

starters

MEATBALLS • 10
panko, pomodoro sauce, gruyere & asiago cheese

TRUFFLE STEAK FRIES • 10
bleu cheese crumbles, scallions, white truffle oil

COLOSSAL ONION RINGS • 10
buttermilk bath, house-made bleu cheese

MEDITERANEAN FLATBREAD • 10
garlic cream sauce, artichokes, olives, sweetie drops,
red onion, smoked gouda, arugula

BRIE EN CROUTE • 12
candied hazelnuts, phyllo dough, raspberry jam,
pear and apple slaw, toast points

CHARCUTERIE BOARD • 16
chef's daily creations

FILET MIGNON SKEWERS • 16
smoked gouda fondue, fresno chilies,
grilled vegetables, toasted baguette

CAESAR SALAD • 10
asparagus, buttermilk soaked onion ring,
sweetie drops, shaved gruyere

LITTLE GEM SALAD • 9
shaved cucumbers, seasonal tomatoes, julienne beets, pepitas

QUINOA GODDESS SALAD • 10
goddess tabbouleh, avocado, shaved cucumbers,
beet pickled boiled egg, cracked black pepper, scallions

PORK BELLY ICEBERG WEDGE • 10
black bean crusted pork belly, house-made bleu cheese,
pickled red onion, cracked black pepper, scallions

3 BEET SALAD • 11
artisan living lettuce, red, cayuga, & golden beets, herb chevre,
pepitas, marinated fennel, lavender honey & meyer lemon olive oil

SMOKED CORN & SHRIMP CHOWDER • 12

CURRIED CARROT WITH GINGER CHICKEN MEATBALLS • 10

steaks

16 OZ RIBEYE • 31
boneless, marbled

8 OZ FILET MIGNON • 35
certified angus beef

12 OZ NEW YORK STRIP • 29
certified angus beef

24 OZ TOMAHAWK RIBEYE • 45
brandy with fresh rosemary stalk and unsalted butter

5 • horseradish bleu mash

5 • fingerling potatoes

5 • roasted beets

5 • steak fries

5 • dijon brussel sprouts

5 • smash fried potatoes

grilled asparagus • 6

truffle mac & cheese • 8

garlic mushrooms • 6

king trumpet mushrooms • 9

shrimp • 9

scallops • 11

burger & brew

ground blend of ribeye, filet, ny strip
steak fries or green salad

PLAIN JANE • 10
swiss, cheddar, or provolone

MUSHROOM & SWISS • 13
garlic portabella mushrooms,
swiss cheese

BBQ • 13
bbq, bacon, onion ring

SIGNATURE • 17
goat cheese, bacon onion jam,
arugula, truffle fries

entrees

SHRIMP CAVATAPPI • 14
seasonal vegetables, white wine, garlic cream sauce

FETTUCCHINE BOLOGNESE • 15
ground blend of new york, ribeye, filet, pork, and lamb,
calabrese pepper, gruyere

HADDOCK & CHIPS • 14
beer batter, hand-cut steak fries, house green salad, aioli

MCCUSKER MEATLOAF • 15
bacon & puff pastry wrap, horseradish bleu mash,
bacon & dijon brussel sprouts

STEAKHOUSE CLAMS • 22
1 pound of local clams, dark soy & oyster sauce,
coconut sugar, garlic, ginger, lime juice, herb trio

STEAK SALAD • 15
seared flat iron steak, kale, brussel sprouts, cauliflower, carrots,
cucumber sprouts, crispy potato curls, curried carrot dressing

GRILLED CHICKEN SANDWICH • 12
3 peppers, swiss cheese, pineapple mango salsa

STEAK & EGGS • 16
6 oz ny strip, 2 fried eggs, frites

TURKEY AVOCADO PANINI • 12
bacon, tomato, provolone, aioli, steak fries or market salad

NY REUBEN PANINI • 13
house pickled cabbage, red onion jam, dijon, swiss,
pastrami, thick marble rye, steak fries or market salad

CARAMELIZED SCALLOPS • 16
warm bacon balsamic dressing, fresh herb mix,
spiced candied pecans, roasted apples, bleu cheese, sweetie drops

please alert your server to any allergies we should be aware of
we make everything from scratch and are happy to accommodate

address: 316 ne dallas street
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consuming raw or undercooked meats, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of foodborne illness