



Campbell's Place

Local ~ Delicious ~ Fun

DINNER

SOUPS & GREENS

ADD TO ANY SALAD

Chicken • 9 ... Shrimp • 11 ... Salmon • 11 ... Steak • 16

FRENCH ONION 10
classic french onion

CAMPBELL'S PLACE SALAD 16
greens, mandarin oranges,
dried cranberries, candied walnuts,
cranberry vinaigrette

HOUSE SALAD 12
greens, tomato, carrot, cucumber, onion
dressing of your choice

SOUP DU JOUR 9
ask your server

THE WEDGE 14
iceberg, tomato, applewood smoked
bacon & bleu cheese dressing, red
onion, balsamic drizzle

CAESAR SALAD 13
parmesan, croutons, caesar dressing

ARUGULA & BEETS 16
goat cheese, sunflower seeds, peppery lemon
truffle vinaigrette

SPINACH SALAD 16.5
almonds, dried cranberries, smoked bacon,
goat cheese, red wine dijon vinaigrette

CAMPBELL'S BRUSSEL SPROUTS 12.5
flash fried, bleu cheese vinaigrette

EDAMAME 11
steamed & salted

APPETIZERS

HUMMUS & PITA 15
artichoke hearts, roasted peppers, olives

MAC & CHEESE 13
macaroni, housemade cheese sauce
ADD LOBSTER + 14

SPICY STEAMERS 18
chorizo, jalapeños, lime, white
wine garlic sauce

CHICKEN QUESADILLA 13
sautéed onions, peppers, chipotle aioli

MUSSELS 15
Red or White
Thai curry + 3
Wheat beer & blue cheese bacon + 3

SPANISH OCTOPUS 20
chorizo, micro potato
& smoked paprika

BAKED BRIE 15
raspberry filling, sliced baguette

WINGS 17
classic, asian, bbq or chipotle

CAMPBELL'S NACHOS 16
pico de gallo, guacamole, refried beans,
jalapeños, sour cream, CP cheese sauce
ADD CHICKEN or BEEF +4

CALAMARI 13
fresh tube & tentacle
corn meal dusted, marinara

ASIAN RIBS 14
sesame garlic soy glaze spiced asian slaw
ENTREE SIZE 25

TRUFFLE PARMESAN FRIES 12

Prices subject to change do to supply and manufacturing availability *** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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BURGERS & MORE

FISH TACO 22

grilled or fried, guacamole, pico de gallo, shredded lettuce & chipotle aioli

BUTTERMILK FRIED CHICKEN 19

house made, sriracha aioli, coleslaw & pickles

CHICKEN LETTUCE WRAP 16

pico de gallo, carrot, crispy tortilla strips, wrapped in romaine, tangy asian sauce

PAULIE BURGER 17.5

house made with Black Angus ground beef

BEYOND BURGER 17

plant-based meatless burger, green goddess, brioche roll

CHEESE STEAK 15

Black Angus beef, choice of cheese on Amoroso roll

SEITAN CHEESE STEAK 15

meatless, tastes like the real thing, choice of cheese, on Amoroso roll

LOBSTER ROLL (SEASONAL) MP

light sage mayonnaise toasted bun, lettuce, coleslaw

GRILLED CHICKEN 16.5

sharp provolone, roasted red pepper, sautéed spinach & garlic, brioche roll

GRILLED SHRIMP TACOS 24

blackened shrimp, house made guacamole, pico de gallo, shredded lettuce & chipotle aioli

... EXTRAS FOR ABOVE ...

american, cheddar, goat, swiss, provolone, bleu cheese, ghost pepper mushrooms, caramelized onions, jalapeños add 1
avocado & bacon add 2.5

MAIN DISHES

BBQ RIBS 26

french fries, coleslaw & pickle

CLASSIC MEATLOAF 22

gravy, garlic mash & fresh veggies

BRAISED SHORT RIBS 25

slow braised ribs over mash & braised veggies

SHEPHERD'S PIE 22

ground lamb, peas, carrots, mash

GRILLED 10 OZ RIBEYE 30

mash, blue-cheese-red wine demi, sautéed broccoli rabe

GRILLED SALMON 25

cherry tomato, lemon, olive oil served on a bed of arugula

VEGGIE MEAT(LESS)LOAF 19

lentil, quinoa, mushrooms, cashews, sun dried tomato to name a few

CHICKEN POT PIE 19

classic, topped with puff pastry

CAMPBELL'S CHICKEN 22

brandy brown mustard cream sauce, fresh veggies & mash

JERSEY SHORE CIOPPINO 27

clams, mussels, shrimp, lump crab in a saffron, white wine, tomato broth & toast points

CRAWFISH MONICA 24

a New Orleans Jazz Fest staple, campanelle pasta, juicy crawfish tails, Cajun Creole cream sauce

SEAFOOD FRA DIABLO 28

calamari, shrimp, mussels, clams, in a spicy tomato sauce served over linguine

KENZINGER FISH & CHIPS 19

kenzinger beer battered tilapia, coleslaw