

CAMPBELL'S

BISTRO & PUB

Campbell's Bistro & Pub proudly features seasonal, boldly flavored fare, prepared with rustic simplicity. Virtually everything on our menu is created from scratch in our kitchens, using fresh ingredients and local producers whenever possible. ☀️ The Sun marks some of my favorites. Enjoy and live well! Chef Troy.

Shareable Starters

☀️ Crab & Artichoke Dip

Natural sweet Chilean rock crab folded together with artichoke hearts, spices and cream cheese.

Served with rosemary flatbread. 10.45

Trio of Spreads

House made Muffalata, hummus and hot smoked salmon spread served with rosemary flatbread. 7.95

Cheese Plate

Loaded with top shelf flavors from Rogue River Oregonzola, Beecher's Flagship white cheddar, aged Gouda and tasty goodies to compliment. 13.75

☀️ Blackened Ahi Salad

Ahi filet, cooked rare, blackened in our own seasoning, on spring mix greens, banana wax peppers, roasted red peppers, olives & tossed with lemon caper vinaigrette. 13.95

Roasted Beet and Oregonzola

Slow roasted red & golden beets, Oregonzola blue crumbles and fresh arugula, drizzled blood orange vinaigrette. 10.25

Blackened Chicken Caesar

Boneless breast pan seared in our seasoning, sliced and topped over our Caesar. 11.25

Bistro Steak Salad

Romaine, spring greens, cherry tomatoes, Oregonzola blue cheese crumbles and Worcestershire dressing, topped with a flame broiled steak and crispy fried onions. 12.95

Coconut Prawns

Our awesome coconut crusted prawns served with an enhanced Thai chili sauce that really speaks to the prawn. 10.95

Chinese Lettuce Cups

Diced chicken sauteed with flavors from the east cupped in crisp iceberg shells. 8.85

Hawaiian Steak Bites

Chunks of teriyaki marinated top sirloin, flame grilled & brought together with a spiced-up roasted pineapple hot sauce. 12.95

Teriyaki Mushroom Caps

Whole mushroom caps sauteed in butter and coated with seasonings, deglazed with vermouth and simmered in our house made teriyaki sauce, finished with hotel butter. 8.95

Greens

Caesar

Not your Mama's Caesar. Our Caesar dressing has some zip to it them we top it with toasted capers and Reggiano-Parmesan. 7.45

Classic Wedge

A crisp wedge of iceberg draped with blue cheese dressing, topped with diced tomato, green onion, bacon bits and finished with Oregonzola blue cheese crumbles. 7.45

Northwest Signature Salad

Apples, cranberries, baby greens, and candied walnuts, Oregonzola blue cheese crumbles tossed with balsamic vinaigrette. 6.50

Wild Salmon Caesar

Fresh salmon filet flame broiled to perfection then served on top of our Caesar. 15.45

Grilled & Barbequed Features

All our features excluding pasta and risotto dishes are accompanied with fresh local vegetables and your choice of baked potato or Ranch mashed potatoes. Chef Troy created his own seasoning which is a chunky, adventurous blend of herbs & taste bud awakening spices to unlock flavor. He dusts all of his steaks, seafood and chicken dishes with his seasoning. Please know that he cooks his seafood to medium rare to medium doneness, so if you want it cooked more, let us know.

☀️ Bourbon Flank Steak

Marinated and flame grilled, then topped with sauteed onions & Portobello mushrooms in a zesty bourbon sauce. 15.45

Pasta Georgio

Italian sausage sauteed with onions, bell peppers and garlic, simmered in chicken stock and tossed with a small pinch of chili flakes, farfalle pasta and cherry tomato halves. Finished with smoked mozzarella. Served with rosemary flatbread. 13.95

Seafood Fettuccini

Crab & Shrimp in rich Alfredo sauce tossed with fettuccine and finished with grated Reggiano Parmesan. Served with rosemary flatbread. 15.95

Mushroom Risotto Salmon

Wild salmon fillet flame grilled and served on a bed of portobello mushroom risotto, drizzled with truffle oil. 18.50

Barbequed Baby Back Ribs

Our own recipe. Don't ask just enjoy!
full rack 23.45, 1/2 rack 17.45

Misty Isle Top Sirloin

Just a pure cut of beef seasoned and grilled just the way you like it. 19.95

For an extra treat, add a topping to your steak:

Portobello Compound Butter 3.00
Oregonzola Compound Butter 3.00
Zesty Dijon Mustard Sauce 2.00

Campbell's Country Chicken

Our famous breast of chicken dusted with seasoned flour, sauteed with golden delicious apples, shallots & mushrooms, simmered in sherry and cream. 14.50

Classic Liver & Onions

Beef liver dusted with seasoned flour, sauteed briefly in butter and finished with grilled onions and bacon bits. 13.95

Fire Pasta

Tender pieces of chicken sauteed with garlic, tossed fettuccine, simmered in our fire cream sauce and topped with parmesan cheese. Served with rosemary flatbread. 10.50

