

WINTER MENU



Camille's
on the river

Executive Chef | Brent Peterson

Sous de Cuisine | Jeff Hafer

Partnerships:

Smith & Sons | Mt. Pleasant, MI

Earthy Delights | Dewitt, MI

Fustini's | Traverse City, MI

Honolulu Fish Co. | Honolulu, HI

Monroe Farms | Alma, MI

Robaire's Bakery | Mt. Pleasant, MI

Imperial Seafood | Northwood, OH

Howard's Farm | Remus, MI

L & L Farms | Mt. Pleasant, MI

Blis | Byron Center, MI

Gratuity will be added to
parties of 8 or more.

SOUPS

Butternut Squash Bisque

Toasted Pistachio • Apple Butter 4 / 6

Soup Du Jour • 4 / 6

SALADS

Wedge Caesar Salad

Romaine Heart Wedge • Creamy Caesar Dressing • White Anchovy •

House-made Crouton • Parmigiano-Reggiano Cheese

Petite • 7 Entrée • 13

Cobb Salad

Baby Spinach • Hass Avocado • Cherry Tomato • Hard-Boiled Egg • Red Onion •

Bacon Vinaigrette

Petite • 7 Entrée • 13

Kale & Apple Salad

Shaved Kale & Brussels Sprouts • Cider-Dijon Vinaigrette • Triple-Cream Brie •

Thick-Cut Bacon • Granny Smith Apple • Toasted Pistachio

Petite • 7 Entrée • 13

STARTERS

Garlic & White Wine Mussels

Prince Edward Island Mussel • Minced Garlic • Shallot Coin • Plugrá •

Chardonnay • Freshly Chopped Parsley • Charred Rosemary-Potato Bread

Small • 10

Large • 19

Lobster-Stuffed Baked Avocado • 11

Haas Avocado • Lobster Tail & Claw Meat • Fireball Aioli • Tortilla Chips

Chicken & Waffles • 10

Cornmeal Dusted Chicken Drumstick & Thigh • Cornbread Waffle • Sweet Potato

Hash • Blis Bourbon-Maple Syrup

Cheese & Charcuterie Board • 10

Artisan Cheese • Cured Meat • Local Preserve • Wild Honey • Toasted Ciabatta

Baked Jalapeno-Bacon Dip • 8

Smith & Son's Thick-Cut Bacon • Monterey Jack Cheese • Pickled Jalapeno • Pita

Chips

Crab Stuffed Shrimp • 11

Jumbo Tiger Shrimp • Dungeness Crab • Pickled Vegetable • Grilled Lemon • Fireball

Aioli

Chef's Inspired Flatbread • Market Price

A weekly seasonal creation using the kitchen's freshest ingredients.

Ask you Server for further details.

WINTER MENU



Camille's
on the river

Partnerships:
Smith & Sons | Mt. Pleasant, MI
Earthy Delights | Dewitt, MI
Fustini's | Traverse City, MI
Honolulu Fish Co. | Honolulu, HI
Monroe Farms | Alma, MI
Baire's Bakery | Mt. Pleasant, MI
Imperial Seafood | Northwood, OH
Howard's Farm | Remus, MI
L&L Farms | Mt. Pleasant, MI
Blis | Byron Center, MI

Gratuity will be added to
parties of 8 or more.

SAVORY

Seared Scallops • 29

Seared Diver Scallop • Wild Mushroom Risotto • White Truffle Nage

Blacken'd Salmon • 26

Wild Canadian Salmon • Himalayan Red Rice • Black Beans • Creole Vegetable Mix
• Cajun Cream Sauce

Grilled Quail • 30

Semi-Boneless Grilled Quail • Sweet Potato & Pork Belly Hash •
Rosemary-Dijon Cream Sauce

Bone-In Rib Eye • 32

Char-Crusted 20 oz. Bone-In Rib Eye • Twice-Baked Duchess Potato •
Garlic-Sautéed Broccolini

Choice of: Béarnaise Sauce or Bourbon-Maple Butter

28 Day Dry-Aged Bone-In Rib Eye • 69

Filet Mignon

Twice-Baked Duchess Potato • Garlic-Sautéed Broccolini

Choice of: Béarnaise Sauce or Bourbon-Maple Butter

6 oz • 32 10 oz • 40

Shrimp Noodle Bowl • 22

Ginger-Teriyaki Shrimp • Sautéed Carrots • Wild Mushrooms • Caramelized Brussels
Sprouts • Ginger-Scallion Noodles

Grilled Pork Roulade • 26

Pork Tenderloin Rolled with Baby Kale • Roasted Garlic Mashed Potatoes •
Pan-Seared Brussels Sprouts • Shiitake-Shallot Ragoût

Braised Short Ribs

Togarashi-Braised Short Rib • Kim-Chi Rice Cake • Pan-Seared Brussels Sprouts •
Sake-Soy Glaze

1 Bone • 21 2 Bones • 28

Chicken Coq Au Vin • 24

Roasted Chicken Breast • Garlic-Sautéed Broccolini • Reisling Cream Sauce •
Rosemary-Garlic Baguettes

Filet Tips in Rigatoni & Cheese • 27

Filet Mignon • Thick-Cut Bacon • Bleu Cheese • Sun-Dried Tomato • Broccolini •
Parmesan • Rigatoni Pasta • English Pea • Herbed Gremolata
Also available without meat • 22

Catch Of The Day • Market Price

Ask Your Server For Today's Details

Add a Diver Scallop to any entrée • 5

SIDES • 7 each • 3 for 19

Rigatoni & Cheese Sauce • Herbed Gremolata

Vegetable Side (Various Available, Ask Server)

Mushroom Risotto • Truffle Nage

Twice-Baked Duchess Potato • Shaved Chive

Pork Belly & Sweet Potato Hash • Rosemary Dijon Cream Sauce