



Campbell's Place

Local ~ Delicious ~ Fun

DINNER

SOUPS & GREENS

ADD TO ANY SALAD

Chicken • 7 ... Shrimp • 8 ... Salmon • 9 ... Steak • 12

FRENCH ONION 8

classic french onion

CAMPBELL'S PLACE SALAD 13

greens, mandarin oranges,
dried cranberries, candied walnuts,
cranberry vinaigrette

HOUSE SALAD 10

greens, tomato, carrot, cucumber, onion
dressing of your choice

SOUP DU JOUR 7

ask your server

THE WEDGE 11

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

CAESAR SALAD 11

parmesan, croutons, caesar dressing

ARUGULA & BEETS 13

goat cheese, sunflower seeds, peppery
lemon truffle vinaigrette

SPINACH SALAD 14

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

CAMPBELL'S BRUSSEL SPROUTS 10

flash fried, bleu cheese vinaigrette

EDAMAME 8.5

steamed & salted

APPETIZERS

HUMMUS & PITA 12

artichoke hearts, roasted peppers, olives

MAC & CHEESE 10

macaroni, housemade cheese sauce
ADD LOBSTER + 13

SPICY STEAMERS 16

chorizo, jalapeños, lime, white
wine garlic sauce

CHICKEN QUESADILLA 11

sautéed onions, peppers, chipotle aioli

MUSSELS 14

Red or White

Thai curry + \$2

Wheat beer & blue cheese bacon + \$2

SPANISH OCTOPUS 17

chorizo, micro potato
& smoked paprika

BAKED BRIE 14

raspberry filling, sliced baguette

WINGS 16

classic, asian, bbq or chipotle

CAMPBELL'S NACHOS 12

pico de gallo, guacamole, refried beans,
jalapeños, sour cream, CP cheese sauce
ADD CHICKEN or BEEF +4

CALAMARI 10

fresh tube & tentacle
corn meal dusted, marinara

ASIAN RIBS 12

sesame garlic soy glaze spiced asian slaw
ENTREE SIZE \$22

TRUFFLE PARMESAN FRIES 10

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 19

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

BUTTERMILK FRIED CHICKEN 16

house made, sriracha aioli, coleslaw & pickles

CHICKEN LETTUCE WRAPS 13

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

PAULIE BURGER 15

house made with Black Angus ground beef

BEYOND BURGER 15

plant-based meatless burger, green goddess, brioche roll

CHEESE STEAK 14

Black Angus beef, choice of cheese on Amoroso roll

SEITAN CHEESE STEAK 14

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

LOBSTER ROLL MP

light sage mayonnaise toasted bun, lettuce, coleslaw

GRILLED CHICKEN 14

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

GRILLED SHRIMP TACOS 23

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

... EXTRAS FOR ABOVE ...

american, cheddar, goat, swiss, provolone, bleu cheese, ghost pepper & bacon add \$1
mushrooms, caramelized onions, jalapeños add \$.65

MAIN DISHES

BBQ RIBS 23

french fries, coleslaw & pickle

CLASSIC MEATLOAF 19

gravy, garlic mash & fresh veggies

BRAISED SHORT RIBS 22

slow braised ribs over mash & braised veggies

SHEPHERD'S PIE 19.5

ground lamb, peas, carrots, mash

GRILLED 10 OZ RIBEYE 28

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

GRILLED SALMON 22

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

VEGGIE MEAT(LESS)LOAF 17.5

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

CHICKEN POT PIE 17

classic, topped with puff pastry

CAMPBELL'S CHICKEN 19

brandy brown mustard cream sauce, fresh veggies & mash

JERSEY SHORE CIOPPINO 25

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

CRAWFISH MONICA 22

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

SEAFOOD FRA DIABLO 23

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

KENZINGER FISH & CHIPS 16

kenzinger beer battered tilapia, coleslaw