



Cameron Estate
INN & RESTAURANT



Appetizers

Speck Ham wrapped Jumbo Sea Scallops 15

*Sundried Tomato, Sweet Baby Peas, Crisp Parmigiana Polenta Cake,
Sambuca Cream*

Prince Edward Mussels 16

*Colossal Crabmeat, Hearts of Palm, Heirloom Cherry Tomatoes, Crisp
Pancetta, Tequila Lime Lobster Broth*

Pan Roasted Lamb Rack Chops 16

Gorgonzola Fig Risotto Cake, Mint Marsala Reduction

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I N N & R E S T A U R A N T

Soups

Roasted Red Onion Gratin, Garlic Crostini, Port Wine, Cipollini Cheese 6

*Lobster Bisque, Pulled Lobster Meat, Sherry Creamed Lobster Broth,
Nutmeg Crème Fraiche* 8

Salads

*Baby Spinach, Strawberries, & Goat Cheese in a Spiced Blueberry
Vinaigrette* 12

*Creamy Burrata Cheese Watercress, Yellow Pea Shoots, Red Onion, Plum
Tomato, Cremini Mushrooms, Roasted Shallot Vinaigrette Basil Balsamic
Reduction* 12

*Traditional Crisp Romaine Caesar Belgian Endive, Parmigiana Polenta
Croutons & Shaved Asiago Cheese, Creamy Caesar Dressing* 10

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I N N & R E S T A U R A N T

Pasta

*Pan Fried Salmon Medallions, Sweet Baby Peas, Roasted Peppers,
Cremini Mushrooms Tossed with Penne Pasta, Vodka Spiced Rosa Cream
Sauce* *28*

*Pan Seared Potato Gnocchi, Medallions of Chicken, Pancetta Sweet Baby
Peas, Baby Spinach, Sundried Tomatoes, Wild Mushroom, Toasted Pine
Nuts, Roasted Garlic Basil Chablis Sauce* *28*

Land & Sea

*Char Grilled Bone-In-Filet, Truffle Oyster Mushroom, Prosciutto
Wrapped Asparagus, Clove Sliced Peruvian Mash, Fried Leeks, Sweet
Vermouth Sage Veal Reduction* *Market Price*

*Pan Seared Wild Striped Bass, Colossal Crabmeat, Little Neck Clams,
Heirloom Cherry Tomatoes, Sweet Baby Peas, Oyster Mushrooms, Lemon
Grass Ginger Lobster Broth* *Market Price*

*Pan Rendered Boneless Duck Breast. Curried Honey Glazed Baby
Carrots, Clove Spiced Peruvian Mash, Bing Cherry Bourbon Reduction*

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