

# WILLIE'S AT THE CAMPBELL HOUSE

## *appetizers*

- Roasted Garlic** with Danish blue cheese and crostini 7
- Dungeness Crab Cakes** with chipotle Sauce 10
- Herb Mushroom Goat Cheese Bruschetta** 7
- Broiled Quail**, boneless, brushed with olive oil & lemon pepper 9
- Hummus**, authentic Lebanese, house made, served with pita bread 5
- Fresh Ahi**, blackened and served rare with ginger wasabi soy sauce 10

## *salads*

- Mixed Organic Greens** with caramelized pecans,  
Danish blue cheese and sherry vinaigrette dressing 7
- Orange and Red Beet Salad** with goat cheese  
over organic greens 7
- Organic House Greens** with balsamic vinaigrette dressing 4

## *entrees*

*Served with roasted red potatoes, fresh vegetable,  
rolls & butter*

- 10 oz. New York Steak** with pearl onions & wild mushroom demi-glace 24
- 8 oz. Bistro Steak**, broiled to perfection, sliced and served with demi-glace` 18
- Rack of Oregon Lamb**, broiled with olive oil & lemon pepper--Willie's Favorite 26
- Muscove Duck**, pan seared (1/2 duck) slow roasted & glazed with apricot sauce 23
- Breast of Chicken**, pan seared with tomato, mushroom, artichoke hearts  
& fresh herbs over linguini 18
- Veal Chop**, broiled, with roasted red pepper and black olive relish 24
- Chipotle Pasta**, creamy chipotle sauce with cilantro and pecorino, Romano cheese 14
- Broiled Quail**, boneless, brushed with olive oil & lemon pepper 22
- Fresh Seafood Specials**, please ask your server

## *desserts*

- White Truffle**, filled with raspberry ice cream 6
- Crème Brule'** 6
- Nightly Specials**

Open 5:00  
Tuesday – Saturday  
541-343-8474

*Willie's Catering from box lunch to black tie*  
Your house or ours: The Campbell House  
River Ridge Golf Course  
Contact number: 541-343-8474