Campbell's Classics

☀️ Fish & Chips

The Valley's famous fish and chips with cole slaw and fries. 11.95

Bacon Cheddar Burger Classic

Misty Isle pure beef patty spiced with Troy's seasoning salt, open flame grilled, topped with thick cut bacon, cheddar, lettuce, tomato & onion. Served with Brew City Fries. 9.95

Blackened Chicken Sandwich

Blackened with our seasoning & grilled, topped with thick slice of bacon, pepper jack cheese and chipotle slaw. Served with Brew City Fries. 9.75

Ranch Chicken Sandwich

Flame grilled chicken breast with garlic ranch dressing, thick bacon slices & cheddar cheese. Served with Brew City Fries. 9.75

Blackened Ahi Tacos

Seared rare & accompanied with chipotle slaw, roasted pineapple hot sauce and served with flour tortillas. 13.25

Roasted Butternut Squash

Stuffed with a vegetable medley, risotto and topped with Parmesan reggiano. 13.95

The Dip!

Thinly sliced roast beef, sauteed onions & Swiss cheese. Served with au jus & Brew City Beer Battered Fries. 10.95

Oregonzola Pepper Burger

Grilled then topped with thick cut bacon, a healthy grind of pepper, Oregonzola crumbles, lettuce, tomato and onion. Served with Brew City Fries. 10.45

Sides: Side Caesar or House Salad 3.95, Bowl of Chowder 5.95, Cup of Chowder 3.25, Garlic Cheesy Bread 3.95, Cone of Brew City Beer Battered Fries for the table & Chili catsup 6.50, Rosemary Flatbread 1.50.

*Consuming raw or under cooked eggs or meat may increase your risk of food borne illness.



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Weekly Specials

Northwest Wine By The Glass

Riesling Vin Du Lac Winery	5.50
tart crispness and intense fruit	
Pinot Gris Vin Du Lac Winery	7.00
ripe, rich and full-bodied with a crisp, dry finish	
Viognier Vin Du Lac Winery	7.00
crisp with mouth-filling richness	
Chardonnay 14 Hands	6.00
fruit-driven, balanced and juicy with a hint of oak	
Pinot Noir King's Estate	9.75
full-bodied, raspberry, dark cherry flavors	
Merlot 14 Hands	6.00
soft and luxurious yet with a backbone of firm tannins	
Syrah Nefarious Cellars	9.75
luscious, complex, with vanilla bean and refined tannins	
Cabernet Sauvignon 14 Hands	6.00
fresh flavors of red fruits supported by round tannins	

Draught Beers

4.50 (16 oz.) - 3.75 (12 oz.)

- Jubelale Widmer Brothers Brewery**
Bountiful hops to excite your taste buds 6.7%
- Hefeweizen Widmer Brothers Brewery**
Golden unfiltered wheat beer 4.7%
- Dick's India Pale Ale Georgetown Brewing**
One of the hoppiest IPAs on the market 5.0%
- Manny's Pale Ale Georgetown Brewing**
Rich, complex with a snappy hop finish 5.5%
- Mirror Pond Pale Ale Deschutes Brewery**
Floral aroma with a balanced malty body 5.3%
- African Amber Mac & Jack's Brewery**
Robust amber ale 5.9%
- Dead Guy Ale Rogue Brewery**
Malty aroma, rich hearty flavor 6.7%
- *Ask about our seasonal Ale's

Draught Domestic Beer

3.75 (16 oz.) - 3.25 (12 oz.)

- Miller Lite Miller Brewing Co.**
"Tastes great, less filling" 4.2%
- Landshark Lager Margaritaville Brewing**
Not just refreshing, it's a state of mind 4.7%

Bartender's Concoctions

Dry Fly Vodka or Gin Dirty Martini

Touch of olive juice and two pimento stuffed olives 8

Court's Rita

Muddle fresh lime, lemon & orange wedges, top with Sauza Hornitos Tequila and a splash of sweet & sour. Give it a good shake, salt & add a touch of Grand Marnier 8

Elder Collins

Dry Fly gin and a touch of St. Germain over muddled limes, splash of citrus topped off with soda for a refreshing experience 8

Steve's Absolut Cosmo

Fresh muddled limes with Absolut Kurant vodka, splash of triple sec and cranberry. Shaken and served in a martini glass 7

Campbell's Style Mai Tai

Our own blend of Puerto Rican light rum, Orange Curacao, fresh orange juice, pineapple juice and topped with Meyers Dark rum and Lemon Hart 151 rum 8

Delicious Antifreeze

Hot Buttered Rum "Pub Style"

Capt. Morgan's spiced rum steamed with our special batter topped with a sprinkle of fresh ground nutmeg 7

Warm Kentucky Old Fashioned

Maker's Mark bourbon leads a cast of delicious players to make this winter warmer a sit back and imagine a fire treat 8

Jameson Irish Coffee

Jameson Irish whiskey splashed over sugar topped off with hot coffee and finished with a swirl of whipped cream 7

Suz's Cocoa

ButterShots Schnapps, Bailey's Irish Cream steamed with hot cocoa and topped with whip cream, crème de cacao and shaved dark chocolate 7

Draught from Dublin

5.50 (16 oz.) - 5.00 (12 oz.)

- Guinness Stout Guinness Brewery**
Thick, rich and creamy 3.5%