

Camelot Dining Menu

Appetizers

Shrimp Cocktail \$7.95

Five large Gulf shrimp poached in an herb-lemon fumet, served chilled with our house made cocktail sauce

Castle Crab Cakes \$4.50

Crab meat seasoned in our special blend, sautéed and served with a spicy remoulade

English Pub Cheese \$4.50

Our own English style cheddar-horseradish cheese spread served with house made Melba toast points

Soups

Chef's Soup of the Day

Cup \$2.50 Bowl \$3.95

Salads

Honey Walnut Chicken Salad \$7.95

Fresh mixed greens tossed in our house Raspberry Vinaigrette and topped with toasted pine nuts, sliced red onion, crumbled blue cheese, mandarin oranges, and strips of honey walnut breaded chicken breast

Salad Nicoise \$7.95

Fresh mixed greens topped with redskin potatoes, green beans, black and green olives, tomato wedges, hard cooked eggs, and finished with marinated grilled yellow fin tuna

Classic Caesar Salad \$6.95

Crisp romaine lettuce tossed with our house made Caesar dressing, grated parmesan cheese and topped with our special seasoned house croutons

Add grilled shrimp for \$4.00 more Add chicken strips for \$3.00 more

House Wines \$4.25 per glass \$18.00 per bottle

Espresso \$2.75 Cappuccino \$3.00 Café' Latte \$3.00 Iced Cappuccino \$3.00

Dessert Menu Available Children's Menu Available

Senior Citizen Discount 10% off Food Only

Coupons may not be used with any other discount or packages

Parties of 8 or more a 17% gratuity will be added to your bill

Proudly Serving Douwe Egberts Coffee and Pepsi Cola Products

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Entrees

Included with your entrée

Tossed Salad with your choice of dressing, Vegetable of the Day, Dinner Roll

Your choice of: Mashed Potato, Baked Potato, Wild Rice Pilaf, or Hot German Potato Salad

Filet Mignon 6 oz \$16.95 8oz \$20.95

The tenderest cut of beef char grilled just the way you like it. Graced with a delightful Bordelaise sauce

New York Strip Steak \$18.95

A twelve ounce steak grilled to your desired temperature, topped with sautéed mushrooms finished with our house Whiskey peppercorn sauce

Veal Piccata \$14.95

Tender scallopini of veal sautéed with mushrooms, capers, and artichoke hearts, finished with a white wine sauce

Shrimp Scampi \$14.50

Fresh gulf shrimp sautéed in olive oil and tossed with garlic, sliced green onions and Roma tomatoes, finished with lemon and white wine served over a bed of fresh pasta.

Cornish Game Hen \$13.95

One half oven roasted Cornish game hen topped with an apricot brandy sauce. Served with wild rice Pilaf

Citrus Marinated Tilapia \$13.95

Fresh Tilapia filets sautéed golden brown and graced with a light citrus wine sauce

Chicken Cordon Bleu \$12.95

Boneless breast of chicken stuffed with smoked ham, gruyere cheese and topped with a delightful Mornay sauce

Grecian Chicken Roulade \$12.95

Boneless breast of chicken filled with chopped spinach, toasted pine nuts, feta cheese, breaded and baked. Served with Sambuca cream sauce

French Cut Pork Chop \$12.95

Grilled bone in pork chop presented with cinnamon apples and finished with a Mustard demi glaze

Sauerbraten \$11.95

Slow roasted marinated beef, the old German style, sliced thin and smothered in a aromatic gravy, served with hot German potato salad

German Sausage Platter \$11.95

Grilled Bratwurst and Knockwurst served with hot German potato salad

Health Department Warns of undercooked meats, eggs, and fish may cause food borne illness