

STARTERS

- PARMA PROSCIUTTO FLATBREAD** 7.95
Roasted potatoes, caramelized onion, provolone and truffle mascarpone
- HOT AND SOUR CRABCAKE** 11.50
Watermelon radish and jicama slaw, sweet chili sauce
- CRISPY FRIED CALAMARI** 10.50
Creole tartar sauce, red pepper jam
- PORTABELLA FRENCH FRIES** 6.95
Charred tomato ketchup and horseradish sauce
- BUTTERNUT SQUASH GNOCCHI** 8.95
"Liberty Farms" duck confit, port wine reduction
- GOAT CHEESE "BEIGNETS"** 7.95
Tomato coulis, aged ricotta, basil oil
- LOBSTER PIEROGIES** 9.95
Asparagus, shallots, sweet corn emulsion

SOUPS & SALADS

- SHRIMP BISQUE** 4.95
Lemon cream, chives and crostini
- SPINACH SALAD** 6.95
Warm goat cheese dressing, pancetta, roasted onions and croutons
- CAESAR SALAD** 6.50
Parmesan Reggiano, lemon garlic dressing, sourdough croutons
- LAURA CHENEL GOAT CHEESE SALAD** 7.50
Warm goat cheese with pancetta, pine nuts, sun-dried cherries and port wine dressing
- CHOP CHOP SALAD** 6.95
Field greens, asparagus, sweet corn, hard boiled egg, smoked bacon, gorgonzola, red onions, grape tomatoes and golden balsamic vinaigrette

ENTRÉES

- PARKER HOUSE COD** 20.95
Garlic mashed potatoes, broccolini and shallot cream sauce
- HOISIN GLAZED SALMON*** 19.50
Grilled pineapple rice, ginger glazed carrots, sugar snap peas and sriracha butter sauce
- LOW COUNTRY SHRIMP & GRITS** 17.95
Creole Gulf shrimp, stone ground goat cheese grits and southern cooked broccolini
- ROASTED CHICKEN RIGATONI** 16.50
Shiitake mushrooms, sun-dried tomatoes, spinach, pine nuts, Parmesan, white wine garlic cream
- BISTRO VEGETABLE PLATE** 14.95
Crispy eggplant-goat cheese Napoleon, roasted red peppers, oven-dried tomatoes, artichoke hearts, cilantro pesto
- CREOLE SHRIMP FETTUCCINI** 17.95
Crawfish, crab, lobster-chipotle cream sauce, asparagus, corn, dried aged ricotta
- DAY BOAT SCALLOPS** 22.50
Pan seared scallops, sautéed mushrooms and leeks, champagne butter, truffle potato chips, garlic mashed potatoes
- ROASTED INDIANA DUCK*** 19.95
Honey chili glaze, cabbage-horseradish mashed potatoes and roasted vegetables

STEAK, CHICKEN & CHOPS

- HERB ROASTED CHICKEN** 15.95
Lemon-pepper pan jus, garlic mashed potatoes, steamed broccoli
- HERITAGE FARM PORK CHOP*** 16.95
Roasted garlic mashed potatoes, Brussels sprouts, and Chinese mustard sauce
- LAMB PORTERHOUSE*** 24.50
Sautéed red cabbage, spinach, Yukon Gold potato gratin, red wine reduction
- STEAK FRITES*** 25.50
New York Strip, hand cut truffle fries, vegetable ragout, fine herb butter
- GRILLED FILET MIGNON*** 28.95
Bleu cheese mashed potatoes, bistro green beans, port wine sauce, buttermilk onion rings

ERIN HENNICK, GM AARON WILSON, CHEF

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

FOR RESERVATIONS CALL 614-885-3663 OR VISIT WWW.CAMERONMITCHELL.COM

BY THE GLASS

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINE, Korbel, Brut, California	8.50	PINOT NOIR, Cartlidge & Brown, Mendocino	9.95
JOHANNISBERG RIESLING, Chateau Ste. Michelle, Columbia	5.95	MERLOT, Blackstone, California	6.95
PINOT GRIS, A to Z, Oregon	8.95	MERLOT, Columbia Crest, Grand Estates, Columbia Valley	8.95
PINOT GRIGIO, Folonari, Italy	5.95	PETITE SIRAH, Guenoc, North Coast	9.95
PINOT GRIGIO, Sterling Vintner's, California	7.95	SYRAH-SHIRAZ, Coppola, Diamond Series, California	9.95
SAUVIGNON BLANC, Bogle, Monterey	7.95	ZINFANDEL, Ravenswood, California	7.95
CHARDONNAY, Benziger, Carneros	8.95	CABERNET SAUVIGNON, Liberty School, Paso Robles	7.95
CHARDONNAY, Sonoma Cutrer, Russian River	10.95	CABERNET SAUVIGNON, J Lohr, Seven Oaks, Paso Robles	7.95
CHARDONNAY, Toasted Head, California	7.95	CABERNET SAUVIGNON, Rodney Strong, Sonoma	10.95
PINOT NOIR, Chalone Vineyard, Monterey County	9.95	CABERNET SAUVIGNON, Twenty Rows, Napa	11.95

