

Soup

Summer Soup Poolside "ICE COLD" Du Jour _____	5
Chef Bernie's Guazzetto de Cameron _____	5
Rumplemintz Melon Soup _____	5
California Peach Schnapps Soup _____	6
Soup Trio _____	9

Appetizers & Salads

Coconut Calamari _____	12
Coconut infused with Napa cabbage, bok choy, black bean puree and lemongrass chili glaze	
Tuna Tartare _____	14
A+1 Tuna with a touch of sesame oil fresh ginger and wonton chips served in a Martini glass	
Jumbo Lump Crab Cake _____	12
Granny Smith apples, chiffonade basil, scallions, chives and a Goldschalger cream and ginger emulsion	
Summer Rolls _____	13
With purple Thai rice and vegetables served with Thai dipping sauce	
Honolulu Fish A+1 Ruby Red Tuna Salad _____	17
Line caught tuna with fresh ginger, sesame seeds, red onion and greens	
ACG Chef Scott's Caesar Salad _____	12
Add Chicken _____	14

Wraps

(Can be low carb with no wrap on bed of lettuce)

Wrapped in a spinach tortilla served with fresh tossed fruit salad and touch of mint

California "low calorie" Chicken Salad Wrap _____	13
Candied walnuts, grapes, low fat sour cream with fresh chopped tarragon	
Micro Veggie - Veggie Wrap _____	13
Oven roasted eggplant, red peppers, onion with fresh spinach and buffalo mozzarella	
Raspberry Infused Lobster Wrap _____	15
Fresh Maine lobster claw and knuckle meat with raspberries and vegetables	



On the Side

Curly fries _____	6
Our one-pound basket	
Portabella Truffle fries _____	9
Tempura fried tossed with fresh parmesan, pepper flakes, fresh chopped parsley and a hint of truffle oil. Served in a martini glass	

Sandwiches from the Grill

Jigga & Retro's Surf and Turf Cheese Steak _____	15
Kobe beef, peppers and caramelized onions on an Italian roll topped with lobster béchamel and truffle oil	
Kobe Squaw Burger _____	14
1/2 lb. burger with melted swiss, cheddar, jack or American cheese	
California Chicken Sandwich _____	11
Boneless chicken breast with avocado, pepperjack cheese and chipotle mayonnaise	

Entrées

R. Edwards Prime Rib _____	29
Tender rib eye steak grilled to your liking with shallot, cabernet demi glace, Yukon mashed potatoes and a broccoli spear	
Filip's Fish Tacos (2) _____	12
Marinated tilapia tempura battered, chipotle slaw and a key lime cream sauce served with cilantro rice	
Siberia Shrimp Scampi _____	25
Jumbo shrimp (5) sautéed in a white wine sauce, served over a bed of linguini	
Grilled Catfish _____	22
Catfish sweet potato encrusted with fried plantains, black beans and an andouille cream sauce	

A 20% gratuity will be added for parties of 6 or more

High Camp is available for Private Parties, Corporate & Special Events call: 530 452-7122

