

The Van Camp House

*Locally grown baby lettuce, tomatoes, Danish Bleu cheese and dried cherries
w/ choice of dressings, VCH Orange vinaigrette or Tri-Berry vinaigrette 5*

- 1. VCH cured salmon w/ salmon pate 6*
- 2. Shrimp cocktail 7*
- 3. Grilled house made goat sausage w/ peppers 5*
- 4. VCH shrimp spring roll 7*

Entrees

**Pam's Favorite* USDA Angus Beef*

*Prime Beef Filet grilled to your liking, w/ Bleu cheese butter and finished
w/ a rich beef demi glace and VOD Twenty-five *Cabernet**

Wild Caught Sockeye Salmon

*IT'S BACK!!! No Fresher Fish in the Thumb Sockeye Salmon from Pike Place Fish in Seattle
grilled or planked, finished w/ tomatoes, artichokes, capers
& a lemon butter sauce over VCH rice **Twenty-four** *Chardonnay**

Cassoulet

*Shredded duck leg confit, ham, and smoked sausage w/ white beans served over VCH rice **Eighteen***

Manila Clams

*Clams over angel hair pasta w/ fresh grated Parmigiano Reggiano **Twenty***

All-American Lamb Chop

*Two lamb loin chops grilled and oven finished served w/ Lamb Jus,
white bean compote and roasted whites **Twenty-five** *Shiraz**

Moullard

*Fresh Magret duck breast pan seared and served w/ VCH rice
& sauteed fresh spinach w/ sweet & spicy chili sauce*

***Twenty-four** *Chardonnay**

Berkshire Pork

*Breaded pork chop served w/ sauteed spinach, roasted whites w/ cuke & fennel slaw **Nineteen***

Huevos Rancheros

*Bird two ways crispy fast fried Amish chicken breast w/ two eggs Sunny side up
served over black-eyed peas & tortillas w/ house made enchilada sauce
and locally grown house made tomato salsa **Eighteen** *Corona**

Consuming raw or undercooked meat, poultry, seafood, or eggs can increase your risk of food borne illness

The Van Camp House L.L.C, 135N. Ridge St. Port Sanilac 1-810-622-0558

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