AMERICAN WHITES

Light to full intensity white wines

WHITE ZINFANDEL, Beringer, California	24	CHARDONNAY, Benziger, Carneros	36
JOHANNISBERG RIESLING, Chateau Ste. Michelle, Columbia	24	CHARDONNAY, Cambria, Katherine's Vineyard, Santa Maria	44
PINOT GRIS, A to Z, Oregon	36	CHARDONNAY, J. Lohr, Riverstone, Monterey	33
PINOT GRIGIO, Folonari, Italy	24	CHARDONNAY, Sonoma Cutrer, Russian River	44
FUME BLANC, Ferrari-Carano, Sonoma	34	CHARDONNAY, St. Francis Vineyards, Sonoma	34
SAUVIGNON BLANC, Honig, Napa	33	CHARDONNAY, Hess, Su'skol Vineyard, Napa	46
PINOT GRIGIO, Sterling Vintner's, California	30	CHARDONNAY, Toasted Head, California	34
SAUVIGNON BLANC, Bogle, Monterey	32	CHARDONNAY, Frank Family, Napa	54

AMERICAN REDS

Dry, light intensity to full intensity red wines

PINOT NOIR, Chalone Vineyard, Monterey County	40	SYRAH-SHIRAZ, Coppola, Diamond Series, California	38
PINOT NOIR, King Estate, Oregon	48	ZINFANDEL, Ravenswood, California	32
PINOT NOIR, Cartlidge & Brown, Mendocino	36	ZINFANDEL, Ridge, Paso Robles, California	48
MERLOT, Blackstone, California	28	CABERNET SAUVIGNON, Liberty School, Paso Robles	32
MERLOT, Columbia Crest, Grand Estates, Columbia Valley	32	CABERNET SAUVIGNON, Rodney Strong, Sonoma	44
MERLOT, Rutherford Hill, Napa	46	CABERNET SAUVIGNON, Jordan, Alexander Valley	86
MERLOT, Carmenet Dynamite, North Coast	45	CABERNET SAUVIGNON, Turnbull, Oakville	66
CLARET, Francis Coppola, Diamond Series, California	44	CABERNET SAUVIGNON, Mount Veeder, Napa	62
SYRAH, Taz, Goatrock, Santa Maria	54	CABERNET SAUVIGNON, J. Lohr, Seven Oaks, Paso Robles	36
PETITE SIRAH, Guenoc, North Coast	40	CABERNET SAUVIGNON, Twenty Rows, Napa	46
PETITE SYRAH, Stags' Leap, Napa	59		

HALF BOTTLES

SPARKLING WINE, Korbel, Brut, California	18
CHAMPAGNE, Domaine Chandon, California	27
CHARDONNAY, La Crema, Sonoma Coast	24
PINOT NOIR, Cambria, Julia's Vineyard, Santa Maria	26
MERLOT, Francis Coppola, Diamond Series, California	20
CABERNET SAUVIGNON, Trefethen, Napa	29
ZINFANDEL, Seghessio, Sonoma	24

SPARKLING WINE

KORBEL, BRUT, California	33
J, Russian River Valley	54
MUMM CUVEE, Napa	43
ROEDERER ESTATES, Brut Rose, Anderson Valley	52

