

campbell's weekly fresh sheet

executive chef troy nesvacil and sous chef jon webster's seasonal inspirations

PINOT NOIR SALMON

wild sockeye salmon fillet grilled and served on pinot noir sauce, topped with sautéed local morel mushrooms next to a serving of wild rice and seasonal vegetables. 29

wine match nefarious 2013 pinot noir, *full bodied, spicy, with a touch of earth,*
lake chelan AVA 12.5/stem (45/cork)

ALASKAN HALIBUT WITH OLIVES AND PINENUTS

fresh pacific northwest halibut crusted with black olives, pinenuts, and rosemary, then oven baked and served on a bed of wilted spinach and accompanied by a serving of wild rice. 31

wine match canoe ridge 2014 reserved chardonnay, *deliciously ripe with a sumptuous buttery nose,*
horse heaven hills AVA 13.5/stem (49/cork)

ROOT BEER GLAZED PORK CHOP

bone in duroc pork chop marinated in root beer, then grilled and brushed with our house root beer glaze, and chipotle reduction, served with smashed red potatoes and seasonal vegetables. 29

wine match canoe ridge expedition cabernet sauvignon, *spiced floral aromas lead to layered juicy*
flavors of red currant and smoky plum, with a deep velvety finish, horse heaven hills AVA 10/stem (35/cork)

CAMPBELL'S CLASSIC PRIME RIB OF BEEF 12 OZ 29 : 16 OZ 35

served friday and saturday evenings

THE BOYS IN THE BOAT

to celebrate the famous and historic Washington and California crew rivalry, we have assembled a 3 oz sample of wines that represent each state for you to compare

chardonnay regatta \$13

canoe ridge reserve chardonnay

vs.

kendall jackson
grand reserve chardonnay

cabernet sauvignon regatta \$13.5

canoe ridge expedition cabernet sauvignon

vs.

kendall jackson
grand reserve cabernet sauvignon

W WASHINGTON BOAT

canoe ridge reserve chardonnay

deliciously ripe with a sumptuous buttery nose,
flavors of roasted pear and pineapple mingle on the palate
(horse heaven hills AVA)
13.5/glass (49/bottle)

canoe ridge expedition cabernet sauvignon

spiced floral aromas lead to layered juicy flavors of
red currant and smoky plum, with a deep velvety finish
(horse heaven hills AVA)
10/glass (35/bottle)

CALIFORNIA BOAT *Cal*

kendall jackson grand reserve chardonnay

lush tropical fruit intertwines with lemon, lime and floral notes,
elegantly layered, this wine exhibits a rich texture and firm backbone
(sonoma valley AVA)
12.5/glass (45/bottle)

kendall jackson grand reserve cabernet sauvignon

black plum, boysenberry and cherry flavors abound in the glass
amongst the violet, chocolate and cedar notes
(sonoma valley AVA)
16.5/glass (61/bottle)

GEORGE'S WINE OF THE WEEK

WOODWARD CANYON 2012 OLD VINE CABERNET SAUVIGNON

(walla walla valley AVA)

30/glass (11.5/bottle)

****seattle times best wine in 2015****

tasting notes: "big red wine, rich dark fruit flavors"

THE MANHATTAN PROJECT

CITRUS BASIL makers mark kentucky bourbon, muddled lemon, basil, simple syrup, angostura bitters, with a basil leaf and lemon twist garnish. 15



SHAKEN, NOT STIRRED

PINEAPPLE LUAU smirnoff pineapple vodka, muddled pineapple, triple sec, splash of simple syrup. 10

SEASONAL ROTATING TAPS

PINT: 6 / IMPERIAL PINT: 7 / PITCHER: 20

ASK YOUR SERVER ABOUT OUR WEEKLY BREWS

WEEKLY SEASONAL COCKTAILS

POG 12

smirnoff mango vodka, smirnoff orange vodka, muddled oranges, citrus soda, guava puree

LITTLE RED CORVETTE 12

plymouth gin, lemon juice, house infused fennel vermouth, housemade rhubarb simple syrup

GEORGIA PEACH 11

smirnoff peach vodka, peach puree, sour mix, triple sec

BLACKBERRY MOJITO 12

cruzan rum, mint, simple syrup, soda, and sidetrack blackberry

TIJUANA MULE 10

house infused jalapeno vodka, muddled lime, ginger brew, ginger agave

MALIBU CHI-CHI 12

smirnoff pineapple vodka, malibu coconut rum, pina colada mix

CAMPBELL'S ALL DAY TAVERN MENU

offered from eleven thirty to close

PUB BURGER

all-natural beef patty, mayo, lettuce, tomato and onion, on brioche with fries. 10

make it a bacon cheddar burger add 2

VALHALLA BURGER

pub burger, garlic aioli, grilled tomato, arugula, pancetta jam, valhalla stilton. 15

BISTRO BURGER

pub burger, dijonaise, caramelized onion, grilled tomato, arugula, brie cheese. 14

MAUI WAUI BURGER

pub burger, caramelized onion, shaved ham, charred pineapple-habanero sauce, teriyaki sauce, slaw, swiss cheese. 14

LAMB BURGER

garlic aioli, goat cheese, roasted red pepper, balsamic caramelized onions, arugula, on brioche with apple-fennel salad. 15

BLACKENED CHICKEN

blackened chicken breast, spicy ranch, pepperjack cheese, bacon, chipotle slaw, on brioche with apple-fennel salad. 12

FISH AND CHIPS

three hand cut pieces, pbr batter, fries, slaw, tartar. 14

BLACKENED AHI TACOS

chipotle slaw, charred pineapple-habanero sauce, cilantro, corn tortillas. 16