazama, WA	
“full flavors that fill your mouth and echoes on the finish”.....	\$29
Januik Winery, 2005 Columbia Valley, Woodinville, WA	
“Mike again delivers a full flavored wine with a long lush finish”.....	\$33
Columbia Crest Winery, 2004 Two Vines, CV, Paterson, WA	
“a tasty little red wine that will give you smiling satisfaction”.....	\$18
Canoe Ridge Vineyard, 2004 Columbia Valley, Walla Walla, WA	
“full-bodied with a good concentration of soft, round, savory tannins”.....	\$29
14 Hands Winery, 2005 Columbia Valley, Paterson, WA	
“soft and luxurious yet with a backbone of firm tannins”.....	\$19
Five Star Cellars, 2006 Walla Walla, WA	
“dark berry fruit with creamy oak expending into a mouth savoring finish.....	\$39

Syrah

Nefarious Cellars, 2006 Wahluke Slope, CV, Chelan, WA	
“Dean calls this his “serious wine” full, fruity and loveable”.....	\$34
Benson Vineyards, 2005 Chelan County, Chelan, WA	
“Scott puts Chelan sun in a bottle supported by delicious aromas and flavors”.....	\$34
Tsillan Cellars, 2005 Columbia Valley, Chelan, WA	
“rich and velvety with a complexity that echoes on a long finish”.....	\$39
Fielding Hills Winery, 2005 Wahluke Slope, Wenatchee, WA	
“layers of rich dark fruit and spice develop on a flavorful finish”.....	\$45
L'Ecole No. 41, 2005 Columbia Valley, Lowden, WA	
“full of dark fruit with a bit of spicy pepper on an enduring finish”.....	\$33
Five Star Cellars, 2006 Walla Walla Valley, Walla Walla, WA	
“full, rich and wonderful with tantalizing flavors that will embrace you”.....	\$39
Covey Run Winery, 2004 Washington State, Woodinville, WA	
“generous, lively with a mouth-pleasing finish”.....	\$17

Cabernet Sauvignon

Nefarious Cellars, 2006 Wahluke Slope, Chelan, WA.	
“Dean says “ripe, rich and opulent flavors” what can I say but enjoy!”.....	\$37
Benson Vineyards, 2005 Chelan County, Manson, WA.	
“Scott's 100% estate grown exudes the full flavors of Lake Chelan”.....	\$37
Fielding Hills Winery, 2005 Wahluke Slope, Wenatchee, WA	
“robust yet delicate with rich flavors and velvety tannins”.....	\$45
Jones of Washington, 2005 Wahluke Slope, Mattawa, WA	
“another tasty red from “The Slope” delivers full flavors”.....	\$21
14 Hands Winery, 2006 Columbia Valley, Paterson, WA	
“fresh flavors of red fruits supported by fine round tannins”.....	\$19
Nelms Road, 2006 Columbia Valley, Lowden, WA	
“beautiful ripe fruit integrates with spice and vanilla culminating in a full finish”.....	\$31
L' Ecole No 41, 2005 Columbia Valley, Lowden, WA	
“firm structure with aromas and flavors of dark fruit with concentrated finish”.....	\$37
Abeja, 2006 Columbia Valley, Walla Walla, WA	
“big, rich and delicious with a finish that will keep your attention focused”.....	\$55
Five Star Cellars, 2006 Walla Walla Valley, Walla Walla, WA	
“another year, another winner, full bodied, full flavored, full enjoyment”.....	\$39
Helix by Reninger, 2006 Columbia Valley, Walla Walla, WA	
“second tier wine, I think not, envious dark flavors with smooth tannins”.....	\$29

Great Red Blends

WaterBrook Melange, 2006 Columbia Valley, Touchet, WA	
“impressive lineage continues with this delicious soft subtle red wine”.....	\$19
L' Ecole No 41 “RECESS RED”, 2006 CV, Walla Walla, WA	
“full flavored blend of five grapes that will Wow your senses”.....	\$29

Not enough for your taste, ask for our award winning cellar list.