DESSERTS

5.95

CHOCOLATE STRATOSPHERE

Godiva Chocolate Cake, Espresso Chocolate Mousse and Baileys Anglaise

MEYER LEMON GRATIN

Lemon Cream, Raspberries and Hazelnut Brown Sugar Crisp

CARAMEL APPLE CHEESECAKE

Whipped Cream, Apple Cider Syrup

NEW ORLEANS BREAD PUDDING

Vanilla Bean Anglaise and Raspberry Coulis

CHOCOLATE COVERED PEANUT BUTTER PIE

Oreo Crust, Peanut Butter Mousse and Chocolate Ganache

CLASSIC CRÈME BRÛLÉE

Chantilly Cream and Seasonal Berries

PORT WINES

FEIST TAWNY PORT

10 Year 7.95

20 Year 8.95

30 Year 12.95

40 Year 20.95

FEIST RUBY PORTO 4.95

FONSECA BIN #27 PORT 7.95

FONSECA 20 YEAR 12.00

GRAHAM'S PORTO 6.00

TAYLOR FLADGATE 12.00

TASTE 100 YEARS OF FEIST PORTS 100 Year Flight 16.95

COFFEE DRINKS

CAMERON'S COFFEE 5.95

CAFÉ MARTINI 5.95

CAFÉ 52 5.95

IRISH COFFEE 5.95

CAFÉ GATES 5.95

KEOKE COFFEE 5.95

ESPRESSO 3.25

CAPPUCCINO 3.75

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SINGLE MALT SCOTCHES

ABERFELDY 12 YEAR OLD 8.50

ABERLOUR 10 YEAR OLD 8.95

DALMORE 12 YEAR OLD 8.95

DALWHINNIE 15 YEAR OLD 10.95

GLENFIDDICH 12 YEAR OLD 7.75

GLENLIVET 12 YEAR OLD 8.95

GLENLIVET 18 YEAR OLD 15.95

GLENMORANGIE 10 YEAR OLD 9.95

GLENMORANGIE "QUINTA RUBAN" 12 YEAR OLD 10.95

LAGAVULIN 16 YEAR OLD 12.95

MACALLAN 12 YEAR OLD 9.95

MACALLAN 18 YEAR OLD 25.50

OBAN 14 YEAR OLD 10.00

COGNACS

COURVOISIER XO 21.95

HENNESSY VS 8.95

MARTELL CORDON BLEU 17.95

NAVAN 8.00

REMY MARTIN VS 7.95

REMY MARTIN VSOP 9.00

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SIGNATURE COCKTAILS

9.95

PINEAPPLE COSMO

Pineapple infused with Finlandia vodka, cranberry juice with fresh squeezed lime

CUCUMBER COBBLER

Grey Goose vodka, house made apple cucumber puree, ginger syrup and fresh squeezed lemon

SEASONAL COCKTAILS

9.95

AMERICAN BOURBON CIDER

House made apple cider and Woodford Reserve, served on the rocks.

GINGERBREAD

Absolut vanilla, Starbucks cream and fresh ginger syrup, served up with gingerbread rim.

POMEGRANATE TODDY

House made hot pomegranate mix, Ten Cane rum and Tuaca, served with a cinnamon stick

HOT BUTTERED RUM

Mount Gay and house made buttered rum mix, served with fresh whipped cream

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CAPTAIN'S LIST

WHITES

CHALK HILL, Sauvignon Blanc, Russian River Valley, California 2006	65
ROBERT MONDAVI, Fumé Blanc Reserve, Unfiltered, Napa Valley, California 2006	75
JORDAN, Chardonnay, Russian River Valley, California 2005	65
NIEBAUM-COPPOLA, "Blancaneaux", Marsanne, Roussanne, Viognier, Napa Valley, California 2004	85

PINOT NOIR

REX HILL RESERVE, Willamette Valley, Oregon 2006	50
MOUNT EDEN VINEYARDS, Santa Cruz Mountains, California 2001	95
RODNEY STRONG, Russian River Valley, California 2005	65
PENNER-ASH, Willamette Valley, Oregon 2006	110

MERLOT

NEWTON, Unfiltered, Napa Valley, California 2002	85
GRGICH HILLS, Estate Grown, Napa Valley, California 2004	95
SWANSON, Napa Valley, California 2004	60
HALL, Napa Valley, California 2003	65
NORTH STAR, Columbia Valley, Washington 2002	75

CAPTAIN'S LIST

CABERNET SAUVIGNON

HEITZ, "Bella Oaks," Napa Valley, California 2001	120
MINER, Oakville, California 2004	95
SILVERADO, Napa Valley, California 2004	80
SILVER OAK, Alexander Valley, California 2003	120
FROGS LEAP, Napa Valley, California 2005	85
NEAL, Napa Valley, California 2005	105

OTHER REDS

ST. SUPERY ELU, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Napa, California 2004	95
MINER, "The Oracle," Cabernet Sauvignon, Merlot, Cabernet Franc, Napa, California 2003	105
SEGHESSIO OMAGGIO, Cabernet Sauvignon, Sangiovese, Alexander Valley, California 2005	85
RENWOOD, Jack Rabbit Flat Zinfandel, California 2004	65